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Burgerama

Diablo scoured the East Bay to uncover the best examples of everyone's favorite guilty pleasure—the hamburger.

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Photography by Cedric Glasier

In-N-Out 2.0

METRO / When Metro owner Jack Moore set out to design a small burger for his bar menu, he had his chef whip up a gourmet version. Then, Moore taste-tested it on his son, Niki, who said, "It's OK, but I don't like it as much as In-N-Out." Instead of grounding the little troublemaker, Moore and his chef started over—and came back with a burger à la In-N-Out (thin patty, soft bun) gone high end (Niman Ranch meat; Gruyère, blue, or cheddar; aioli). Note that Metro's bar burger isn't available in the main restaurant, but don't worry; their full-sized burger is also great. *Metro, 3524 Mt. Diablo Blvd., Lafayette, (925) 284-4422, metrolafayette.com.*



Anatomy of a Gourmet Bar Burger: Stat with a soft bakery bun, and garnish with organic romaine lettuce, onion, and tomato, and house-made pickles. Melt Tillamook cheddar on a Niman Ranch beef patty, and add ketchup or house-made aioli of flavor. Enjoy