

savor sizzle smash

1210 East Roseville Parkway is home to a new make-it-yourself burger joint: Smashburger. Pick an artisan bun, pick your toppings and create your perfect meal. The Roar Staff visited Smashburger to review the food, service and atmosphere. Here's what we found...

by KAVYA PATHAK



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ENTREES

It was spicy and juicy, with onions cooked just right and fresh lettuce and tomatoes. In short, the burger was sensational.

— Ilaf Esuf

ENTREES

The Mushroom Swiss burger was grilled to perfection, the mushrooms, swiss cheese and burger combining together perfectly. Everything about the Mushroom Swiss burger was amazing — from the hot, juicy burger, to the toasted bun.

— Harmony Reilly



PRICING

A Super Smash burger, regular fries and a soda cost \$10, which was a little overpriced, since the burger tasted like one from In-N-Out.

— Chris Sackett

SIDES

I tried the sweet potato smash fries, the normal smash fries, and the onion rings and they were all to die for!

— Sara Miller

SIDES

Instead of the normal garlic fries that are just covered in garlic, these fries had olive oil, rosemary and garlic. It was a perfect combination that made perfect fries.

— Sara Miller

ATMOSPHERE

The restaurant was really crowded, kind of cold, and pretty loud, but the waiters were very nice and helpful.

— Ryan Monahan



SERVICE

After receiving my burger, I realized that they had messed up my order, and gave me meat instead of a vegetarian burger. They replaced it right away though, which was nice.

— Ilaf Esuf

Photos by ILAF ESUF, KAVYA PATHAK & EMMA RICHIE