

Serving Seattle Since 1952

Burgermaster restaurants are the life's work of founder Phil Jensen. In 1952, he was in his early thirties and had just lost the lease on his restaurant in downtown Seattle. He was approached by two brothers, Don and Bud Mowat, who were looking for someone to start a restaurant on a property they owned near the University of Washington. They offered the lease to Phil, and the rest, as they say, is history. Phil attributed much of his success to that first opportunity given him by the Mowat brothers.

Continuing Phil's legacy, our guiding principle is to "give the customer a better deal". We use Phil's hands-on attention to detail and focus on quality which has made Burgermaster a landmark in the greater Seattle area. Phil truly enjoyed the business he had created and worked every day up until a month before he died, at 88, in October 2009.

Mary Jensen, Phil's wife for more than 60 years, helped him grow his business. A lifelong gardener, Mary still oversees the planting and maintenance of the landscaping, for which Burgermaster is also known. Visit one of our restaurants when the tulips are in bloom to get an idea of just how different and how special a place a Burgermaster restaurant is. The Burgermaster located in the Bellevue-Kirkland area has received several awards from local gardening clubs.

Since that first location, the Burgermaster has expanded to five locations, from Seattle to Everett and employs over 100. All of Phil and Mary's four children are involved in Burgermaster—it's definitely a family business.

BURGERMASTER

- Class Since '52 -

Bellevue Burgermaster

10606 NE Northup Way
Bellevue, WA 98004
(425) 827-9566
"Dine in your car"

Mill Creek Burgermaster

18626 Bothell-Everett Hwy
Bothell, WA 98012
(425) 486-8980
"Dine in your car"

University Burgermaster

3040 NE 45th Street
Seattle, WA 98105
(206) 525-7100
"Great breakfasts and inside dining"

Everett Burgermaster

7909 Evergreen Way
Everett, WA 98203
(425) 347-5700
"Inside dining and drive-thru"

Aurora Burgermaster

9820 Aurora Avenue N
Seattle, WA 98103
(206) 522-2044
"Dine in your car"

Fast Food? Not Quite.

At the Burgermaster we prepare your food after you place your order and this does require a little time.

Our ingredients are the freshest available. If for any reason, you are unhappy with your meal, please tell us and we will do our best to make things right for you.

BURGERMASTER

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The Big One! **THE BURGERMASTER**

Our beef is locally grown and free of antibiotics and hormones.
We only cook with trans fat free oil.

- BURGERMASTER*** 4.69
Our Specialty! A ground beef patty, American cheese, tomato, lettuce, & relish on a toasted bun.
- BACONMASTER*** 6.39
A Burgermaster plus three slices of bacon.
- CHEESEBURGER*** 4.29
A ground beef patty, American cheese, lettuce & relish on a toasted bun.
- HAMBURGER*** 3.99
A ground beef patty, lettuce & relish on a toasted bun.
- BURGERMELT*** 6.79
For the hungry! Two ground beef patties, two slices of cheese, ketchup & mustard on a toasted bun.
- KIDDIEBURGER*** 2.49
A smaller ground beef patty on a toasted bun. If other condiments are desired, please let us know.
- COMBO 1*** 8.57
BURGERMASTER, fries & a milkshake.
- COMBO 2*** 7.27
BURGERMASTER, fries & any small drink, hot or cold.
- COMBO 3*** 10.94
Our Baconmaster with an extra patty and extra cheese, fries and a small drink.
- MINI BACON BURGER COMBO*** 5.79
Mini bacon burger, small fries & small drink
- MINI FISH SANDWICH COMBO*** 5.99
Mini fish sandwich, small fries & small drink
- KIDDIE COMBO*** 4.39
KIDDIEBURGER, small fries, & a kids size soft drink.
- VEGGIE BURGER** 5.39
Veggie patty with lettuce, tomato & mayo.
- BBQ PULLED PORK SANDWICH** 4.89
Slow-cooked pork with BBQ sauce, lettuce & mayonnaise on a toasted bun.



- CHICKEN & CHIPS (4 pieces)*** 9.99
Deep fried strips of chicken breast, French fries & cole slaw.

- FISH & CHIPS (3 pieces)*** 9.89
Alaskan cod, golden fries, served with cole slaw and a wedge of lemon. We hand cut and bread our own fish.



- TWO-PIECE FISH AND FRIES*** 6.99

- FISH SANDWICH*** 6.99

Alaskan cod, deep fried, with cheese, lettuce and tartar sauce on a toasted bun. We cut and bread our own fish.

- CHICKENMASTER*** 5.95

A quarter pound grilled chicken breast on a toasted bun, lettuce, tomato and mayonnaise. *Also available crispy.*

- TURKEYMASTER*** 7.99

Sliced turkey breast, Swiss cheese, tomato, bacon, lettuce and mayonnaise, grilled on sourdough bread.

- BLT (Bacon, Lettuce, & Tomato)*** 5.69

A classic! With mayonnaise and served grilled on sourdough bread.

- GRILLED CHEESE** 3.59

American cheese between two slices of sourdough bread, grilled to a crackling golden brown.

- GRILLED HAM & CHEESE** 5.39

Between slices of sourdough bread and grilled to a golden brown.

- GRILLED CRAB AND SWISS*** 9.99

We mix Dungeness crab meat, Swiss cheese & a bit of mayonnaise and grill this delight between two slices of sourdough bread.



- GARDEN SALAD** 4.99

Greens, tomato & croutons

- CAESAR SALAD** 4.99

- CHICKEN CAESAR SALAD*** 7.49

- BBQ CHICKEN SALAD*** 7.99

Greens, tomato, bacon, cheese and croutons

Dressings: Ranch, Caesar, Italian, Honey Mustard, and Blue Cheese

- FRENCH FRIES** 1.99
- ONION RINGS** 3.29
- COLE SLAW** .89

SOFT DRINKS

Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Orange and Light Lemonade

- Small 1.39 • Medium 1.59 • Large 1.99**

- FLOATS** Coke, Root Beer... 2.69

- COFFEE, TEA, & ICED TEA** 1.39

- MILK & BOTTLED WATER** .99

- APPLE JUICE** .99

- HOT COCOA** 1.39

- MILKSHAKES** 2.69

- MALTS** 3.49

Chocolate, Strawberry, Vanilla, Pineapple, Root Beer, Blackberry, Tom & Jerry, Mocha, Pumpkin, Caramel, Hot Fudge, Banana, Peanut Butter & Mint



- SNICKERS™, OREO™ & BUTTERFINGER™ SHAKES** 3.49



- HOT APPLE PIE** 3.49
With cinnamon sauce.

- With ice cream 4.39

- SUNDAES** 2.95

Hot Fudge, Strawberry, Chocolate, Blackberry & Pineapple

Prices are subject to change without prior notice. Prices and selection may vary from location to location.

* Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness, especially if you are a young child, an older adult, or have certain immune compromising illnesses.

It is our policy to never undercook any food item.