

Katy Magazine's Burger Bucket List

A meat lover's guide to the best burger joints in Katy

Written by Cherri Northcutt | Select photography by Anetrius Wallace

Mooyah
Double Cheeseburger
\$7.39

Nothing satisfies a powerful hunger like a big juicy burger, dripping with melted cheese and all the fixin's. When you've got a hankering for a hamburger, here's where you can find some of the best that Katy has to offer. It's too hard to choose just one, so we've picked several great burger joints you've got to try this summer.

Get ready to dive in.

Texas Borders Bar & Grill

20940 Katy Fwy.

281-578-8785

See ad on page 44

You will love the fun, friendly atmosphere at Texas Borders. Owner Kellie Messer takes pride in her original recipes and unique blending of American, Cajun, and Tex-Mex cuisines. Messer says, "We have three top burgers all made with ½ lb. of certified Angus beef." Messer recommends the José burger with Pico de Gallo, queso, fresh chorizo, and a sunny-side-up egg on top. Another favorite is the ultimate hickory burger. "It's got chipotle honey barbecue sauce, blackened caramelized onions, bacon, cheddar, and Monterey Jack cheeses," Messer says. For another Tex-Mex flavor, try the Bob. "It's a hamburger with cheddar and jalapeños, smothered in homemade chili and queso on top," Messer says. The loaded Border's fries are an excellent complement to your burger, served with chili, sour cream, queso, and jalapeños.

Texas
Borders
The Bob
\$10.99



Red Oak Grill

2004 S. Mason Rd.

281-392-2612

Guests are always greeted with a smile at Red Oak Grill. Manager Eric Salmon is proud of Red Oak's American cuisine with a Mediterranean flair. "Our hamburgers are all a half pound of beef," Salmon says. For bigger appetites, Salmon suggests the Tex-Mex burger. "It has double meat, cheese, bacon, avocado, and jalapeños." There's also a meltdown burger with Swiss cheese and grilled onions on rye bread. Add a side of curly fries, tater tots, or sweet potato fries, and you've got a winning combination.



Red Oak
Grill
Tex-Mex Burger
\$9.29

Clay's Restaurant

17717 Clay Rd.

Houston

281-859-3773

A trip to Clay's is a fun experience for the whole family. Enjoy your burger out on the deck among the trees while the kiddos play in the sandpit or the petting zoo. Clay's manager Robert Goudreau recommends the Roger burger for big appetites. Goudreau says, "It's our most popular burger with our seasoned beef patty, extra cheese, bacon, and jalapeños." To accompany the patty, Goudreau suggests, "Get our thick-cut, hand-breaded onion rings." The secret to Clay's great burgers are the fresh ingredients. Goudreau adds, "We never use frozen meat."

Clay's
Restaurant
Roger Burger
\$9.99



J-Dub's Burger Barn

5990 Stockdick Rd.

832-437-9701

J-Dub's has built a reputation for having a wide variety of burger options, including a pizza burger, a mushroom cheddar burger, and J-Dub's homerun featuring a whopping three beef patties. Owner Richard Whiteside says their most popular hamburger is the Katy cowboy burger. "It has cheddar, bacon, and two onion rings topped with barbecue sauce." J-Dub's patties are made by hand every day.

**J-Dub's
Burger Barn**
Mushroom
Cheeseburger
\$6.99



We grind our own patties from beef brisket,” Whiteside says. “We also hand cut our own fries.” A unique side dish at J-Dubs is the tater tot spuds with cheese and green chilies. You can also customize your burger with a long list of add-ons including bacon, avocado, a fried egg, or even peanut butter. “Peanut butter on a burger is a tradition from Louisiana,” Whiteside shares. After producing this story, we learned that J-Dub’s was planning to merge with Southland Grill and relocate to the address listed. Contact J-Dub’s for details.

Smashburger

Multiple Katy locations

This trendy eatery has really taken root with three locations in Katy. Omar Sanchez, manager of the Pin Oak and I-10 Smashburger says, “Our most popular hamburger is the classic Smash. People love the smash sauce made with mayonnaise, mustard, lemon juice, and sweet relish for that tangy, sweet taste.” Fresh ingredients are what make a good burger. “We use fresh seasonings, leaf lettuce, and red onion,” he says. For a side dish, Sanchez recommends the Smash fries tossed in Italian olive oil, garlic, and rosemary. “As a dessert, try one of our hand-spun shakes made with Haagen-Dazs ice cream.” Sanchez suggests. “I like the salted caramel or the Nutter Butter shakes.”

Smashburger
Classic Smash
\$4.99



Red Robin Gourmet Burgers

23318 Mercantile Pkwy.
281-392-1004

Foodies flock to Red Robin for their tasty, gourmet burger creations. Alan Ogilvy, a frequent visitor of Red Robin, enjoys the Banzai burger. Ogilvy says, “It’s a unique experience with grilled pineapple and teriyaki sauce on a cheddar cheeseburger.” Another favorite is the bleu ribbon burger with bleu cheese crumbles, steak sauce, chipotle, and crispy onion straws served on an onion bun. Pair your burger with an order of the “chili chili” cheese fries. Ogilvy adds, “They are super delish with plenty of chili, bacon, jalapeños, and ranch dressing for dipping.”

Chuckwagon
Cheeseburger
\$9.99



Chuckwagon BBQ & Burgers

4031 FM 1463
281-394-7784

Chuckwagon is the place to go for traditional Texas cooking. You’ll love the down-home atmosphere from the casual picnic tables to the covered-wagon booths. Manager Cathy Reyna is proud of the Chuckwagon cheeseburger. “We start by grilling up an eight-ounce patty of Angus beef - homemade - not frozen,” Reyna explains. “Then we serve it on a sourdough bun with garlic butter spread, grilled onions, and jalapeños. People love the taste.” To go with it, Reyna recommends a side of fried okra or sweet potato fries.

Steak 'n Shake

20950 Katy Fwy.
281-578-1987

Steak 'n Shake has been an American institution since 1934, serving their unique steakburgers and hand-dipped milkshakes to foodies nationwide. Daniel Smith, manager of the Katy location, recommends the classic original double 'n cheese with two patties. Smith says, "Our Frisco melt is also a great choice with double meat and Swiss cheese on toasted sourdough or rye bread." Smith finds that the sourdough bread makes for a savory burger. "Our tangy Frisco sauce goes perfectly with it," he adds. For your shake, "I'm a purist. I go with chocolate," he shares. Other fun ideas are the side-by-side milkshakes such as strawnilla or banocolate, or try a specialty shake like turtle caramel nut or a peanut butter banana.

Freddy's Frozen Custard & Steakburgers

24433 Katy Fwy., #100
281-394-2002

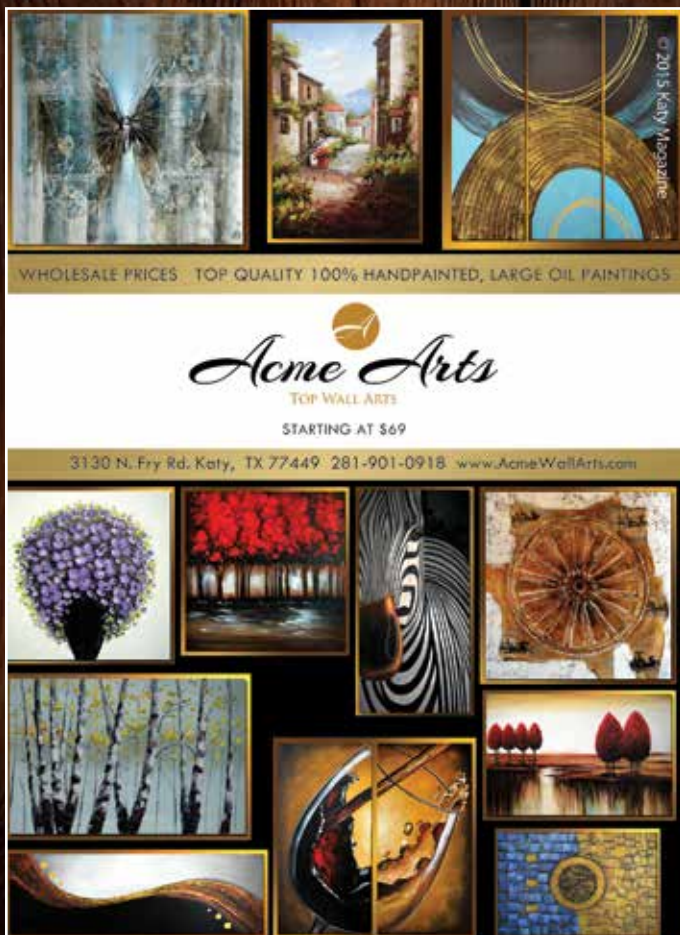
Step into Freddy's, and you will feel like you've traveled back in time to the 1950s, with their old-school red and white décor and vintage photos on the wall. Co-owner of Freddy's in Katy, Kimberly Welch says, "Our most popular hamburger is the Freddy's original double dressed with mustard, pickle, and onion with slow-

melting cheese on a butter toasted bun." Welch takes pride in Freddy's lean, premium quality American beef and fresh toppings. "It never hits the grill until you say so," she adds. The shoestring fries are a Freddy's classic, but Welch recommends pairing them with one of their original custard sundaes. "Try our signature turtle sundae made with fresh-churned frozen custard topped with hot fudge, caramel, toasted pecans, and whipped cream," she says.

Mooyah

23701 Cinco Ranch Blvd., #140
281-693-7437

A favorite in the Cinco Ranch area, Mooyah is always hopping. Patrons can customize their own burgers with Mooyah's checklist of options. Manager Darren Rodriguez says, "Everything here is custom made, from our third-pound Mooyah burger to the specialty shakes." Burger toppings include five cheese varieties, avocado, fried onion strings, sautéed mushrooms, and relish. Dress that with a wide range of sauces like Cholula, spicy ranch, or honey mustard. Rodriguez adds, "Our buns are fresh baked in house, and people love the hand-cut fries." Even shakes can be customized. Rodriguez shares, "Kids want to combine flavors like Oreo and cookie dough in their shake. Their faces just light up."



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Fuddruckers

24507 Bell Patna Dr.
281-644-7616

Katy families love the freedom of choice at Fuddruckers. "Our original Fudds burger ranges in size from third-, half-, or two-thirds-of-a-pound 100% USDA premium cut beef," says Kevin Jackson, manager of the Katy Mills location. "What makes it a great burger is you," Jackson adds. "We grill it to your specifications, and you can customize your burger masterpiece at our legendary toppings bar." Along with that, you can't go wrong with Fuddruckers' seasoned, wedge-cut fries dipped in hot cheese sauce. He recommends saving room for one of their famous hand-spun milkshakes.

BullChicks

1997 Katy Mills Blvd., #900
832-437-4489

This hole-in-the-wall eatery boasts 20 different burgers to choose from. Owner Shaan Maneck is proud of their charbroiled burgers made fresh when you order. "We marinate the beef all day in our special seasonings," Maneck says. "When you bite into it, you'll taste the difference." Maneck stresses their strict policy on freshness and flavor. "We bake our buns fresh every day and blend our own house dressing with special seasonings that go great on your hamburger," he says. Pair your burger with BullChicks' seasoned waffle fries or a side order of their tangy potato salad. KM

Fuddruckers
All American
\$6.49



CHERRI NORTHCUTT is a freelance writer in Katy. She and her family love dining out in Katy and hamburgers are a Northcutt family favorite.

Please verify with individual restaurants as menu items and prices may have changed since the time of print.



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5803 Highway Blvd.
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Dr. Sheppard and his staff with Adrian C. Dumitru MD, Board Certified Interventional Pain Management Specialist

How We Help Back & Neck Pain Sufferers Find Relief

United Chiropractic is known for alleviating back and neck pain, but they also have tremendous success with headaches, arthritis, shoulder, knee, and sports injuries.

Dr. Sheppard works closely with medical doctors, neurosurgeons and other physicians that refer patients, and takes a "united" team approach when it comes to helping patients.

A Non-Surgical Approach

Since purchasing the first DRX9000 machine over eight years ago, Dr. Sheppard has helped over a thousand patients with bulging and herniated discs, and prevented hundreds of patients from neck and back surgeries. United Chiropractic now has two DRX9000 low back units and one neck unit.

About Dr. Bill Sheppard

In addition to being Katy's predominant chiropractor, Dr. Sheppard works in conjunction with a company that provides medical services and consultation to the Houston Texans, the Super Bowl, WWE pro wrestling, AMA Supercross, Indy Car Racing Series, and the world's top pro skateboarders and free-style motorcross riders.

Q&A

About the DRX9000 Spinal Decompression

Why do you use the DRX9000 Decompression Machine?

It's a non-surgical way to relieve pressure off the spine and we've had great success for our patients.

How does it work?

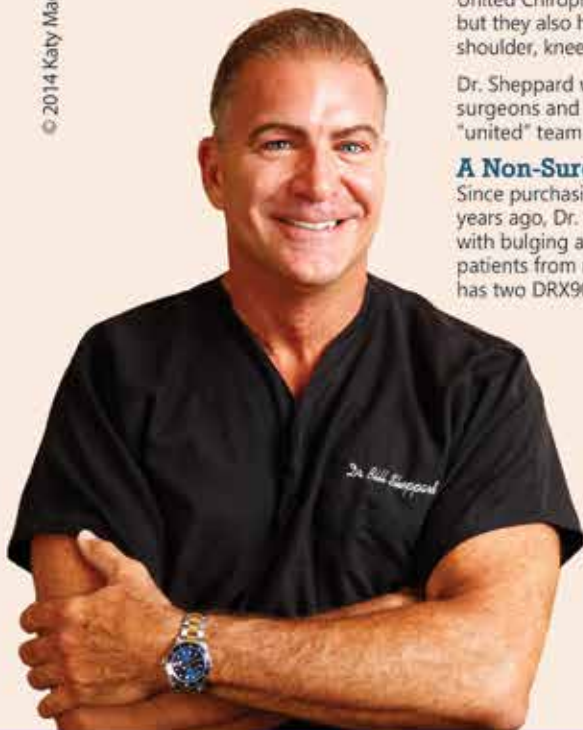
Patients typically undergo a series of 15 or 20 sessions; each treatment lasts between 30 and 45 minutes, depending on the diagnosis. After a session, a cold pack is applied with electrical muscle stimulation.

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Patients describe the treatment as a gentle pull on the spine. Many patients find it relaxing, even to the point of falling asleep during the treatment.

Questions about the DRX9000?

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UNITED CHIROPRACTIC

720 S. Mason Rd. (Next to James Coney Island)
www.katyspinerehab.com 281-392-6550



KATY'S TOP 20



BEST BURGER Checklist

(IN NO PARTICULAR ORDER)

- ❑ **1. BANZAI BURGER** - RED ROBIN GOURMET BURGERS
Glazed in teriyaki and topped with grilled pineapple, cheddar cheese, lettuce, and tomatoes
- ❑ **2. BLEU RIBBON BURGER** - RED ROBIN GOURMET BURGERS
Served on an onion bun and topped with tangy steak sauce, chipotle aioli, bleu cheese, tomatoes, lettuce, and crispy onion straws
- ❑ **3. BLUE CHEESE BURGER** - BLACK WALNUT CAFE
Angus beef, blue cheese, pickled jalapeños, spinach, caramelized onions, and bacon
- ❑ **4. THE BOB** - TEXAS BORDERS BAR & GRILL
Jalapeño cheeseburger smothered with queso and chili
- ❑ **5. CHUCKWAGON CHEESEBURGER** - CHUCKWAGON BBQ & BURGERS
Angus beef patty on a sourdough bun with garlic butter, onions, and jalapeños
- ❑ **6. CLASSIC SMASH** - SMASHBURGER
American cheese, Smash sauce, ketchup, lettuce, tomato, pickles, and onion on an egg bun
- ❑ **7. DARN GOOD BURGER** - BLACK WALNUT CAFE
Angus beef ground chuck, sautéed onions, mushrooms, bacon, cheddar, lettuce, and garlic cream cheese
- ❑ **8. FREDDY'S ORIGINAL DOUBLE** - FREDDY'S FROZEN CUSTARD & STEAKBURGERS
Two steakburger patties, cheese, mustard, onion, and pickle on a butter-toasted bun
- ❑ **9. FRISCO MELT** - STEAK 'N' SHAKE
Two steakburgers with American and Swiss cheeses on grilled sourdough topped with Frisco sauce
- ❑ **10. J-DUB'S HOMERUN** - J-DUB'S BURGER BARN
Three patties, bacon, American cheese, pepper Jack cheese, cheddar cheese, lettuce, tomatoes, pickles, and onions
- ❑ **11. JOSÉ BURGER** - TEXAS BORDERS BAR & GRILL
Pico de Gallo, queso, fresh chorizo, and a sunny-side-up egg on top
- ❑ **12. KATY COWBOY BURGER** - J-DUB'S BURGER BARN
Bacon, onion rings, barbecue sauce, and cheddar cheese
- ❑ **13. MELTDOWN BURGER** - RED OAK GRILL
Served on rye bread and topped with grilled onions and Swiss cheese
- ❑ **14. MOOYAH BURGER** - MOOYAH
American cheese, tomatoes, lettuce, pickles, grilled onions, and Mooyah sauce
- ❑ **15. ORIGINAL DOUBLE 'N CHEESE** - STEAK 'N' SHAKE
Two steakburger patties with American cheese, lettuce, pickles, tomato, onion, and ketchup
- ❑ **16. ORIGINAL FUDDS BURGER** - FUDDRUCKERS
All-American premium cut beef, served on a sesame-topped, scratch-baked bun
- ❑ **17. ROGER BURGER** - CLAY'S RESTAURANT
Seasoned patty topped with jalapeños, hickory-smoked bacon, and American cheese
- ❑ **18. TEXAS BURGER** - RED OAK GRILL
Double meat topped with bacon, avocado, jalapeños, and American cheese
- ❑ **19. ULTIMATE HICKORY BURGER** - TEXAS BORDERS BAR & GRILL
Honey BBQ sauce, cheddar cheese and Monterey Jack cheese, bacon, caramelized blackened onions, and sweet pickle relish
- ❑ **20. WILD WEST BURGER** - 9ER'S GRILL
Nine-ounce patty served with lettuce, tomato, pickles, onions, avocado, and Swiss cheese

DON'T FORGET TO TELL THEM YOU SAW IT IN KATY MAGAZINE!