

# Signature

Ask your server about our **SPECIAL Burger!**



# Burgers

Burgers ground in-house daily.  
**CERTIFIED ANGUS BEEF!**



	beef*	elk*	chicken	turkey	black bean
<b>Cheese Burger</b> certified angus beef with your choice of cheese	\$10.00	\$13.00	\$10.00	\$9.50	\$9.00
<b>Down south</b> caramelized onions, american cheese and hickory smoked bacon	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Colorado</b> southwestern black bean beer chili and sharp cheddar cheese	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Hangover</b> w/Fried Egg* hickory smoked bacon, ham, fried egg, double american cheese and House mayo	\$13.00	\$16.00	\$13.00	\$12.50	\$12.00
<b>Gourmet</b> goat cheese boursin, garlic aioli and burgundy portobello mushrooms	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Southwest Burger</b> hand-crushed guacamole, black bean corn relish, pickled red onion and southwest chipotle crema	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Portobello Mushroom Burger</b> a whole grilled portobello cap, swiss cheese, lettuce, tomato, smashed avocado and horseradish sauce	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Napa Valley</b> fig & bacon jam, blue cheese crumbles and red wine reduction	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Hawaiian</b> grilled fresh pineapple, smoked ham, provolone and teriyaki	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Park Circle</b> sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes	\$10.00	\$13.00	\$10.00	\$9.50	\$9.00
<b>Charleston</b> pimento cheese, tomato and house made dill pickles	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Steakhouse</b> burgundy portobello mushrooms, house made steak sauce, swiss cheese, caramelized onion and horseradish sauce	\$12.00	\$15.00	\$12.00	\$11.50	\$11.00
<b>Cowboy</b> fried onion ring, grilled jalapeños, chipotle BBQ, ghost pepper jack cheese and hickory smoked bacon	\$12.00	\$15.00	\$12.00	\$11.50	\$11.00
<b>Memphis</b> crunchy all-natural peanut butter, banana and hickory smoked bacon	\$11.00	\$14.00	\$11.00	\$10.50	\$10.00
<b>Patty Melt</b> Swiss & American cheese, caramelized onions, house mayo, beer mustard on toasted rye	\$10.00	\$13.00	\$10.00	\$9.50	\$9.00
<b>Sliders</b> (3 oz) order two from above selections (no substitutions)	\$10.00	NA	NA	\$9.50	\$9.00

Select a **BUN** sesame brioche whole wheat ciabatta gluten free (+\$1)  
or **BOWL of Mixed Greens (+\$2)**

## BUILD Your Own!

all burgers come with lettuce

### Pick a Patty

<b>Beef*</b> certified angus beef custom ground in house daily	\$9.00
<b>Elk*</b> from Fossil Farm	\$12.00
<b>Chicken</b> marinated breast, antibiotic free	\$9.00
<b>Turkey</b> fresh ground Golden Legacy turkey	\$8.50
<b>Black Bean</b> black bean, lime, cilantro, tomato, jalapeño, onions and spices	\$8.00

### Choose Your Toppings

FREE	
House Smoked Ketchup	Tomato
House Beer Mustard	Red Onion
Sesame Aioli	
25¢ EACH	
1000 Island	Chipotle BBQ
Hot Sauce	Steak Sauce
Teriyaki	Horseradish Sauce
50¢ EACH	
Sliced Jalapeño	Grilled Pineapple
Caramelized Onions	Homemade Dill Pickles
Pickled Red Onions	
\$1.00 EACH	
Coleslaw	American Cheese
Burgundy Portobello	Blue Cheese
Mushrooms	Provolone Cheese
Ghost Pepper Cheese	Feta Cheese
Sharp Cheddar	Brie Cheese
Swiss Cheese	
\$1.50 EACH	
Fried Egg*	Bacon
Smoked Ham	Pimento Cheese
\$2.00 EACH	
Beer Chili	Portobello Mushroom Cap

**RARE** - cool red center

**MEDIUM RARE** - warm red center

**MEDIUM** - pink center

**MEDIUM WELL** - gray w/hint of pink

**WELL DONE** - gray throughout

## Select sides

Idaho Steak Fries	\$2
coleslaw	\$2
Greek style cucumber salad with tomatoes, oregano, feta & olives	\$2
Street vendor roasted corn "off the cob" chipotle butter and cotija cheese	\$2
side Caesar salad*	\$2
side house salad	\$2
sweet potato fries dusted with parmesan cheese	\$3
Smoked gouda mac "n" cheese	\$4
Thick cut onion rings (3 each) served with BBQ ranch	\$4

## Cocktails

\$8 / \$6 Happy Hour

- American Mule** - Tito's Handmade Vodka, ginger beer and fresh lime
- Sesame Berry Lemonade** - Tito's Handmade Vodka and fresh blue berry and raspberry, pink lemonade
- The Charleston** - Tito's Handmade Vodka and club soda with an orange slice
- Summertime Collins** - Jocassee Gin, St Germaine, lemon, and mint served in a collins glass with club soda
- Strawberry Jalapeño Popper** - Espolon Blanco Tequila, muddled strawberries, jalapeño simple syrup, lime juice, soda water
- Wolf punch** - William Wolf Pecan Bourbon, peach schnapps, cranberry juice, orange juice, pineapple juice
- Bubbly Bourbon** - Bulleit Bourbon, bitters, and champagne served in a collins glass filled with ice and a twist of lemon
- Pirates Caribbean** - Bacardi Rum, fresh lime juice, and simple syrup. Served up in a martini glass and garnished with a lime wheel

**Happy Hour 4-7 Mon - Fri • Check out our Bar Specials!**

# JOIN US FOR OUR HAPPY HOUR SPECIALS!



# ★ ASK US ★ ABOUT TAKE-HOME MEALS & CATERING

## SHARABLES & SNACKS

<b>Sour Dough Pretzel Bites</b> \$7.50 served with housemade beer mustard for dipping <i>add queso for .50¢ more</i>	<b>Sweet 'n' Blues</b> \$8.00 sweet potato fries broiled with blue cheese crumbles, scallions, crispy prosciutto ham and red wine reduction	<b>Beer Battered Pickle Spears</b> \$8.50 served with housemade buttermilk ranch
<b>Sesame Signature Nachos</b> <b>Black Bean Corn Relish</b> \$11.00 <b>BBQ Chicken</b> \$12.00 <b>BBQ Pork</b> \$13.00 diced tomatoes, fresh sliced jalapeños, housemade queso cheese, chipotle BBQ, cowboy ranch, scallions, served over tortilla chips	<b>Sweet Tea Brined Jumbo Wings</b> tossed in hot sauce, teriyaki, (5).....\$6 (10).....\$10 chipotle BBQ, BBQ dry rub or honey sriracha	<b>Crispy Fried Calamari*</b> \$9.50 spicy lemon-red pepper aioli
	<b>"Mexi Trio"</b> \$10.50 housemade queso sauce, pico de gallo, guacamole and tortilla chips	<b>Southern Pimento Cheese</b> \$8.00 served with grilled pita bread & celery sticks
		<b>Cheese curds</b> \$7.50 Wisconsin cheese bites w/red pepper jam for dipping

## SANDWICHES & SUCH

<b>Walnut Pesto Chicken sandwich</b> \$10.00 grilled free range chicken, tomato, basil pesto, provolone, ciabatta	<b>Buffalo Blue (Sandwich or Wrap)</b> \$10.00 fried free range chicken, lettuce, sliced tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, sesame brioche bun or cheddar-jalapeño wrap
<b>Ultimate Grilled Cheese*</b> \$7.00 toasted sourdough ciabatta, double cheddar and provolone cheese, <i>plus</i> brie cheese, and sliced tomato <i>add hickory smoked bacon for \$1.50</i>	<b>Black Bean Falafel Wrap</b> \$9.00 crispy black bean falafel, cucumber, pickled red onion, spinach mix, lime cucumber tzatziki, feta cheese in a cheddar-jalapeño wrap
<b>California Ryebein</b> \$9.50 toasted thick cut seeded rye, herb-roasted turkey, coleslaw, swiss cheese, avocado and 1000 island dressing	<b>The Cuban</b> \$11.00 ciabatta, smoked ham, pulled pork, house made dill pickles, swiss cheese, spicy mustard and mojo sauce
<b>Classic Club</b> \$10.00 grilled sourdough, ham, herb-roasted turkey, hickory smoked bacon, lettuce, sliced tomato, house aioli, swiss cheese and sharp cheddar with a side of honey mustard for dipping	<b>Blackened seafood Tacos</b> \$11.00 <b>mahi-mahi OR shrimp (add \$1.00)</b> Choice of 3 corn OR flour tortillas, shredded cheddar, pico de gallo, southwest chipotle crema and shredded lettuce

## HOMEMADE SOUPS

<b>"Soup of the day"</b> \$3.99 ask your server about our chefs "soup of the day"
<b>Southwest Black Bean Beer Chili</b> \$4.99 spicy southwest chili topped with southwest chipotle crema, sharp cheddar and scallions

## GREENS Full Half

<b>Brie &amp; Apple Salad</b> \$8.50 \$5.50 mixed greens, sliced brie cheese, sliced green apples, roasted pecans, dried cranberries and house cucumber-dill vinaigrette
<b>The Santa Fe</b> \$8.50 \$5.50 mixed greens, black bean-corn relish, cheddar cheese, sliced avocado, tortilla chips, pico de gallo and honey-chipotle vinaigrette
<b>Classic Traditional Caesar*</b> \$8.50 \$5.50 crisp romaine, parmesan cheese, house garlic-thyme croutons, and house Caesar dressing
<b>Spinach Salad</b> \$8.50 \$5.50 spinach, pickled red onions, roasted walnuts, blue cheese crumbles, hickory smoked bacon, dried cranberries and roasted garlic balsamic vinaigrette

## ❖ ADULT MILKSHAKES ❖

<b>Cookies &amp; Cream Shake</b> \$8 Pearl vanilla vodka, Oreo cookie, ice cream	<b>Tasty Banana Split Shake</b> \$9 banana liquor, chocolate sauce, cherries, ice cream
<b>Girl Scout Cookie Shake</b> \$8 peppermint schnapps, Oreo cookie, ice cream	<b>William Wolf Pecan Pie Bourbon Shake</b> \$9 William Wolf Pecan Bourbon, chocolate and caramel, ice cream, graham cracker crumbles, caramel drizzle, graham cracker dusting
<b>White Russian Shake</b> \$9 vodka, Kahlua, milk, ice cream	

### select sides

<b>Idaho steak fries</b>	\$2
<b>coleslaw</b>	\$2
<b>Greek style cucumber salad with tomatoes, oregano, feta &amp; olives</b>	\$2
<b>Street vendor roasted corn "off the cob" chipotle butter and colija cheese</b>	\$2
<b>Side caesar salad*</b>	\$2
<b>Side house salad</b>	\$2
<b>Sweet potato fries dusted with parmesan cheese</b>	\$3
<b>Smoked gouda mac "n" cheese</b>	\$4
<b>Thick cut onion rings (3 each) served with BBQ ranch</b>	\$4

## KIDS MENU \$3.99

12 and under, includes Idaho steak fries OR fruit cup and a beverage

<b>Grilled Cheese</b> thick sliced sour dough grilled with American cheese
<b>PB&amp;J</b> all-natural chunky peanut butter and concord grape jelly on sourdough bread
<b>Fried chicken fingers (3)</b> served with honey mustard for dipping
<b>Mini cheese burger slider</b>
<b>smoked Gouda Mac 'n' Cheese</b>

### Choice of Dressings:

Buttermilk Ranch, Dill-Cucumber Vinaigrette, 1000 Island, Honey Chipotle, Honey Mustard, Blue Cheese, Greek Red Wine Herb Vinaigrette, Roasted Garlic Balsamic Vinaigrette, Classic House Caesar\*

## OTHER Beverages

<b>Coffee &amp; Hot Tea</b>	\$2.50
<b>Ginger Beer, IBC Root Beer, Sparkling Water</b>	\$3
<b>Iced Tea &amp; Fountain Drinks</b> Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Mello Yellow, Ginger Ale	\$2.50

NORTH CHARLESTON • WEST ASHLEY • MOUNT PLEASANT

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

