



The 10 Best Burgers In L.A.

L.A.'S BEST HAMBURGERS REFLECT THE CITY'S DINING SCENE: VIBRANT, ECLECTIC AND BURSTING WITH FLAVOR. A QUINTESSENTIALLY AMERICAN DISH, PATTY PERFECTION CAN BE FOUND IN MICHELIN-STARRED RESTAURANTS, LOCAL HAUNTS, AND SIDEWALK STANDS ALIKE. HERE, OUR CURATED LIST OF L.A.'S BEST BURGERS. BY *HALEY BOSSELMAN*



FATHER'S OFFICE

At Father's Office, chef Sang Yoon turned gastropub dining into a Michelin Guide-approved experience. You can see why with just one bite of any of the burgers, which are composed of organic, non-GMO, hormone-free and ethically raised ingredients. In particular, The Office Burger is a zesty balance of flavors and is piled with bacon, arugula, caramelized onion, gruyère and Maytag Blue cheese. *Locations vary, fathersoffice.com*

HEAVY HANDED

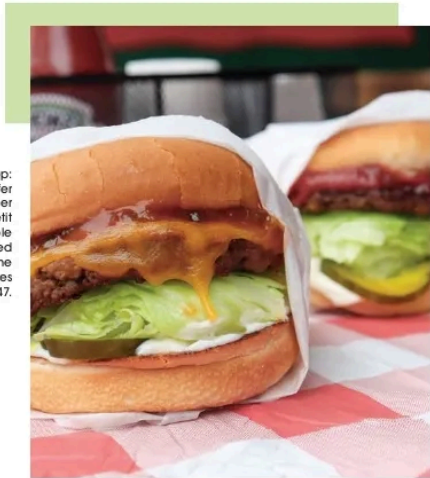
At Heavy Handed, you can taste the commitment to an above-average standard. The Santa Monica and Studio City locations promise perfection, proven with each succulent bite of its ground beef short rib burgers packed with homemade bread-and-butter pickles and handfuls of the beef tallow fries. *Locations vary, heavyhanded.la*

HONOR BAR

A bar-and-grill escape from Beverly Hills' famed shopping district, Honor Bar is a haven just south of Wilshire on Beverly Drive. It's made even better by its burger, which stands out for its inclusion of coleslaw among the traditional cheddar, tomato and patty lineup. *Beverly Hills, honorbar.com*

THE APPLE PAN

Since 1947, The Apple Pan has posed Angelenos with the ultimate question: hickory or steakburger? You'll be satisfied either way at the West L.A. restaurant, which loads up each burger with its signature sauce, pickles, lettuce and mayonnaise.



From top: Iv's burgers offer mouthwatering burger combinations; Petit Trois' Big Mec double cheeseburger is doused in bordelaise; the Apple Pan's recipes date back to 1947.

PETIT TROIS

The French may be known for perfectly flaky pastries and escargot, but Petit Trois proves they should also be renowned for their burgers. The Parisian bistro, which has locations in Hollywood and Sherman Oaks, has a standout burger that tips its hat to another American institution. Called the Big Mec, the double cheeseburger drips in bordelaise and special sauce, which you can scoop up via the exquisitely crispy fries. *Locations vary, petittrois.com*

FROM TOP: PHOTOS BY: EMMA GABAY; CARPA PHOTOGRAPHY; MEGHAN REARDON



Be sure to also leave room for fries and fresh apple pie, which you may remember Riley Keough ordering as the eponymous star of 2023's *Daisy Jones & The Six*. *West L.A., theapplepan.com*

IRV'S BURGERS

First established over 75 years ago, Irv's Burgers has made roadside dining a seamless, favored experience. The burger stand—which now has outposts in West Hollywood, Malibu and Mid City—has attracted the likes of Jimi Hendrix, Jannis Joplin and Drew Barrymore for its welcoming atmosphere, fresh-baked buns and impressively sized pressed-to-order patties. *Locations vary, irvsburgers.com*



The ultimate L.A. smash burgers can be found at Heavy Handed—with locations in Santa Monica and Studio City.



Le Double Cheeseburger from Camphor is stacked two patties high.

PHOTOS COURTESY OF BRANDS

CAMPHOR

Camphor in the Arts District earned a Michelin star for its creative cocktails and crafty approach to Southeast Asian-French cuisine. However, the burger is a can't-miss dish. The juicy Le Double Cheeseburger is stacked high with layers of cheese and duck-beef patties, and finished with caramelized onions and the house remoulade. *DTLA, camphor.la*

CASSELL'S HAMBURGERS

Cassell's history goes back to the '40s when it first opened as a lunch counter. Now, the team grinds fresh beef daily within Hotel Normandie in Koreatown. All eaters will be satisfied here with menu options like the vegan burger with a house-made patty and the Cassell's Classic, a seven-ounce premium ground beef patty topped by melted cheese. *Koreatown, cassellshamburgers.com*

DUDLEY MARKET

Dudley Market has become a Venice gem for its excellent seafood and equally great natural wine selection. But don't let that stop you from venturing elsewhere on the menu. The wagyu beef burger—enriched by cheddar cheese, fresh arugula, dill aioli and bacon caramelized onion jam—will have you dreaming of it long after the last savory bite. *Venice, dudleymarketvenice.com*

GOLDEN STATE

Tucked beside Cofax coffee shop, Golden State has every kind of burger you could hope for. Still, the menu remains sharp and to the point, allowing eaters to elect a smash, Impossible, lamb or beef burger for their meal. Don't skip the fries and the top-notch house fry sauce. *Fairfax District, goldenstatecafe.com*