

# Best Burger in Green County 2026 Participating Establishments

## **Brodhead**

### **Bridges Bar & Grill - The Ultimate Patty**

- Fresh pattied burger on marbled rye with American and Swiss cheese topped w/onion tanglers and garlic aioli

### **Villa Pizza Inn – Bella Sunrise Burger**

- Hamburger patty, split top brioche bun, baby bella mushrooms, spinach, garlic aioli, Swiss cheese, fried sunny side up egg

## **Browntown**

### **Schwartz's Ol Grizzly – The Big Anne**

- Double trouble with our Big Anne double decker hamburger (2 100% beef patties), with lettuce, onion, pickles, ketchup, mustard, and "Big Anne" sauce

### **The Holler Inn – Trail Boss**

- Our signature hand mixed smashed patty topped with smoked Gouda cheese, crispy fried onion petals on our house made 'Boss Sauce', a creamy smoky sauce with just the right amount of tang and attitude

## **Monroe**

### **Baumgartner Cheese Store and Tavern – All American Burger**

- 1/3 lb Son of a Beach Farms Patty, topped with lettuce, onion, pickles and homemade thousand island, on a toasted bun

### **Bennett's Junction House – Some Gouda Lovin'**

- 1/2 lb ground beef patty (hand pattied), pretzel bun, smoked bacon, onion straws, handmade Jack Daniels sauce, Buholzer Bro's award-winning smoked Gouda

### **Buggyworks Public House – Buckin' Brisket Burger**

- a 1/2 lb hand pattied burger topped with sliced smoked brisket, cheddar cheese, onion rings, and rodeo sauce on a brioche bun

### **Bullet's Restaurant – Wonton Burger**

- Certified Angus ground patty, Asian toasted sesame sauce, house made coleslaw, special cheese blend, fried wonton strips

### **Cactus Co. Booze N' Bites – Sun Kissed Tuscan**

- Juicy seasoned beef, melty mozzarella, sweet - tangy sun-dried tomatoes, topped with pickled red onion, finished with a garlic aioli and served on a toasted herb brushed focaccia

### **Devon's Friendly Inn – Cowboy Butter Burger**

- Brioche bun, 80/20 steakhouse patty, cowboy butter, Alp & Dell smoked cheddar, crispy french-fried onions, bacon, garlic aioli

### **Jailhouse Tap – The Bourbon Convict**

- Sweet meets heat in this locked-up masterpiece. Smoky depth, a whisper of Bourbon, and rich, savory maple layers collide with a creamy finish and a crisp crown. One bite, and parole is on the table

### **Leisure Lanes – PB & J Pretzel Burger**

- 1/3 lb Char-broiled hamburger, bacon, peanut butter, bacon jam, cheddar cheese on a pretzel bun

### **Minhas Kitchen – Huber Bock Bacon Beer Cheese Burger**

- Double smash patty with our signature 1946 premium ground beef blend, Texas cold smoked bacon, Alp & Dell cheddar cheese, and house made Huber Bock beer cheese! Delicious

### **Suisse Haus Food & Spirits – Banger Burger**

- Seasoned patty with red cabbage, carrots, and cucumbers, with pork shoulder bacon, and house made bang bang sauce

### **Swiss Alps Restaurant – The Wurst Burger**

- 1/3 lb all beef patty topped with Grand Cru cheese, grilled kalberwurst, zweibelsauce (a Swiss onion sauce), and horseradish mayo, served on a toasted kaiser bun

### **The Depot Bar – The “Cheezy” Burger**

- Made with locally sourced beef seasoned perfectly, then stacked with American, Swiss, and white cheddar cheese curds. Finished off with a mouthwatering BBQ sauce for that perfect bite!

### **The Fat Badger Pub & Grill – The Mulligan**

- Juicy 4 oz beef patty topped with house- made beer cheese sauce, sharp Irish cheddar, crispy onion tangles, and our signature Irish pickles. Finished with fresh lettuce on a soft potato bun; pub style flavor in every bite!

### **The Horseshoe Saloon – Stay Awhile Burger**

- 1/2 lb patty, lettuce, tomato, grilled onion, cheddar cheese, stay awhile sauce, on a brioche bun

### **Vince’s Restaurant and Pizzeria – Don Vince Burger**

- a local beef patty on a homemade brioche bun with sesame seeds, Vince’s special sauce, American cheese, crispy fried onions, tomato, pickles, ketchup, and mayo

## **Monticello**

### **Pink Heifer Saloon & Smokehouse – The C.K. Smasher**

- Two premium smashed patties crafted from a brisket, short rib, and chuck blend, dusted with our signature sweet rub and seared for a perfect crust, topped with crispy bacon, smoked jalapeno Alabama BBQ cream cheese, and rich caramelized onions, served on a buttery toasted brioche bun

## **New Glarus**

### **Kleeman's Bar & Grill – Morning After Burger**

- Sharp cheddar bacon burger with fried egg and our own special tangy sauce

### **Ohana Kitchen – Year One Burger**

- 100% American Wagyu Beef, green onion, cucumber, spicy sauce, gruyere cheese

### **Ott Haus Pub & Grill – Honey Badger Burger**

- a 1/2 lb beef patty stacked high with crispy smoked bacon, Havarti cheese, crunchy deep-fried pickles, and drenched with hot honey aioli. This burger hits sweet, spicy, and savory all at once

### **Sportsman's Reloaded Bar & Grill – The Farmhand**

- Hosley's ground chuck, specialty seasonings, Hooks Creamery Farmers cheese, vine ripe tomato, leaf lettuce, caramelized onions, apple smoked bacon and garlic aioli. Plated and served with crispy fries