



NEWS RELEASE

Tammy Vaassen
Wisconsin Beef Council
Executive Director
608-833-9940
tvaassen@beeftips.com

FOR IMMEDIATE RELEASE

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Wisconsin Beef Council Announces Elite Eight in ‘Best Burger Contest’

VERONA, Wisc. – The Wisconsin Beef Council is thrilled to announce the Elite Eight in the 3rd Annual Wisconsin’s Best Burger Contest, a statewide celebration of mouthwatering 100% beef burgers served at Wisconsin restaurants, bars, and grills. Now in its third year, the contest continues to draw strong engagement from burger fans across the state who eagerly nominated their favorite burgers.

After tallying thousands of nominations submitted through the Wisconsin Beef Council website, the following establishments rose to the top to earn a coveted spot in the Elite Eight:

- **Brew and Oles**, 597 N. Pine Street, Burlington
- **Brothers on Oak**, 412 Oak Street, Baraboo
- **The Dump Bar & Grill**, 105 W. Edgewater St, Cambria
- **Game Over**, 228 N 6th Ave, West Bend
- **Local Press Eatery**, 502 S 8th St, Sheboygan
- **Mihm’s Charcoal Grill**, 342 Chute Street, Menasha
- **Pastimes Pub & Grill**, 120 Scott Street, Ripon
- **Skippy’s Burger Bar**, 113 Green Bay Rd, Thiensville

“These Elite Eight restaurants truly represent the best of Wisconsin’s burger scene,” said Tammy Vaassen, Executive Director of the Wisconsin Beef Council. “They’re now being visited by a secret panel of judges who will be scoring a burger from the menu to determine who wins the 2026 contest. It’s exciting to see the enjoyment of this contest as the Elite Eight welcome curious burger lovers, and new customers, through the door.”

The judges will evaluate the burgers on taste (50 points), appearance (30 points), proper doneness (10 points), and overall enjoyment (10 points). Up to five bonus points may also be awarded for the overall dining environment, atmosphere, and experience.





The winner of the 2026 Wisconsin's Best Burger Contest will be revealed on April 24, kicking off May Beef Month in Wisconsin.

To be eligible for the contest, the hamburgers on the restaurant menus must have met the following guidelines:

- The burger must be 100% beef (other ingredients may be added to the patty such as spices, vegetables, etc.)
- All burgers must be composed of a formed ground beef patty/patties served on a bun or other bread product (such as biscuits, focaccia or tortillas). Burgers may include any combination of condiments (such as ketchup, mayonnaise and mustard), sauces (such as barbeque or hot sauce), cheeses and toppings (such as bacon, onions, tomatoes and lettuce). Every component of the burger must be placed between the bun or bread pieces or served open-faced on a bread product.

To follow Wisconsin's Best Burger Contest, LIKE the Wisconsin Beef Council on Facebook or follow us on Instagram. You can find a map of Wisconsin's 2026 Elite Eight Best Burger restaurants at <https://www.beeftips.com/events/best-burger-contest>.

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The Wisconsin Beef Council is a producer-led non-profit organization funded by a \$1.00 per head assessment on all cattle sold in the state of Wisconsin. Half of the dollar remains in Wisconsin for local beef promotion, while the other half is forwarded to the Cattlemen's Beef Board. The purpose of the Council is to fund beef promotion, research and consumer education activities supporting Wisconsin's beef industry. The WBC operates under the guidance of its Board of Directors, who represent cattle-related organizations around the state of Wisconsin.

