

REDWOODS DRAMA:
How Gap's heirs
are reviving the
wounded forest

Enchanted escape

Just 2 hours from
pinots, and

of terrain, great cuisine, top
armel Valley now has it all

Apps
that
lend
reality
a hand

San Francisco

cisco

Roam Artisan Burgers

MARINA

📍 This perfectly acceptable burger joint takes a Garanimals approach to its ground meat, letting patrons mix and match their choice of patty (beef, bison, turkey, veggie) with out-of-the-ordinary toppings. A burger done Sunny Side gets buried under a fried egg, cheddar, caramelized onions, greens, tomatoes, and sweet chili sauce, while a French and Fries carries the weighty cargo of avocado, gruyère, and truffled parmesan potatoes. The turkey is lean, the beef grass-fed, and the bison tinged with the gaminess of the range, but the flavors of the meat often get lost beneath an avalanche of stuff. The wisest pick? Forgo the stylized fuss and opt for classic condiments: lettuce, tomato, onions, house-cured pickles. Better still, make yours a veggie burger: A purplish hash of quinoa and beets with a fiery injection of jalapeños, it's filled with personality—a rare coup for a meatless patty on a bun. (J.S.) 1785 UNION ST. (BET. GOUGH AND OCTAVIA STS.), S.F., 415-440-7626 \$ W ★★★