



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)

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

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 \$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



Sandwiches

Ultimate Grilled Cheese* \$8.00

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

California Ryebein \$10.00

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 antibiotic free chicken, lettuce, sliced tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, sesame brioche bun or cheddar-jalapeño 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 \$9.00 full \$5.50 half

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

The Santa Fe \$9.00 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 \$9.00 full \$5.50 half

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

Add protein to any salad

Antibiotic Free Chicken \$5 (Grilled or Fried), 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 \$8.00

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) \$11

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

Beer Battered Pickle Spears \$9.00

served with housemade buttermilk ranch

Cheese Curds \$8.00

Wisconsin cheese bites w/red pepper jam for dipping