

Signature

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



Burgers

Burgers made from **CERTIFIED ANGUS BEEF!**

	beef*	elk*	chicken	turkey	black bean
Double smash two 3.5oz smashed patties, house ketchup, house mustard, american cheese, tomatoes, red onion	\$11.00	NA	NA	\$11.00	\$10.00
Down south caramelized onions, american cheese and hickory smoked bacon	\$12.00	\$15.00	\$12.00	\$12.00	\$11.00
Greek whipped feta, Kalamata olive tapenade, pickled red onions, lettuce, tomatoes	\$12.00	\$15.00	\$12.00	\$12.00	\$11.00
Hangover hickory smoked bacon, ham, fried egg*, double american cheese and House mayo	\$14.00	\$17.00	\$14.00	\$14.00	\$13.00
Napa valley fig & bacon jam, blue cheese crumbles and red wine reduction	\$12.00	\$15.00	\$12.00	\$12.00	\$11.00
Park circle pulled pork, sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes	\$13.00	\$16.00	\$13.00	\$13.00	\$12.00
Charleston pimento cheese, tomato and house made dill pickles	\$12.00	\$15.00	\$12.00	\$12.00	\$11.00
Cowboy fried onion ring, grilled jalapeños, chipotle BBQ, pepper jack cheese and hickory smoked bacon	\$13.00	\$16.00	\$13.00	\$13.00	\$12.00
Memphis crunchy all-natural peanut butter, banana and hickory smoked bacon	\$12.00	\$15.00	\$12.00	\$12.00	\$11.00
Patty Melt Swiss & American cheese, caramelized onions, house mayo, beer mustard on toasted rye	\$11.00	\$14.00	\$11.00	\$11.00	\$10.00
sliders (3 oz) order two from above selections (no substitutions)	\$10.00	NA	NA	\$10.00	\$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

Beef* certified angus beef	\$10.00
Elk* from Fossil Farm	\$13.00
Chicken marinated breast, antibiotic free	\$10.00
Turkey fresh ground Golden Legacy turkey	\$10.00
Black Bean black bean, lime, cilantro, tomato, jalapeño, onions and spices	\$9.00

Choose Your Toppings

FREE	
House Smoked Ketchup	House Beer Mustard
Sesame Aioli	Tomato
Red Onion	
25¢ EACH	
Hot Sauce	Chipotle BBQ
50¢ EACH	
Sliced Jalapeño	Caramelized Onions
Homemade Dill Pickles	
\$1.00 EACH	
Coleslaw	Pepper Jack Cheese
Swiss Cheese	Sharp Cheddar
American Cheese	Blue Cheese
Provolone Cheese	Brie Cheese
Whipped Feta Cheese	
\$2.00 EACH	
Fried Egg*	Smoked Ham
Bacon	Pimento Cheese

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	\$2.50
	Coleslaw	\$2.50
	Greek style cucumber salad with tomatoes, oregano, feta & olives	\$2.50
	Side caesar salad*	\$2.50
	Side house salad	\$2.50
	Sweet potato fries dusted with parmesan cheese	\$3.50
	Thick cut onion rings (3 each) served with BBQ ranch	\$4.50

Cocktails \$9

- Roseberry Mule** - Tito's Handmade Vodka, rosemary & blackberry, lime juice, ginger beer
- Sesame Berry Lemonade** - Tito's Handmade Vodka, fresh blueberry and raspberry, pink lemonade
- Sesame Classic Mary** - our signature Mary Mix, Tito's garnished with an olive skewer, celery, lime and smoked salt rim
- Poison Apple** - Crown Apple, cranberry juice, Apple Pucker, grenadine
- Wolf Punch** - William Wolf Pecan Bourbon, peach schnapps, cranberry juice, orange juice, pineapple juice
- Strawberry Jalapeno Popper** - Espolon Blanco Tequila, muddled strawberries, jalapeño simple syrup, lime juice and soda water
- Strawberry Basil Mojito** - fresh strawberry, basil muddled with lime juice, Captain Morgan and White Rum, a touch of agave and shaken

WINES

Sauvignon Blanc	\$8/gl	Malbec	\$8/gl
Pinot Grigio	\$8/gl	Pinot Noir	\$8/gl
Chardonnay	\$8/gl	Cabernet Sauvignon	\$8/gl



Contact us about catering your luncheons, parties and events!

www.SesameBurgersAndBeer.com

★ **JOIN US** ★
DAILY FOR
LUNCH OR DINNER



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

SHARABLES & SNACKS

Beer Battered Pickle Spears \$10.00

served with housemade buttermilk ranch
\$1 from this item will go to Be A Mentor, a local organization that enables youth to develop positive relationships with caring adults who empower them to reach their full potential through mentorship.

Shrimp Hushpuppies \$13.00

served with Smoked Corn Aioli

House made Pimento Cheese \$10.00

served with fried green tomatoes

Cheese Curds \$9.00

Wisconsin cheese bites w/red pepper jam for dipping

Sesame Signature Nachos

Black Bean Corn Relish \$11.00

BBQ Chicken \$14.00 **BBQ Pork** \$13.00

diced tomatoes, fresh sliced jalapeños, chipotle BBQ, housemade queso cheese, cowboy ranch, scallions, served over tortilla chips

Sweet Tea Brined Jumbo Wings

tossed in hot sauce, (5).....\$8 (10).....\$14
 chipotle BBQ, BBQ dry rub, spicy peanut glazed or honey sriracha

SANDWICHES & SUCH

Southwest wrap (Black bean or sliced turkey) \$12.00

mixed greens, pico, avocado, cheddar, honey chipotle vinaigrette

Mahi sandwich (grilled or fried) \$14.00

leaf lettuce, tomato, pickled red onion, smoked corn aioli

Ultimate Grilled cheese* \$9.50

cheddar, brie, provolone, tomatoes, garlic aioli on sourdough *add hickory smoked bacon for \$1.50*

The Cuban \$12.00

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

Classic Club \$12.00

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

Buffalo Blue Wrap \$12.00

fried free range chicken, lettuce, sliced tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, cheddar-jalapeño wrap

MILKSHAKES \$6.50 ❖ CHOOSE A FLAVOR

CHOCOLATE • STRAWBERRY • VANILLA

MIX INS +50¢ OREO • CARAMEL • GRAHAM CRACKER • CHOCOLATE CHIP COOKIE • BROWNIE • PEANUT BUTTER

❖ ADULT MILKSHAKES ❖

cookies & cream shake \$8.50

Pearl vanilla vodka, Oreo cookie, ice cream

Girl Scout cookie shake \$8.50

peppermint schnapps, Oreo cookie, ice cream

White Russian Shake \$9.50

vodka, Kahlua, milk, ice cream

Tasty Banana split shake \$9.50

banana liquor, chocolate sauce, cherries, ice cream

William Wolf Pecan Pie Bourbon Shake \$9.50

William Wolf Pecan Bourbon, chocolate and caramel, ice cream, graham cracker crumbles, caramel drizzle, graham cracker dusting

select sides	Idaho Steak Fries	\$2
	coleslaw	\$2
	Greek style cucumber salad with tomatoes, oregano, feta & olives	\$2
	side Caesar salad*	\$2
	side house salad	\$2
	sweet potato fries dusted with parmesan cheese	\$3
	Thick cut onion rings (3 each) served with BBQ ranch	\$4

GREENS

Brie & Apple salad \$11.00

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

The Santa Fe \$11.00

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

Classic Traditional Caesar* \$11.00

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

Grill and Chill \$11.00

grilled romaine heart, smoked corn, bacon, feta, tomato, cowboy ranch

Add protein to any salad

Chicken \$6 (antibiotic free chicken - grilled or fried)

Beef or Turkey Burger Patty \$6 **Elk** \$8 **Shrimp or Mahi** \$7

choice of dressings:
 Buttermilk Ranch, Dill-Cucumber Vinaigrette, Honey Chipotle, Honey Mustard, Blue Cheese, Classic House Caesar*

KIDS MENU \$6.00

12 and under, includes Idaho steak fries OR fruit cup. Add a drink for \$2.50.

Grilled Cheese

thick sliced sour dough grilled with American cheese

PB&J

all-natural chunky peanut butter and concord grape jelly on sourdough bread

Fried chicken fingers (3)

served with honey mustard for dipping

Mini cheese burger slider

Desserts

Reese's Peanut Butter Pie \$8

seasonal dessert† \$8

Brownie Sundae \$6
 Fudge brownie topped with ice cream, whipped cream, chocolate sauce & caramel

Chocolate chip cookie \$3
one scoop vanilla ice cream add \$2

NORTH CHARLESTON • 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.