

Participating restaurants:

• A & W	• Carl's Jr
• Denny's	• Dora's
• Dumitri's	• El Tequileno
• Gibby's	 Good Times
Hamburger Stand	 Johnny's Diner
• Le Peep	 Los Toritos
 McDonald's 	Old School Burger
Red Robin	• Sam's No. 3
Stampede	 The Summit
 Viaggio 	 Village Inn
• Wendy's	Whispers
• Woody's Wings	

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Old School Burgers 1760 S. Havana St. 303-368-0150 10:30 a.m. to 10 p.m. daily

Greg Peterson said the key to Old School Burgers appeal is simple.

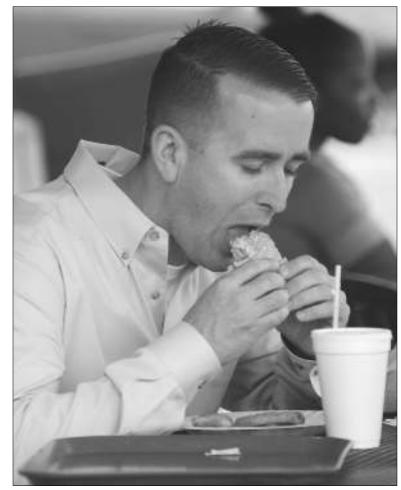
"(Ît's) fresh and never frozen," Peterson said. "We make our own house bread; everything else is cooked to order."

As the area manager for Old School on Havana Street, Peterson said the restaurant's approach is what distinguishes it from its competitors. Old School, which has three locations in the Denver metro area, excludes heat lamps, freezers and microwaves as a matter of course.

The location on Havana Street is no different. Peterson said the staff stays true to the restaurant's philosophy of fresh ingredients and made-to-order preparation.

"We use 100-percent Angus beef," Peterson said. "We use real potatoes, we make real French fries all day long. That's all we do."

With menu options that include a special house spread for Photos by Heather A. Longway/The Aurora Sentinel **ABOVE:** A slice of bacon and a french fry dangle from between the buns of a burger during lunch time on Tuesday, May 5, at Johnny's Diner in Aurora. **BELOW:** Nathan Brekke eats a hamburger May 5 at Johnny's Diner in Aurora.



Peterson said. "it's like walking through your front door at home and saying, 'Lucy, I'm home.'"

Gibby's

1555 S. Havana St. Unit J 303-755-5944 Open until 2 a.m. Monday through Saturday, midnight on Sundays

The burgers at Gibby's have become a smash recently. The sports bar on 1555 S. Havana — one of several B.U.F.F. Brothers bars in Colorado — already had a reputation for good burgers, but their popularity has really taken off in the last six months, according to general manager Dan Delcarpio. He attributed the increased success to the restaurant's switch to the smashburger technique, in which a ball of fresh ground beef is placed on the grill and smashed flat during the cooking process, creating a thin, wellseared piece of meat as opposed to a pre-formed patty.

to like it since we made the switch," Delcarpio said.

The smashburger can take 12 different forms at Gibby's to satisfy every range of burgerlover, with a diverse array of toppings, including pineapple, that can make even the basic Rookie Burger an individual work of art.

Delcarpio calls the house favorite the Black Jack, which consists of a single or double burger — which can be substi-tuted with a veggie patty or with chicken — slathered in cajun seasoning, Anaheim peppers, bacon, chipotle mayo and cheddar cheese. For the adventurous, the P.B. Max Burger offers peanut butter and bacon as toppings, an idea Delcarpio believes originated in Kansas City, and the Fatty Melt, a burger served between two sourdough grilled cheese sandwiches. For those with less hearty appetites, Gibby's also offers its version of sliders on Thursdays from 7 p.m. to close. Sliders and an order of fries run \$3.95.



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their patties and the choice of grilled or raw onions, the staff at Old School says they strive to make their burgers the best on Havana, the best in Aurora and the best in the metro area. The menu also includes the option to 'take it up a notch,' which means more mustard and adding grilled onions, pickles and extra spread

But it's more than simple ingredients that make the food at Old School special, Peterson said. There's another factor that makes the restaurant unique.

"It would have to be the service. Service for us is more personal — it's down to earth,"

"It's simple, but people seem

4 - Burner Char-Broil Gas Grill Plus weekly drawings in May.

Free coloring and activity books for the kids. For a list of participating restaurants, go to the Upcoming Events page at **www.OnHavanaStreet.com**

