



MUST-HAVE HAMBURGERS

TWISTED ROOT—Chipotle, guacamole, blue cheese and tangy buffalo sauce is the twisted way to eat a hamburger; top off with homemade pickles and even homemade condiments. Stay for the homemade ice cream afterwards. 2615 Commerce St., 214-741-ROOT, www.twistedrootburgerco.com.

THE LIBRARY BAR—For sheer indulgence, take it up a notch and try the Grilled Kobe Beef Burger inside this nostalgic restaurant/bar housed in the Warwick Melrose Hotel. Served on a Pain au Lait roll, upscale never tasted so down-home. 3015 Oak Lawn Ave., 214-521-5151, www.warwickmelrosedallas.com.

TILLMAN'S ROADHOUSE—Oh, yeah! While one can appreciate a no-frills burger in a joint with sawdust on the floor, this beyond hip Bishop Arts District restaurant serves their burger extra-thick with house cut fries, cheese, a bread and butter pickle and homemade ketchup. 324 West 7th St., 214-942-0988, www.tillmansroadhouse.com.

GOFF'S—A taste temptation. Served with their famous hickory smoke sauce, relish sauce and no small amount of cheese. 6410 Hillcrest Ave., 214-351-3336, www.goffburger.com.

WHO'S WHO BURGERS—Served up hot, simple and with a side of picture-perfect onion rings, this Dallas restaurant seems to know that true beauty lies in the simplicity. Who's Who offers a choice between USDA Beef Burgers and the all-natural Kobe Beef alternative. 69 Highland Park Village, 214-522-1980, www.whoswhoburgers.com.

ANGRY DOG—You know it's good when it's simply titled "The Burger" on the menu. This Dallas favorite keeps popping up on those "Best Of" lists and after you take a bite you'll know why. Nothing fancy, no unique toppings; just perfection down to the last crumble. 2726 Commerce, 214-741-4406, www.angrydog.com.

—Richard Dennis