



Signature Burgers

Cheeseburger \$10

certified angus beef with your choice of cheese

Down South \$11

caramelized onions, american cheese and hickory smoked bacon

Hangover \$13

hickory smoked bacon, ham, fried egg, double american cheese and House mayo

Napa Valley \$11

fig & bacon jam, blue cheese crumbles and red wine reduction

Park Circle \$10

sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes

Charleston \$11

pimento cheese, tomato and house made dill pickles

Cowboy \$12

fried onion ring, grilled jalapeños, chipotle BBQ, ghost pepper jack cheese and hickory smoked bacon

Memphis \$11

crunchy all-natural peanut butter, banana and hickory smoked bacon

Patty Melt \$10

Swiss & American cheese, caramelized onions, house mayo, beer mustard on toasted rye

Sliders \$10

order two from above selections (no substitutions)

Sub your Patty.

Chicken, Elk (+\$3), Turkey (-.50), Black Bean (-\$1)

Select a Bun

sesame, brioche, whole wheat, ciabatta gluten free (+\$1) or Bowl of Mixed Greens (+\$2)

Build your Burger

Pick your patty.

Beef* certified angus beef custom ground in house daily \$9 • Elk from Fossil Farm \$12 • Chicken marinated breast, antibiotic free \$9 • Turkey fresh ground Golden Legacy turkey \$8.50 • Black Bean black bean, lime, cilantro, tomato, jalapeño, onions and spices \$8

Select a Bun

sesame, brioche, whole wheat, ciabatta gluten free (+\$1) or Bowl of Mixed Greens (+\$2)

TOPPINGS

FREE - House Smoked Ketchup • House Beer Mustard • Sesame Aioli • Tomato • Red Onion

\$.25 - Hot Sauce • Teriyaki • Chipotle BBQ

\$.50 - Sliced Jalapeño • Caramelized Onions • Homemade Dill Pickles

\$1.00 - Coleslaw • Ghost Pepper Cheese • Sharp Cheddar • Swiss Cheese • American Cheese • Blue Cheese

• Provolone Cheese • Feta Cheese • Brie Cheese

\$1.50 - Fried Egg • Smoked Ham • Bacon • Pimento Cheese

Thank you for dining with Sesame Burgers and Beer today! We appreciate you thinking of our business and choosing to enjoy your meal here. As our dining rooms have reopened, we are here to welcome you back and host you in our restaurants. In compliance with the CDC and SCDHEC guidelines and with safety in mind for all our guests and team members, it has caused us to have multiple changes to the costs of our operations. We have attempted to incur the costs since reopening our locations, but with the lack of having 100% of our dining along with the added associated costs with maintaining the new guidelines, we have ultimately been pushed to rethink our pricing structure in order for the survival of our business. With our added costs (e.g., PPE, Increased costs of paper goods and product, etc.) we are temporarily running a limited menu and you will temporarily see an added 4% Environmental Fee applied to your bill while we operate under this new normal. Until we can get back to our old ways, we appreciate your understanding and support and thanks for being a part of the Sesame family.

Sides

Idaho Steak Fries \$2

Coleslaw \$2

Greek style cucumber salad \$2

Side Caesar salad* \$2

Side house salad \$2

Sweet potato fries \$3

Thick cut onion rings (3 each) \$4



Sandwiches

Ultimate Grilled Cheese* \$7.00

toasted sourdough ciabatta, double cheddar and provolone cheese, plus brie cheese, and sliced tomato
add hickory smoked bacon for \$1.50

California Rueben \$9.50

toasted thick cut seeded rye, herb-roasted turkey, coleslaw, swiss cheese, avocado and 1000 island dressing

Classic Club \$10.00

grilled sourdough, ham, herb-roasted turkey, hickory smoked bacon, lettuce, sliced tomato, house aioli, swiss cheese and sharp cheddar

Buffalo Blue (Sandwich or Wrap) \$10.00

fried free range chicken, lettuce, sliced tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, sesame brioche bun or cheddar-jalapeno wrap

The Cuban \$11.00

ciabatta, smoked ham, pulled pork, house made dill pickles, swiss cheese, spicy mustard and mojo sauce

Greens

Brie & Apple Salad \$8.50 full \$5.50 half

mixed greens, sliced brie cheese, sliced green apples, pecans, dried cranberries and house cucumber-dill vinaigrette

The Santa Fe \$8.50 full \$5.50 half

mixed greens, black bean-corn relish, cheddar cheese, sliced avocado, tortilla chips, pico de gallo and honey-chipotle vinaigrette

Classic Traditional Caesar \$8.50 full \$5.50 half

crisp romaine, parmesan cheese, house garlic-thyme croutons, and house Caesar dressing

Add protein to any salad

Chicken \$4 (Grilled Breast or 3 Homemade Fried Tenders), Burger Patty \$5, Elk \$7, Shrimp, Mahi \$6

Choice of Dressing

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

Sharables & Snacks

Pretzel Bites \$7.50

served with housemade beer mustard for dipping
add queso for .50¢ more

Sesame Signature Nachos

Black Bean Corn Relish \$11.00, BBQ Chicken \$12.00, BBQ Pork \$13.00 - diced tomatoes, fresh sliced jalapeños, housemade queso cheese, chipotle BBQ, cowboy ranch, scallions, served over tortilla chips

Sweet 'n' Blues \$8.00

sweet potato fries broiled with blue cheese crumbles, scallions, crispy prosciutto ham and red wine reduction

Sweet Tea Brined Jumbo Wings (5) \$6 / (10) \$10

tossed in hot sauce, teriyaki, chipotle BBQ, BBQ dry rub or honey sriracha

Beer Battered Pickle Spears \$8.50

served with housemade buttermilk ranch

Cheese Curds \$7.50

Wisconsin cheese bites w/red pepper jam for dipping