

TRAVEL+ LEISURE

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NYC's Newest Burgers Are What Dreams Are Made Of

By Lindsey Olander

When it comes to the warm months of summertime, there are three things New Yorkers mark their calendars for: 4th of July fireworks, Shakespeare in the Park, and burgers—served any and every which way. The city has its fair share of arguably man's greatest sandwich (Burger Joint, Corner Bistro, Shake Shack—the list goes on), with heated discussions on which juicy rendition tops them all. This season, new restaurants throw their hats (buns?) in the ring. Read on to find how the best new burgers in Manhattan stack up.

The Thai Style (\$18) at [Juniper Bar](#) 8 of 11

There are eight burgers on the menu at this 35th Street newcomer near Penn Station, (“Finally,” you say, “a decent pre-MSG concert hangout!”) but the Thai Style version is the true standout. Topped with avocado, papaya, watercress, melted goat cheese, and ginger aioli and glazed with a sweet and spicy chili sauce, the juicy eight-ounce patty just begs to be paired with something equally sweet and fresh like a bowl of edamame hummus and a glass of fruity sangria. Part of the post-MSG concert crowd? There's an elevated DJ booth and dance floor to keep the party going.