

Consumer Trends: America's Best Burger Joints

TripAdvisor

NEWTON, Mass. (PRNewswire) — [TripAdvisor](#) [1][®], the world's largest travel site*, today announced the 10 best burger restaurants in the U.S., according to the reviews and opinions of millions of travelers. From the Midwest farmlands out to the shores of Florida and Hawaii, these outstanding burger joints provide beef that's a cut above.

Top 10 Burger Joints in the U.S.

1. [Black Hills Burger and Bun Co.](#) [2], Custer, South Dakota (5 out of 5 bubbles on TripAdvisor, 247 reviews)

Crafted using beef that's ground daily and served atop house-baked buns, this Black Hills eatery serves up blissful burgers from an inventive menu, including "The Hot Granny" - a perfectly cooked beef or bison patty topped with bacon, cream cheese, and sweet and spicy jalapeno sauce. A TripAdvisor reviewer said, "Who would have imagined a burger could take on such an amazing flavor with a great combination of ingredients!"

2. [Nic's Grill](#) [3], Oklahoma City, Oklahoma (5 out of 5 bubbles on TripAdvisor, 123 reviews)

At lunchtime, lines form far outside the door of this 16-seat sensation, where owner and chef Justin 'Nic' Nicholas dishes out massive hand-formed patties that are seared before finishing slowly on the griddle, resulting in a burger that's crispy on the outside with a tender and juicy middle. A TripAdvisor reviewer said, "There's a line for a reason folks... it's GREAT!"

3. [Sparky's](#) [4], Hatch, New Mexico (4.5 out of 5 bubbles on TripAdvisor, 146 reviews)

Forty miles northwest of Las Cruces, burger enthusiasts can tickle their taste buds as they bite into a green chili cheeseburger made from Hatch's famous pepper. Guests will also enjoy the joint's kitschy decor that features a collection of fast-food themed statues. A TripAdvisor reviewer said, "The Hatch Green Chiles - 'WOW' words cannot describe the mellow heat and great taste!"

4. [Grill-A-Burger](#) [5], Palm Desert, California (4.5 out of 5 bubbles on TripAdvisor, 187 reviews)

This tasty haven in the desert claims to have the "best burger under the bun." Crafted using all-natural beef, menu options include the "Bacon Me Crazy" burger and the "Chili Chili Bang Bang," topped with chili, melted cheddar cheese, and diced sweet onion. A TripAdvisor reviewer said, "Everything is honestly fresh, their meat is outstanding and their fries are mouthwatering."

5. [MEAT Eatery And Taproom](#) [6], Islamorada, Florida (4.5 out of 5 bubbles on TripAdvisor, 453 reviews)

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Located within an unassuming strip mall, this Florida Keys eatery serves up all-American, gourmet fare including baskets of French fries prepared in duck fat, house-made root beer, and mouthwatering burgers sandwiched between fresh buns that are emblazoned with the restaurant's "MEAT" logo. A TripAdvisor reviewer said, "The burgers were absolutely decadent, and the fries, simply amazing."

6. [Brook's Gourmet Burgers and Dogs](#) [7], Naples, Florida (4.5 out of 5 bubbles on TripAdvisor, 536 reviews)

With a menu boasting outrageous options like the "Donut Burger," a beef patty wedged between two glazed donuts and topped with cheese and bacon, it's clear that the creative burger juices have been flowing at this Floridian favorite that also serves delicious Vienna beef hot dogs, deli sandwiches, and creamy milkshakes. A TripAdvisor reviewer said, "It tantalized my taste buds. I didn't know that hamburgers could be that good!"

7. [Mussel & Burger Bar](#) [8], Louisville, Kentucky (4.5 out of 5 bubbles on TripAdvisor, 121 reviews)

Since opening in 2013, this upscale eatery has quickly gained notoriety with its mussels and burgers menu – the restaurant's unique take on surf 'n' turf. The restaurant tempts with 13 burgers, from the classic "Good Ole" cheeseburger to the truly luxurious "CEO" that comes topped with Gruyere cheese, truffle aioli, and the option to add foie gras. A TripAdvisor reviewer said, "It was juicy, had a great flavor, and clearly was made with high quality beef."

8. [Big D's Downtown Dive](#) [9], Roswell, New Mexico (4.5 out of 5 bubbles on TripAdvisor, 115 reviews)

In the Land of Enchantment, owner and chef, Don Nason, uses garden fresh ingredients to grill up burgers that are out of this world. Hungry customers flock to Big D's for tantalizing creations like "The Tomahawk," which is topped with aged cheddar, red chili, and avocado lime mayo. A TripAdvisor reviewer said, "Though unassuming from the outside, the food was fresh, inventive and delicious!"

9. [Casper & Runyon's Nook](#) [10], Saint Paul, Minnesota (4.5 out of 5 bubbles on TripAdvisor, 158 reviews)

A small spot with big burgers, since 2000 this Twin Cities establishment has been serving up more than 30 enticing beef and bun variations. Meat lovers frequent the Nook for its signature cheese-stuffed burgers – the joint's take on a recipe native to Minnesota known as the "Juicy Lucy." A TripAdvisor reviewer said, "It's the combination of the bun, cheese stuffed and grilled burger with fresh condiments that make this an unbeatable choice."

10. [Village Burger](#) [11], Waimea, Hawaii (4.5 out of 5 bubbles on TripAdvisor, 195 reviews)

In the Aloha State, this island eatery serves up traditional beef burgers made with locally sourced ingredients. Scrumptious options include the "Big Island" burger and "Kahua Ranch Wagyu" burger, described as "big, rich and bossy." Travelers can also try a fresh ahi tuna or vegetarian burger. A TripAdvisor reviewer said, "You really can taste the difference with fresh local beef. I am forever spoiled now that I know how a burger can taste."

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"If nothing is more American than apple pie, than the hamburger surely can't be far behind," said Brooke Ferencsik, director of communications for TripAdvisor.

"Whether hankering for a sweet fix with a donut burger, a spicy bite with jalapeno, or simply a classic cheeseburger, TripAdvisor travelers have named some of the country's finest patty purveyors."

Note: The TripAdvisor list of the 10 best burger joints in the U.S. is based on the reviews and opinions of TripAdvisor travelers, taking into account the quality, quantity and ratio of reviews mentioning burgers, as well as overall reviews for the establishment.

About TripAdvisor

TripAdvisor® is the world's largest travel site, enabling travelers to plan and have the perfect trip. TripAdvisor offers trusted advice from real travelers and a wide variety of travel choices and planning features with seamless links to booking tools. TripAdvisor branded sites make up the largest travel community in the world, reaching nearly 260 million unique monthly visitors**, and more than 150 million reviews and opinions covering more than 4 million accommodations, restaurants and attractions. The sites operate in 41 countries worldwide, including China under daodao.com [12]. TripAdvisor also includes TripAdvisor for Business, a dedicated division that provides the tourism industry access to millions of monthly TripAdvisor visitors.*

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