

# OFFICIAL PASSPORT

\$5

BURGERS

1. Arlington's  
(217) 679-6235  
210 Broadway, Springfield, IL

### Scarlet Burger

Hand pattied Angus beef coated in a brown sugar, garlic and jalapeno dry rub with creamy Muenster cheese and finished with an apple, basil and red pepper aioli.

2. Boones Saloon  
(217) 679-3752  
301 West Edwards, Springfield, IL

### Texas Kid

Perfectly cooked 5 oz. Angus beef patty, topped with pepper jack cheese, BBQ mayonnaise, crispy onion tangles and fried jalapenos on a sweet Hawaiian bun. Everything's bigger in Texas!

3. Burger Bar  
(217) 528-9030  
2765 S. 6th St., Springfield, IL

### Peanut Butter Bacon Burger

5 oz. fresh, never frozen patty, topped with peanut butter, bacon and mayonnaise — a perfect mix of sweet and salty.

4. Engrained Brewery & Restaurant  
(217) 546-3054  
1120 W. Lincolnshire Blvd., Springfield, IL

### Breakfast Jam

Two house-made sausage patty sliders with scrambled eggs, haystack potatoes and blueberry bacon jam.

5. Fox Run Restaurant & Lounge  
(217) 679-7249  
1130 Legacy Pointe Dr., Springfield, IL

### The Italian

Flame-grilled burger with melted mozzarella, a pancetta crisp, garlic basil aioli, lettuce, tomato and sliced pepperoncini.

6. Hy-Vee Market Grille  
(217) 726-1011  
2115 S. MacArthur Blvd, Springfield, IL

### Super Market Special Burger

Now, this is burger worthy—5 oz. of bacon-infused beef, smothered in drunken onions, topped with Parmesan-fried red tomato and creamy BBQ aioli.

7. Jungle Jim's Café  
(217) 789-6173  
1923 Peoria Rd., Springfield, IL

### Jungle Burger

Swiss cheese, fried egg, bacon and grilled onions on Texas toast.

8. Obed & Isaac's Microbrewery & Eatery  
(217) 670-0627  
500 S. 6th St., Springfield, IL

### Burn Your Butt Burger

Deep fried buffalo burger with house-made bleu cheese sauce and house-made hot sauce.



★ ★ 217 ★ ★  
**BURGER**  
★ ★ WEEK ★ ★

9. Pease's at BUNN Gourmet  
(217) 793-1840  
2941 Plaza Dr., Springfield, IL

### Chipotle Black Bean Burger

Chipotle black bean burger, topped with melted pepper jack cheese, leaf lettuce, tomato, onion and pickle served with chipotle mayonnaise on a fresh Kaiser roll.

10. Silver Sevens Gaming Pub & Parlor  
(217) 585-0460  
3217 Lake Plaza Dr., Springfield, IL

### Jackpot

Pork-tenderloin sandwiched between two beer chuck patties with pepper jack cheese and your choice of toppings with a side of our homemade potato chips.

11. Starship & The Enterprise Grill  
(217) 585-8888  
2301 Stevenson Dr., Springfield, IL

### The Kirk Reloaded

Quarter pound steak burger, topped with American cheese, a "horsey BBQ sauce," with bacon and red onion, served with a side of French fries.

# FEBRUARY 25 - MARCH 3

12. The Alamo  
(217) 523-1455  
115 N. 5th St., Springfield, IL

### Chili Con Queso Burger

Super cheesy in the gooiest best way! A hand-crafted burger is topped with homemade chili, the Alamo's signature queso sauce and crowned with a big onion ring on top.

### Sloppy Taco Burger

So sloppy it's fun! A loose-meat taco sandwich sensation. Some salsa and spices are mixed in and then dressed in shredded cheese and tomatoes.

### Flaming Cactus Burger

You get the point, right?! A downright wild blend of hot green salsa, guacamole, lettuce, pepper jack cheese, and sour cream on a hand-crafted burger.

13. The Creek Pub & Grill  
(217) 483-8282  
1081 Jason Place, Chatham, IL

### Sweet and Spicy Hawaiian Burger

Let's get your mouth watering with this Burger Week offering: Chopped bacon, jalapeno peppers, red onion and pineapple sautéed in a sweet chili sauce, piled on a 1/3 lb., 100% Angus beef patty, topped with pepper jack cheese on toasted sweet Hawaiian bread.

14. Tradewinds Pub & Eatery  
(217) 679-5482  
1700 Recreation Dr., Springfield, IL

### South of the Border Burger

Tell your taste buds to hang on! We start with a chili-seasoned beef patty, top it with pepper jack cheese, salsa and guacamole and serve it with tortilla chips, salsa and sour cream. Ole!

15. Weebles Bar and Grill  
(217) 528-3337  
4136 N. Peoria Rd., Springfield, IL

### The Hustler Club

A half pound burger topped with ham, Swiss cheese and a spicy pineapple glaze on grilled Texas toast.

**DON'T FORGET!**

To get your passport stamped to be entered into prize drawings!

[www.217FoodWeek.com](http://www.217FoodWeek.com)

BURGERS

\$5

Please see [www.217FoodWeek.com](http://www.217FoodWeek.com) for restaurant hours and for more details about 217 Burger Week.



[www.217FoodWeek.com](http://www.217FoodWeek.com)

#WinStuff #217BurgerWeek   

## SOCIAL SHARING IS CARING

Post photos and #WinStuff

Illinois Times loves burgers sooooo much that we're celebrating with some awesome giveaways. 217 Burger Week is a social affair, and we'll reward notable #217BurgerWeek social sharers with restaurant gift cards. Follow and tag us socially for your chance to #WinStuff.

Twitter: @217BurgerWeek  
Instagram: @217BurgerWeek  
Facebook: @217BurgerWeek



## TRAVEL WITH 217 BURGER WEEK PASSPORT & EAT TO WIN!

Eat three or more burgers from participating restaurants, get your passport stamped and turn it in for your chance to restaurant gift cards from local restaurants. 100 passport entries will be selected and given a "217 Burger Week" T-Shirt from Miles!Shirts.com. See [www.217BurgerWeek.com](http://www.217BurgerWeek.com) for more details

NAME:

EMAIL:

T-Shirt Size: S  M  L  XL  XXL  XXXL

Submit your passport to any participating restaurant or Illinois Times by 5pm on Monday, March 11th. Must be 18 to participate. Winners chosen at random.