

# diablo burger

ALL ABOUT LOCAL.

## APPETIZERS, SOUPS & SALADS

<u>Seasonal Vegetable Soup</u> (see blackboard).....	\$4.50
<u>DB House Salad</u> .....	\$6.50
McClendon's Select Organic Seasonal Greens, Beets & Tomatoes, topped with Blue Cheese, and served with house vinaigrette or house ranch on the side.	

## FRITES

(Really good, Belgian-style Frites)

DB Frites are never frozen, always freshly-cut, double-fried in peanut oil and 'specially seasoned with *Herbes de Provence*.

<u>Basket of Frites with your choice of dipping sauce</u> .....	\$4.50
Hatch Chile Mayo, Pesto, Ranch, Chimichurri, DB Special Sauce or Rising Hy Spicy Honey Mustard	

## OTHER SANDWICHES

<u>Uncle Dee's Grilled Cheese</u> .....	\$9.50
- Three Cheeses, Pesto, Grilled Tomato, Fresh Basil and optional Fried Egg, served on Simply Bread's Old Faithful Pain de Mie, served with a Pickle and our DB Frites.	
<u>"The Netzky" Veggie Burger</u> .....	\$10.50
- Locally sourced and produced (by Local Alternative Catering, in Flagstaff) and made with farm-fresh eggs, produce, and heirloom legumes, this protein-dense, dairy- and wheat-free product is the first commercially-produced Veggie Burger to meet DB's local and high quality standards. Served with your choice of two toppings from the Cheese, Spreads, & Veggie options ~ plus a Pickle and our DB Frites, of course. Vegetarians, rejoice!	

## DB - 4 - KIDS

(For children only, please ~ all kids burgers are cooked **well-done**\*)

<u>Junior Monk</u> .....	\$5.25
- A half-size DB burger with frites ~ no yucky tomato, greens or pickle!	
<u>Junior Marilyn</u> .....	\$5.75
- A half-size DB cheeseburger with frites ~ no yucky greens, pickle or tomato!	
<u>Junior Grilled Cheese</u> .....	\$5.25
- Cheese, bread & frites ~ no yucky basil, egg, pickle, tomato, pesto or greens!	

## BEER

We proudly serve draft beers from a selection of the West's finest breweries. Later this year, as soon as their product is readily available, we will transition to a new local brewery, Mother Road. Please ask your server or check the blackboard for our current selections.

## WINE

While our wine offerings will vary, we will strive to consistently offer affordable wines by the glass from small, family-owned vineyards across the West. Please ask your server or check the blackboard for our current selections.

## SODAS

Mexican Coke.....	\$2.50
Gosling's Ginger Beer (non-alcoholic, 12 oz. can).....	\$2.50
Henry Weinhard's Root Beer.....	\$2.50
Stewart's Diet Root Beer.....	\$2.50

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
- Coconino County Food Code

## BURGERS

Every DB burger is made from 6 oz. of 100% local, open range-raised, antibiotic-free and growth-hormone free beef from the Diablo Trust ranches, char-broiled & served on a signature branded english muffin, with Seasonal Greens, Tomato, Pickle, and our DB Frites (Really good, Belgian-style Frites).

Because this beef is about 95% lean, we recommend that your DB burger be cooked **medium-rare**.\* Generally speaking, at that temperature your burger will be a little pink ~ but not mooing at you, as some people like to say. If you normally order your burger well-done, we'd recommend at least going to medium-well ~ we want you to have a nice, juicy burger and at well-done ~ again, because the beef is so lean ~ it can be a little dry.

In addition, please understand that we cook all of our burgers to order, literally taking the temperature of every single burger we make. And we want you to have a perfectly-cooked burger. But because this is a locally-sourced product ~ these cows are coming off the open-range of Northern Arizona, not an assembly line ~ there can be variation in fat-content from one animal to the next, even one patty to the next.

But now that we've explained all that ~ at the risk of 'too much information' ~ please be assured that we will cook your burger however you want it ~ so please let us know what temperature (**rare, medium-rare, medium, medium-well, well done**)\* you prefer.

And now, without further ado, here are the stars of the show...

<u>Monk</u> .....	\$8.75
- Straight, no chaser: the original, no muss, no fuss, straight-shootin' DB burger	
<u>Marilyn</u> .....	\$9.25
- Say cheese! Served with your choice of Sharp Cheddar, Pepper Jack, Swiss, Provolone, Blue Cheese or Black Mesa Chevre (extra ¢50)	
<u>The Blake</u> .....	\$10.25
- Homemade Hatch Chile Mayo, Roasted Green Chiles & Sharp Cheddar	
<u>Vitamin B</u> .....	\$10.75
- Bacon, Beet & Blue Cheese	
<u>DB House</u> .....	\$10.75
- Blackening spice, Homemade Pesto & topped with an over-easy Fried Egg	
<u>The Cheech</u> .....	\$10.75
- Pride of the Barrio: Holy Guacamole, Pepper Jack, & Jalapenos	
<u>Big Daddy Kane</u> .....	\$11.25
- Bacon, Sharp Cheddar, Sliced Pickles & DB Special Sauce	
<u>Wrigley Field</u> .....	\$11.25
- Homemade Sauerkraut, Bacon, Swiss & Spicy Honey Mustard	
<u>Blutarsky</u> .....	\$11.25
- Eat me! (In honor of Faber College's Finest Foodie ~ side of Jello not included): Blackening spice, Bacon, Sharp Cheddar & Holy Guacamole	
<u>Blackboard Special</u>	
- Made with seasonal ingredients from our local producers. Check it out!	
<u>Ziggy Stardust (Your Name Here)</u>	
- Build your own from these options:	

Cheese: Sharp Cheddar, Swiss, Pepper Jack, Provolone, Blue, Local Black Mesa Chevre (extra ¢50)

Spreads: Hatch Chile Mayo, Pesto, Ranch, Chimichurri, DB Special Sauce, Rising Hy Spicy Honey Mustard, Guacamole (extra ¢50)

Veggies: Jalapenos, Green Chiles, Beets, Homemade Sauerkraut, Raw Onions, Grilled Onions, Sliced Pickles, Roasted Garlic, Fresh Basil

Egg: Over/easy, Over/medium or Over/hard

Bacon: We serve only Local, Hormone- & Antibiotic-free, Yorkshire Style Bacon (extra ¢50)

Breads: Regular or Gluten-free English Muffin (extra ¢75)

Any two toppings.....	\$10.25
Any three toppings.....	\$10.75
Any four toppings.....	\$11.25
Extra frites.....	\$1.50
Side Salad Instead of Frites.....	\$2.50

## DB Merchandise



DB T-shirts \$15  
Men's & Women's styles & sizes  
100% Combed Cotton  
Produced locally by Lucky Dog



DB front license plate \$5  
6" x 12" embossed metal  
(mounting hardware included)

## Feedback & Suggestions

At DB, we are always interested in hearing from you.

We want to know that you enjoyed the food, the drink, and the experience our little restaurant has to offer. And if you didn't enjoy it, we want to know that too. If you know of a local producer we should include on our menu, please tell us about them. You can email us at [flagdb@gmail.com](mailto:flagdb@gmail.com) or ask a server for our comment book.

Lastly, if you want to help spread the word about DB, your support on restaurant review sites like yelp, urbanspoon and tripadvisor is greatly appreciated.

Thank you.

## DB Frequently Asked Questions

**Q:** Where does the name Diablo Burger come from?

**A:** From Canyon Diablo. Located about 40 miles east of Flagstaff, Canyon Diablo divides the land area upon which the two Diablo Trust ranches, the Flying M and the Bar T Bar, are situated. Those two ranches produce 100% of the beef served at DB.



**Q:** Why eat local?

**A:** Because local food is fresher and retains more nutrients; because it supports the local economy; because it keeps local agricultural land in production, ensuring that future generations will still be surrounded by lots of open fields, grazing lands and wildlife habitat; because local food increases community food security by retaining the experts that know how to produce food; and because local food has a story - knowing where your food comes from means that its source is not anonymous but accountable... you can even visit where it is raised. Lastly, by eating local food, you are integrating ecology, community, and gastronomy... you are doing good by eating well.



**Q:** Why don't you take credit cards?

**A:** Because banks don't serve cheeseburgers.

Somewhat more seriously, our 'cash only' policy is all about being local, too. According to a study by the New Economics Foundation in London, a dollar spent locally generates twice as much income for the local economy. When businesses are not owned locally, money leaves the community at every transaction. And last we checked, there are no locally owned credit card companies.



**Q:** What is the relationship between Diablo Burger and Diablo Trust?

**A:** They are completely independent entities that share the same values of sustaining open space and healthy watersheds, living in balance with biodiversity, producing high quality foods and achieving community. So when you eat at DB you are also supporting one of the West's most established and most innovative non-profit land management collaboratives. To learn more about Diablo Trust, please visit [www.diablotrust.org](http://www.diablotrust.org).



**Q:** Where are the bathrooms?

**A:** There are public restrooms in the alley to Leroux St. and in the Old Town Shops, on the ground floor by the Birch St. entrance and in the basement to the right of Bigfoot BBQ.

## A Terroir-ist's Manifesto for Eating in Place

by Gary Paul Nabhan

Know where your food has come from through knowing those who produced it for you, from farmer to forager, rancher or fisher to earthworms building a deeper, richer soil, to the heirloom vegetable, the nitrogen-fixing legume, the pollinator, the heritage breed of livestock, & the sourdough culture rising in your flour.

Know where your food has come from by the very way it tastes: its freshness telling you how far it may have traveled, the hint of mint in the cheese suggesting what the goat has eaten, the terroir of the wine reminding you of the lime in the stone you stand upon, so that you can stand up for the land that has offered it to you.

Know where your food has come from by ascertaining the health & wealth of those who picked & processed it, by the fertility of the soil that is left in the patch where it once grew, by the traces of pesticides found in the birds & the bees there. Know whether the bays & shoals where your shrimp & fish once swam were left richer or poorer than before you & your kin ate from them.

Know where your food comes from by the richness of stories told around the table recalling all that was harvested nearby during the years that came before you, when your predecessors & ancestors, roamed the same woods & neighborhoods where you & yours now roam. Know them by the songs sung to praise them, by the handmade tools kept to harvest them, by the rites & feasts held to celebrate them, by the laughter let loose to show them our affection.

Know where your foods come from by the patience displayed while putting them up, while peeling, skinning, coring or gutting them, while pit-roasting, poaching or fermenting them, while canning, salting or smoking them, while arranging them on a plate for our eyes to behold. Know where your food comes from by the slow savoring of each and every morsel, by letting their fragrances lodge in your memory reminding you of just exactly where you were the very day that you became blessed by each of their distinctive flavors.

When you know where your food comes from you can give something back to those lands & waters, that rural culture, that migrant harvester, curer, smoker, poacher, roaster or vintner. You can give something back to that soil, something fecund & fleeting like compost or something lasting & legal like protection. We, as humans, have not been given roots as obvious as those of trees. The surest way we have to lodge ourselves within this blessed earth is by knowing where our food comes from.



ALL ABOUT LOCAL.

proudly serving flagstaff, az

in the circle - on the square

mon - weds 11am - 9pm

thurs - sat 11am - 10pm

closed sunday

- cash only -

928.774.3274

120 n. leroux st, flagstaff, az 86001

[www.diabloburger.com](http://www.diabloburger.com)