



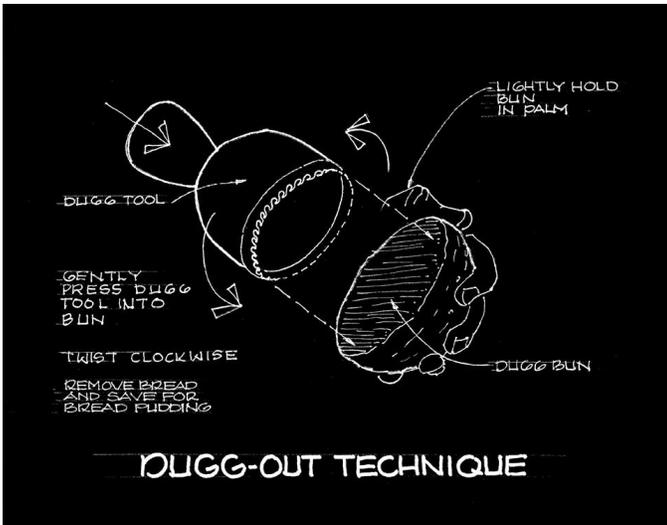
BURGER, BURGERS, LAKEWOOD, MEDIA PREVIEW, NEW OPENINGS

I DUGG IT.

APRIL 4, 2015 SUSIEDRINKSDALLAS

Lakewood is a neighborhood with chain restaurants here and there (and here), so it's always nice to see a new concept pop up in the area. Dugg Burger opened recently thanks to four brilliant dudes (one is from Dallas and the rest are from California).

The concept is brilliant... they had a completely custom tool created to give their burgers a unique edge (or hole, as it were). The tool hulls out the bun top to make room for their 13 amazing toppings and then they're lovingly placed on the grill on one of the (also custom) stainless steel magnetic domes to get it all nice and toasty. (Toasted buns... I mean... the best.) The process is below in a neat sketch they had made...



When you walk in, you order your burger (and fries... because fries) and they'll bring it to your table. You choose from their 12 standard toppings and one "Lucky 13" topping which are always suggestions from customers. (They allow customers to submit their topping ideas online or on the brick wall in the shop, and if one is popular enough, they'll add it to the lineup!) They like to keep their ingredients as local as possible—they get their meat from Freedman's, their buns from Village Baking Company, and they have local beers stocked. (No local wines just yet.)

Man cannot live on burgers and beer alone (even really good ones), so they've sweetened the deal with their homemade Bread Pudding, which is made from a recipe from one of the owner's moms. (She even checks in from time to time to make sure it's the right recipe. Now that's what I call quality control!)





Bread Pudding

DUGG BURGER BAR

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9540 Garland Rd, #407, Dallas, TX 75218

(214) 584-6261