

\$6 BURGERS

These are unique, prix fixe burgers available only during Burger Week! Dig in and support your hard-working local chefs, line cooks, wait staff and preppers. These selected independent restaurants make Halifax taste great.

FEED NOVA SCOTIA BURGERS

These participating restaurants offer unique specialty burgers and will donate a portion of each burger sale to Feed Nova Scotia.



2 Doors Down Food + Wine \$6

The Bengal Burger
Hand-ground PEI beef, masala glaze. "Kachumber" slaw, mango raita and spiced pappadum, on a sesame bun.
1533 Barrington Street

Ace @ Battery Park \$6

The Jughead
Smashed NS beef, strip bacon and American cheese.
62 Chterloney Street

Ardmore Tea Room \$6

French Toast Burger
Sausage patties, fried egg, American cheese, Acadian maple syrup mayo.
6499 Quinpool Road

Athens Restaurant \$6

Athens Lamb Burger
1/4-pound seasoned lamb burger, tzatziki, onion and tomato, on a premium bun.
6273 Quinpool Road

The Auction House Brew Pub \$6

The MAC Stack
Flame-grilled beef patty topped with mac 'n' cheese, crushed Cheetos, kabayaki sauce, Canadian cheddar and sauerkraut.
1726 Argyle Street

Big Leagues Pub est. 1987 \$6

The Italian Job
6-oz Angus beef chuck patty with mozzarella cheese, bruschetta, house-made marinara and lettuce, topped with a balsamic glaze and served on parmesan garlic toast.
920 Cole Harbour Road

Brewster's Bar & Grill \$6

"Seoul Burger"
Housemade beef patty, glazed with Korean Bulgogi BBQ sauce. Seared pork belly and kimchi mayo. Pickled daikon and red cabbage. Kicked up a notch with our homemade gochujang ketchup.
Mill Cove Plaza, 961 Bedford Highway

Canvas Resto Lounge \$6

Jerk Burger
6-oz jerk-spiced beef patty, orange chipotle aioli, pineapple relish and jalapeño hawaii.
1583 Brunswick Street

The Chickenburger \$6

The Big Boss
Making you an offer you can't refuse —all the yumminess of a classic chicken parmesan on a delicious garlic butter brioche bun. Breaded chicken breast with marinara sauce and mozza cheese, topped with a slice of homeade baked spaghetti pie, marinara and mozza cheese, finished with lettuce and tomato.
1531 Bedford Highway

Clay West Bar & Grill \$6

The CW Smoke House Burger
1/3-pound Canadian AAA beef with bacon strips, American cheese, onion rings and BBQ mayo. \$9.99 with home-cut fries.
120 Susie Lake Crescent, Suite 12

Darrell's Restaurant \$6

Peanut Butter Burger
Certified Angus beef topped with whole cheddar, bacon, tomato, crisp lettuce and delicious condiments bringing it all together. A Best of Halifax Gold winner for 12 years!
5576 Fenwick Street

Dave Doolittle's Taproom & Grill \$6

Doolittle's Delicious Diablo
6-oz local lean ground beef with Cajun spices, served up with red onion marmalade, jalapeño hawaii cheese, banana peppers, lettuce and tomato.
90 Tacoma Drive

The Esquire Restaurant \$6

Eat Mor Chikin
Tender chicken burger wrapped in bacon and seared to perfection. Served on a warm bun with Caesar dressing, romaine and shaved parmesan cheese.
772 Bedford Highway

Hali Deli Old World Delicatessen \$6

Hali Burger 2018
Fresh, double-ground beef patty, topped with local all-beef salami, slow-simmered caramelized onions and Hali Deli's house Russian may, served on a grilled onion bun.
6389 Agricola Street

Heartwood \$6

Swiss Mushroom Melt
Heartwood's Swiss Mushroom Melt is a traditional bean burger patty served with lettuce, tomato and sprouts on a whole-grain bun. Topped with grilled mushrooms and onions. Your choice of regular or vegan cheese.
3061 Gottingen Street
6250 Quinpool Road

Johnny K's Authentic Donairs \$6

Donair Burger
Thinly sliced PEI beef shaved from Johnny K's handmade donair, topped with freshly chopped tomatoes, onions and sweet donair sauce.
5246 Blowers Street

Jungle Jim's \$6

Chipotle Steakhouse Burger
6-oz sirloin patty, smothered in HP Sauce and topped with mozzarella cheese and Jim's legendary golden-fried onion rings. Served on a brioche bun with chipotle mayo, lettuce and tomato.
189 Chain Lake Drive

Kompster's Cookhouse & Eatery \$6

Mac 'N' Moo
Life is way too short. Deep fry lots of mac 'n' cheese. Place on a burger.
3644 Kempt Road

King of Donair, Halifax \$6

The Garlicburger
Halifax's official food is sandwiched between two slices (yes, slices) of garlic fingers and some sweet donair sauce.
6420 Quinpool Road

Krave Burger \$6

Bacon Jam Cheeseburger
Grass-fed beef patty, topped with real cheddar, pickles, Krave sauce and sweet-and-smoky bacon jam on a butter-toasted bun.
5680 Spring Garden Road

Lakeside Bar & Grill \$6

Lakeside Burger
House-made burger topped with bacon, crispy onions, smoked cheddar, lettuce, tomato and chipotle mayo.
250 St. Margarets Bay Road

Le Bistro by Liz \$6

Crispy Haddock Burger
Fresh Nova Scotia haddock in a panko crust topped with sharp cheddar, lettuce, tomato, red onion and house-made tartar sauce on a brioche bun.
1333 South Park Street

Little Fish Oyster Bar \$6

Surf 'N' Turf Sliders
Cold-water shrimp patty topped with chorizo espresso jam and charred-lime aioli.
1740 Argyle Street

Maple Mania

Homemade burger patty topped with Canadian cheddar, onion tanglers and bacon. Finished with a pour of our delicious creamy maple sauce.
30 Fairfax Drive

The Loose Cannon \$6

Cannon Burger
6-oz of Angus ground chuck, seasoned and served on a brioche bun with mayo, lettuce, tomato and a house-made dill pickle spear.
1566 Argyle Street

The Maxwell's Plum \$6

Maxwell's Burger Platter
Prime rib burger patty on a sesame seed bun with romaine lettuce, red onion and a slice of ripe tomato. Served with Maxwell's fresh-cut fries.
1600 Grafton Street

Mexi's \$6

Best Little Burger In Texas
An unholy union of our Texas chili and fajita-spiced burger patty. Topped with avocado crema, jack cheese, charred corn, pickled onion and purple cabbage, on a garlic toasted bun.
5472 Spring Garden Road

Mezza Lebanese Kitchen, Barrington Street \$6

Chicken Shawarma Burger
Rotisserie-roasted, thinly sliced all-white chicken, topped with lettuce, tomatoes, pickles, house-made pickled turnips and Mezza's signature garlic sauce.
1558 Barrington Street

Monte's Showbar Grill \$6

The Full Monty
7-oz all-beef patty, fried bologna, fried egg, hollandaise sauce, lettuce, tomato and red onions. Served on a toasted sesame bun.
245 Waverley Road

Murphy's Restaurant \$6

Baked Salmon Fillet Burger
Lightly breaded salmon fillet baked and topped with Asian-inspired slaw and arugula, finished with avocado remoulade on a brioche bun.
Cable Wharf,
1751 Lower Water Street

Oasis \$6

The Fireworks Burger
5-oz jalapeño-stuffed beef patty, topped with spicy firecracker cheese sticks and house-made jalapeño aioli.
5661 Spring Garden Road

Off the Grill \$6

"Stuffing" Your Face Burger
Fresh-pulled chicken tossed in gravy, topped with savoury stuffing and cranberry drizzle, served on a potato scallion bun. "It's like Thanksgiving in your hand!"
392 Pleasant Street

Parkside Pub & Smokehouse \$6

Up 'N Smoke
6-oz certified Angus beef on a sesame seed bun. Topped with bacon, slow-smoked pulled pork, crispy pickle fries, tomato smoked relish and a sweet-and-spicy pimento cheese sauce.
14 Highfield Park Drive

Pete's Fine Foods, Bedford \$6

The Banh Mi
Butter chicken bahn mi with pickled carrots and a cambozola aioli.
1595 Bedford Highway

Pete's Fine Foods, Halifax \$6

Two Burgers
Atlantic PEI beef, cheddar cheese, pickle, frizzled onion, lettuce and special sauce.
1515 Dresden Row

Redwood Grill \$6

Maple Mania
Homemade burger patty topped with Canadian cheddar, onion tanglers and bacon. Finished with a pour of our delicious creamy maple sauce.
30 Fairfax Drive

Reilly's Lounge \$6

Hearthstone Ultimate Burger
The ultimate burger is big! Topped with mushroom, onion, bacon, mozzarella cheese, plus lettuce and tomato AND our famous onion ring!
313 Prince Albert Road

Relish Gourmet Burgers \$6

Abe Froman's Diner Burger
Angus beef or vegetarian patty topped with roasted garlic mayo, pickles, onion, tomato, banana pepper, beet relish, mustard and a dash of celery salt.
6024 Quinpool Road

Riverside Pub & Eatery \$6

Nach Ur Burger
Our homemade burger topped with crispy corn tortilla, pickled jalapeños, diced tomato and a goey cheese sauce.
1552 Bedford Highway

Robie Street Station \$6

RSS Hash Brown Breakfast Burger
Breakfast sausage pork patty, fried egg, tomato and ketchup, served between two hash browns.
2394 Robie Street

RUDD \$6

Secret Burger
The newly rebranded RUDD offers up a burger so delicious, they're keeping it under wraps. You'll just have to try it.
1741 Grafton Street

Split Crow Pub \$6

Smoked Up Crow Burger
An all-beef burger infused with Halifax-born Chris Brothers pepperoni, topped with sauteed mushrooms, bacon, smoked cheddar and smoky garlic mayo.
1855 Granville Street

Stagers Pub & Grub \$6

Caliente Hamburgueusa
A 6-oz handmade beef burger spiced to perfection, topped with a homemade salsa with a tangy twist!
26 Portland Street

Steak & Stein Family Restaurant \$6

The Crafty Derby Burger
A Derby-spiced burger topped with crispy onion curls, cheddar cheese and house-made bacon jam drowned in craft beer.
620 Portland Street
6061 Young Street

True North Diner \$6

Redneck Burger
Flame-grilled burger topped with a blueberry root beer BBQ sauce, goat cheese, frizzled onions, spinach and Dijon mayo.
1658 Bedford Highway

Verano Food Purveyors \$6

La Latina
16-hour braised pork, sweet plantain patty, charred poblano mayonnaise, smoked cheese and thin-sliced red onions.
1871 Hollis Street

MOOSEHEAD BREWERIES BEER SPECIALS



Look for the beer icon for locations with Moosehead beer specials.

3Sixty Bar \$13

The Original Sin Burger
6-oz burger, topped with blue cheese, arugula, tomato jam, pickled apple, smoked bacon and avocado dressing, on a sundried tomato brioche bun with fries.
Casino Nova Scotia
1983 Upper Water Street
\$2 donation

aFrite \$15

Apple Burger
5-oz certified Angus beef, chipotle apple butter, house-smoked applewood bacon, old cheddar, fresh apple slice, arugula and red onion.
1360 Lower Water Street
\$2 donation

The Anchor \$12.50

Maroun's & Jalapeño Burger
Havarti and bacon-stuffed patty with double-smoked bacon, jalapeño jelly, Maroun's garlic spread, havarti cheese and crispy jalapeño chips, finished with a stuffed jalapeño popper.
3625 Dutch Village Road
\$1 donation

Bubba Ray's Sports Bar \$8

Bubba Ray's Fat Boy Burger
6-oz patty, Montreal smoked meat, Swiss cheese, house-made slaw and Thousand Island dressing, served on a unique butter-styled bun. Add fries for \$2.99.
1658 Bedford Highway
7071 Bayers Lake Road
\$1 donation

The Butcher's Block Pub & Eatery \$15.50

The Crunchy Clucker
Southern-style fried chicken with lettuce, tomato, mayo and cheddar.
540 Southgate Drive
\$1 donation

The Carleton \$10

Bánh Mi Style Burger
Seared ground pork burger stuffed with braised pork belly, house kimchi, toasted sesame aioli and fresh cilantro.
1685 Argyle Street
\$1 donation

Chesse Curds Gourmet Burgers + Poutinerie \$9.95

The Gouda Father
All-beef patty, Jeff's Gouda, smoked bacon, deep fried Mac 'n' Gouda cheese, tomato, lettuce, red onion and chipotle mayo on a brioche bun.
277 Lacedwood Drive
507 Larry Uteck Boulevard
380 Pleasant Street
600 Windmill Road
\$1 donation

The Bicycle Thief \$20

Smoked Provolone Tenderloin Burger
House-made chopped tenderloin, crispy bacon and house-smoked provolone topped with fried leeks, red onion and tomato marmalade, on a rosemary and sesame bun.
1475 Lower Water Street
\$5 donation

Black Sheep Restaurant \$17

The Whole Farm
Beef patty, braised lamb shoulder, fried goat cheese, duck confit, double-smoked bacon jam, over-easy egg, honey mustard, spicy mayo and sprouts, served on a house-made sesame bun.
1569 Dresden Row
\$4 donation

Bluenose II Restaurant \$7

Bluenose Burger
Two homemade beef patties topped with sizzlin' bacon, cheddar, fried onions, lettuce, tomato and pickles, served on a sesame seed bun.
1824 Hollis Street
\$1 donation

B00Mburger \$8.99

B00Merang
BBQ mayo, lettuce, red onion, COWS Extra Old Cheddar cheese, fresh Oulton's beef, applewood smoked bacon, BBQ sauce and Lucky Fox Cajun Buffalo chips served on a toasted sesame seed bun.
64 Dellridge Lane
\$1 donation

British Bulldog Gastropub \$7

Tikka Masala Burger
5-oz certified Angus beef patty, house famous tikka masala sauce, peperonata, feta cheese, red curry yogurt and arugula, served on a freshly toasted sesame bun.
920 Cole Harbour Drive
\$1 donation

Brooklyn Warehouse \$14

Cool Ranch Burger
NS pork burger, cured tomato aioli, bacon, crispy onions and toasted goat cheese and dill agrodolce.
2795 Windsor Street
\$1 donation

Bubba Ray's Sports Bar \$8

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6-oz patty, Montreal smoked meat, Swiss cheese, house-made slaw and Thousand Island dressing, served on a unique butter-styled bun. Add fries for \$2.99.
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7071 Bayers Lake Road
\$1 donation

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277 Lacedwood Drive
507 Larry Uteck Boulevard
380 Pleasant Street
600 Windmill Road
\$1 donation

Chives Canadian Bistro \$20

The "St. Regis" Paris Bistro Bacon Cheeseburger
Hand-ground PEI beef topped with aged cheddar, NS maple-smoked bacon and bistro burger sauce, served on a brioche bun with "loaded" stuffed potato skin and winter slaw.
3671 Dutch Village Road
1726 Grafton Street
6092 Quinpool Road
552 Sackville Drive
\$5 donation

Dee Dee's Ice Cream \$8

Vegetarian Burger
Lentil, rice and roasted-mushroom patty, with frizzled spiced potatoes, French onion spread and sprouts on house-made potato bun.
5668 Cornwallis Street
\$1 donation

Dhaha Casual Fine Dining \$12

Grilled Tandoori Chicken Burger
Halal chicken breast on naan with yogurt-chili sauce, lettuce, cucumber and caramelized onion. Side masala fries or channa salad.
8 Oland Crescent
\$1 donation

Durty Nelly's Authentic Irish Pub \$16

Gaelic Steak Burger
NS ground beef, double-smoked bacon, Jameson whiskey peppercorn sauce, fried onions and mushrooms, shoestring potatoes and horseradish grainy mustard aioli, on sesame seed bun served with hand-cut fries.
1645 Argyle Street
\$1 donation

East of Grafton Tavern \$9

EOG Burger
House-ground patty, Oulton's bacon, lettuce, charred scallion and dill pickle relish, cheddar cheese and Grafton's fancy sauce.
1580 Argyle Street
\$2 donation

elements on hollis \$15

Slamming Hot Mac 'N' Cheetos Burger
6-oz burger patty, slamming hot Cheetos, crusted deep-fried mac 'n' cheese, garlic sambal and cheddar cheese, on a 24 Carrots bun.
1181 Hollis Street
\$1 donation

Elle's Bistro \$8.95

Jalapeño Beer Cheeseburger
Schoolhouse Brewing Stout-marinated, local, organic, grass-fed beef, topped with beer-candied bacon, Nine Locks IPA cheese sauce, jalapeños and an onion ring.
1678 Barrington Street
\$1 donation

enVie - A Vegan Kitchen \$15

Pepper Don't Preach Burger
House-made seitan patty, roasted red pepper havarti cheese, enVie ranch sauce, crispy onion strings, sweet 'n' spicy relish and greens, on a 24 Carrots Bakery bun. Side mixed-greens salad and maple Dijon vinaigrette.
5775 Charles Street
\$1 donation

The Fireside \$12

Prime Rib And Portobello Burger
6-oz ground beef patty, topped with shaved prime rib, portobello mushroom, Saint Agur blue cheese and rosemary aioli, on brioche bun.
1542 Birmingham Street
\$1 donation

The Foggy Goggle \$8

Junkanoo Burger
Spicy pinto bean and callaloo vegan patty, with mango and coconut slaw and house-made hot-sour sauce. \$11 with side.
2057 Gottingen Street
\$1 donation

Freeman's Little New York \$15.99

Chipotle Cranberry Cheddar Burger
Freeman's famous patty topped with crisp lettuce, tomato, cranberry, jack cheddar and chipotle mayo.
3671 Dutch Village Road
1726 Grafton Street
6092 Quinpool Road
552 Sackville Drive
\$5 donation

Gahan House Harbourfront \$16

The BBQ Crunch Burger
Atlantic beef patty, Sydney Street Stout pulled pork, smoked cheddar cheese, PEI BBQ potato chips and Maple Stout BBQ sauce, on a milk bun. Served with your choice of side.
1877 Upper Water Street
\$1 donation

Gio \$12

The Gio Burger
Kalbi with braised beef, Korean BBQ sauce, pear, kimchi, arugula and scallion aioli, with calamari fritte.
1725 Market Street
\$3 donation

Halifax Alehouse \$12

Spicy Maple Chicken Burger
A crispy fried chicken patty perfectly topped with fresh jalapeño salsa and a maple Dijon mayo. Drizzled with maple and served on a two-seed brioche bun with a jalapeño popper.
1717 Brunswick Street
\$1 donation

Harbour City Bar & Grill \$12

Fried Spaghetti + Garlic Bread Burger
Italian meatball patty in a fried spaghetti nest, with marinara sauce and pesto mayo, on a garlic bread bun. Your choice of side.
1919 Barrington Street
\$1 donation

Harbourstone Sea Grill & Pour House \$14

The Umami Tsunami
Fire-grilled Brothers bacon and beef burger, crusted with porcini and espresso beans, mushrooms and onions coated with aged white cheddar on a house-made soft bun.
1919 Upper Water Street
\$2 donation

HFX Sports Bar & Grill \$12

Beef Bee
7-oz patty with cheddar, bacon and onion rings, topped with BBQ honey bacon sauce on a toasted brioche bun.
1721 Brunswick Street
\$1 donation

Il Trullo Ristorante \$18

The Lamb-burg-hini
7-oz seasoned lamb burger topped with pecorino, roasted garlic and fig jam, cherry tomato and basil pesto, aged balsamic-soaked crispy onions, served with spinach and sitting on top of a house-made Il Trullo focaccia bun.
67 King's Wharf Place, Unit 102
\$3 donation

Indochine Bahn Mi \$8

Banh Mi Burger
Asian-spiced pork patty, pickled carrot and daikon, cucumber, cilantro and Sriracha mayo on a toasted sesame seed bun. Served with togarashi crispy noodles
1551 South Park Street
\$1 donation

John's Lunch \$9.95

Bacon-wrapped Scallop Burger
Four plump scallops wrapped in bacon, served on a toasted bun with lettuce and Costa's homemade cocktail sauce.
352 Pleasant Street
\$1 donation

La Frasca Cibi & Vini \$20

Quatto Formaggi Burger
House-made caramelized onion and fontina cheese-topped beef burger, served with cambozola, cheddar frico, shaved lettuce and Dijon aioli on a mozzarella-crust brioche bun.
5650 Spring Garden Road
\$5 donation

La Piazza Ristorante \$14

The Hulk Burger
Fresh local beef mixed with herbs and spices, topped with pancetta, fried onions, tomatoes, fontina cheese and homemade coleslaw, on a fresh burger bun. Served with home fries.
6480 Chebucto Road
\$1 donation

Lemon Tree Restaurant \$10

Maya's Totally Vegan Burger
Eggplant, lentils, hummus, lettuce, tomatoes and onion.
1532 Queen Street
\$1 donation

Lion & Bright Cafe Wine Bar \$12

Summer Spiced Local Source Burger
Moroccan-spiced free-range Oulton's beef, Hutten summer peach chutney, TrueLeaf arugula and turmeric Foxhill yogurt, on Local Source rosemary focaccia, served with Mediterranean salad.
2534 Agricola Street
\$1 donation

Lion's Head Tavern & Grill \$10

Nacho Chili Cheese Burger
Juicy Angus beef patty on a sesame bun, topped with nacho chips and mild chili, finished with zesty cheese sauce.
3081 Robie Street
\$1 donation

The Local \$8

#spaceburger2018
From the magic of food science comes #spaceburger2018!
2037 Gottingen Street
\$2 donation

Lot Six \$16

Six Meat Under
6-oz patty, bacon jam, smoked gouda, onion cris

SURVIVAL PACK CHECKLIST

DO YOU HAVE EVERYTHING YOU NEED TO GET YOU THROUGH WHAT IS SURE TO BE THE BEST WEEK OF 2018 THUS FAR?

- An official Halifax Burger Week shirt from Fresh Prints so people know you are legit af.
- An extra shirt to account for the occasional but fairly common drippy #BurgEmerg.
- Stretchy pants for those extra-thicc days.
- A Halifax Burger Week passport so you can track your success and enter to win #BeerForAYear!
- Your phone. Make sure to follow #HFXBurgerWeek for up-to-the-minute burger news on all social media, and don't forget to snap the #MINIBurger or that 15 foot burger around town!
- Check the weather before leaving for your burger adventure! Dress for the day and be prepared that there may be some lineups. Bring some friends to pass the time!

Supersize your survival pack with:

- A bib for those extra-messy days.
- Your detailed burger plan! It is a rookie mistake to not have a plan.
- Pre-sign up for that post Halifax Burger Week yoga class or gym membership to MAKE THOSE GAINS.

FIND THE GIANT INFLATABLE BURGER

Think you're "extra"? How about posing with a giant burger "extra"? Grab your pals and stay on the lookout for a giant burger in your 'hood! Find the burger and you could win a burger. We'll be giving away gift certificates for free burgers wherever the giant burger appears (while supplies last). Make sure to follow The Coast's social media for hints on its location every day of Halifax Burger Week.

15ft

A WHOPPING \$174,992 RAISED FOR FEED NOVA SCOTIA



EVERY \$2 RAISED DURING BURGER WEEK



ALLOWS FEED NS TO DISTRIBUTE 3 MEALS WORTH OF DONATED FOOD FOR NOVA SCOTIANS



The way the community comes together each year to help Nova Scotians is nothing short of amazing. Burger Week has raised **\$174,992** for Feed Nova Scotia over the last five years, enough for Feed Nova Scotia to have distributed **over 260,000 meals worth of donated food to its network of 146 food banks**, soup kitchens, shelters and meal programs across Nova Scotia.

Bite-sized facts about food insecurity in Nova Scotia

- At least 44,000 Nova Scotians receive support from a food bank, and one third are children.
- Approximately half of the households using food banks report income assistance as their primary source of income.
- 1 in 5 Nova Scotian children lives in poverty.
- Nova Scotia has the highest rates of food insecurity in the country.



So make sure you have a few Feed Nova Scotia burgers on your list this week and help be part of the solution. If you are interested, there are more things you can do to help Feed Nova Scotia, like donating food and funds directly to the organization, volunteering your time, or simply learning about the issues and speaking up for change. Addressing food insecurity should be a priority for all Nova Scotians.

Meet your 2018 Burger Ambassadors



Evangeline Sing

Grew up in Halifax and is a graduate of Mount Saint Vincent University's Tourism and Hospitality program. She's currently the Food and Beverage Outlets Supervisor at the Halifax Marriott Harbourfront. When she's not checking out Nova Scotia's foodie scene, Evangeline enjoys rock climbing and board games. A Halifax Burger Week veteran, she sampled 20+ burgers the last two Burger Weeks, with a goal this year of 28!



Burgicorn

A majestic unicorn man with an insatiable hunger for hamburgers! The man inside the costume? Nick Wombolt—drummer and Shoppers Drug Mart manager, a family man who simply cannot get enough burgers! Burgicorn hails from the magical land of Spryfield and classifies himself a burger purist who lives by the mantra "Never add condiments to a hamburger you've been served!"

LET THE #BURGERVALET BE YOUR RIDE



Burger Week has teamed up again with MINI Halifax to bring you the #MINIBurger—a quick little whip decked out with all the fixings and ready to drive you to your next snack! When you see the Burger Week MINI on the road or parked outside a Halifax Burger Week restaurant, post a photo and tag #BurgerValet. Tagged photos will be entered to win one of 7 free rides to your favourite resto during Halifax Burger Week!



The Coast
HALIFAX'S WEEKLY



WIN BEER FOR A YEAR

For a chance to win, pick up one of these passports at any of the 125 participating Halifax Burger Week restaurants listed here. During the week, get out to at least 3 locations and have your server stamp their burger description on your passport. Once you gain 3 or more stamps, drop your passport in a Halifax Burger Week ballot box at any one of the participating locations. Your name will be entered in a random draw to win beer for a year from Moosehead Breweries.

Passports can also be dropped or mailed to The Coast, 2309 Maynard Street, Halifax NS B3K 3T8. You have until Tuesday, April 3, to submit your passport.

NAME

EMAIL

AGE 19-34 35-54 55+

Note that the prize has no cash value and is awarded in gift certificates to the Moosehead Cold Beer Store in Dartmouth, NS. Winner will be chosen by random draw on April 5th, 2018 and will be contacted by email. The winner must be 19 years of age or older and must prove age with photo ID.

TIPS

#PROTIPS from The Coast staff

- Treat resto staff with respect, because they are working really hard to make sure you have a burgerific good time! Remember to tip your waiter, and post about your burger on social media so the restaurants feel the love, too! Above all, be kind to each other—in the end, it's just a burger. #hfxburgerweek
- Burger Fraud is real and can even affect the most vigilant burger lovers. Our advice? Stick to the Halifax Burger Week passport. If it's not in the passport, it's not official and does not count towards your entry to win #BeerForAYear! Pick up a passport at The Coast office (2309 Maynard Street) while we still have them, in the March 22 issue of The Coast and at participating restaurants, or download one from burgerweek.co and print it out.
- Don't limit yourself to the traditional 3 square meals a day—this is a week to celebrate the round ones too, about 125 of them.
- Branch out from your burger basics! Now's the time to try something new, maybe a new restaurant or even just a new twist on an old classic. Be brave, burger fans! Boldly go and get sauced!



Share your burger love

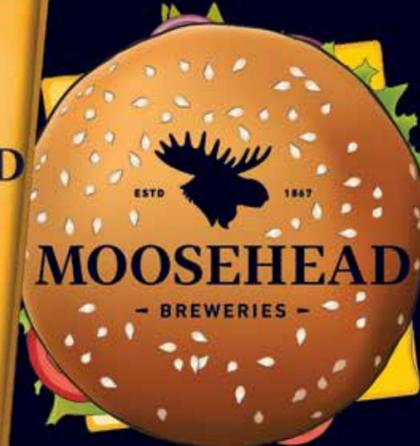


BURGER WORD SEARCH

G T L O C A L I C A L F T B U R G E R D B B E
T C D T S D T X I T C I E P A T T Y R A U A D
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|------------|-----------|----------|------------|----------|
| AIOLI | BUTCHER | FISH | MAYO | STRETCHY |
| AMBASSADOR | CERTIFIED | FLIP | MEAT | PANTS |
| ANGUS | CHEDDAR | GOUDA | MINI | TIPS |
| BACON | CHEESE | GRILL | MUSHROOM | TOMATO |
| BEDFORD | CHEF | HADDOCK | MUSTARD | VEGGIE |
| BEEF | CHICKEN | HALIFAX | ONIONS | WAITER |
| BEER | CILANTRO | JALAPENO | PATTY | |
| BRIE | DARRELLS | KETCHUP | RELISH | |
| BRIOCHE | DARTMOUTH | LETTUCE | RESTAURANT | |
| BUN | EXTRA | LINECOOK | ROAST | |
| BURGER | FEEDNS | LOCAL | SIX | |

OFFICIAL BREW OF BURGER WEEK



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