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Summer Just Got Hotter Rok:Brgr Set to Open in South Miami

Introducing Rok:Brgr's newest location in the heart of South Miami. The first gourmet burger joint and gastro pub, conveniently located next door to Sunset Place. Its' Chicago-style brick walls, dark wood, and huge outdoor patio complete with built in bars and leather banquettes, welcome guest to settle into their black leather banquette for a cocktail and a delicious burger. Rok:Brgr has been able to distinguish themselves among popular eateries, their Burgers go beyond Certified Angus Beef ranging from organic turkey and chicken to ahi tuna and veggie.



Merging their knowledge and experience in the hospitality industry, Marc Falsetto, Francisco Rodriguez, Mark Mughabghab, and Charles Hazlett, set out to create Rok:Brgr. Chef Robyn Martinez has created the perfect brunch, lunch and dinner menu, including but not limited to, percent Certified Angus Beef burgers, hand-cut French fries, Pork belly confit BLT, Truffled mac and cheese, and more. Martinez has worked in several of South Florida's top restaurants including China Grill, Shula's and Falsetto's own Primo's Italian Restaurant.

When you visit Rok:Brgr, expect a wide range of choices, including create-your-own options with a variety of toppings to choose from. Ranging from \$10 to \$18, there will be ahi tuna, organic turkey and chicken, certified angus beef Prime and American Kobe burgers in addition to tantalizing toppings like red onion marmalade and maple bourbon bacon jam. The owners of Rok:Brgr hand crafted a menu that includes over 20 burgers, named to fit "The Hurricane" and "The Somi" locals with the most unique ingredients. "The Somi" burger consists of, American Kobe, caramelized onions, cave aged gruyere cheese, and a garlic aioli. For a gourmet touch you can indulge in a American Kobe burger topped with foie gras and Gruyere. For all the Miami Heat fans, Rok:Brgr will be unveiling "The King James" burger including American Kobe, Red onion marmalade, creamy brie cheese and pork belly confit with a truffle aioli, definitely made to fit a king. The gastropub menu will include their famous lobster corn dogs, mini Kobe hot dogs topped with Vermont cheese and homemade chilli, and good ol' truffle mac, as well as health-conscious and low-carb options. Alongside the burgers and gastropub menu Rok:Brgr is launching its brunch menu on Saturday and Sunday, locals will indulge on mini chicken and waffles with a bourbon maple syrup, breakfast burgers, omelets, french toast, customized bloody marys and mimosas.

If the bar scene is more what you prefer, Rok:Brgr will have a full liquor bar with hand muddled cocktails, martinis, 60 craft beers, and 40 bourbons. You must try their signature drink, the "Bacon Bourbon Old Fashioned" bacon infused bourbon made in-house with Canadian maple syrup and orange bitters to create a wickedly indulgent take on the classic cocktail.

"It's a great location with a lot of energy," said Marc Falsetto. Lunch will be served daily from 11:30 a.m., with the kitchen and bar staying open nightly until 12 a.m. during the weekdays; and 2 a.m. on Thursday, Friday, and Saturday nights "We love Miami and its diverse community, we believe it is the ideal home for Rok:Brgr."

Established in 2010, Rok:Brgr strives to create the best gourmet burgers. Guests are invited to indulge in the highest grade of Certified Angus Beef Prime and American Kobe Beef. Every burger is handmade, fresh and never frozen with no antibiotics or added hormones. The full bar boasts martinis, house specialties, and over 60 different types of American Craft Beers from around the country. Burger Battle Champions 2012 and 2011 awarded by River Walk Trust, Awarded 2012 and 2011 Best Burger in Broward County by New Times, 2011 Best Burger in South Florida awarded by Channel 10 News, Best 2011 Restaurant in Broward awarded by New Times, 2011 Best New Restaurant awarded by New Times.

Locations: Fort Lauderdale: 208 SW Second St., Fort Lauderdale, FL – South Miami: 5800 South West 73 St. South Miami, Fl 33143. For more details visit <http://www.rokbrgr.com>.

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