

WHAT'S NEW

25 degrees burger joint



BY CHELSEA MARGUERITE

With the cornucopia of restaurants constantly opening in LA, it's hard to keep up with where to go, unless you can find that little gem that stands out from the rest. One such place to discover taste and atmosphere is new late-night burger joint 25 Degrees (named for the temperature between a medium-rare and well-done burger) brought to you by proprietors Tim and Liza Goodell. Located within the historic walls of the Roosevelt Hotel, 25 Degrees serves up anything but your ordinary burger experience. It exudes a glamorous and innovative bordello-meets-burger-bar feel, designed by creative force Dodd Mitchell of Falcon, Lodge and Dolce fame. This 21st century diner is ensconced in rich oxblood leather booths circling wooden tables; sleek black and chrome mirrored walls surrounded by plush, fuchsia velvet wallpaper; and flat-screen televisions above the bar. An instant favorite is the House Burger stacked with satiating caramelized onions, bleu and Crecenza cheeses, bacon, and arugula. If that doesn't tantalize your taste buds, then you can enjoy a "build it yourself" burger experience featuring mouthwatering top-grade beef and turkey, various domestic and imported cheeses and all the fixings imaginable. Another plus to this joint are their delectable French fries accompanied by more than 20 different dipping sauces and an extensive selection of wines and beers. And for that sweet tooth, a variety of milkshakes are offered in flavors such as whipped root beer and orange cream. Just keep in mind, at 25 Degrees you seat yourself, first-come, first-served no matter who you are. No special wristband or celebrity will change that, making it the perfect addition to Hollywood's continuing facelift.

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