

Signature

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



Burgers



Burgers made from **100% Grass-Fed Niman Ranch Beef**



	beef*	elk*	chicken	turkey	black bean
Double smash two 3.5oz smashed patties, house ketchup, house mustard, american cheese, tomatoes, red onion	\$11.50	NA	NA	\$11.50	\$10.50
Down south caramelized onions, american cheese and hickory smoked bacon	\$12.50	\$15.50	\$12.50	\$12.50	\$11.50
Greek whipped feta, Kalamata olive tapenade, pickled red onions, lettuce, tomatoes	\$12.50	\$15.50	\$12.50	\$12.50	\$11.50
Hangover hickory smoked bacon, ham, fried egg*, double american cheese and House mayo	\$14.50	\$17.50	\$14.50	\$14.50	\$13.50
Napa Valley fig & bacon jam, blue cheese crumbles and red wine reduction	\$12.50	\$15.50	\$12.50	\$12.50	\$11.50
Park Circle pulled pork, sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes	\$13.50	\$16.50	\$13.50	\$13.50	\$12.50
Charleston pimento cheese, tomato and house made dill pickles	\$12.50	\$15.50	\$12.50	\$12.50	\$11.50
Memphis crunchy all-natural peanut butter, banana and hickory smoked bacon	\$12.50	\$15.50	\$12.50	\$12.50	\$11.50
Cowboy fried onion ring, grilled jalapeños, chipotle BBQ, pepper jack cheese and hickory smoked bacon	\$13.50	\$16.50	\$13.50	\$13.50	\$12.50
Southwest Burger Pepperjack cheese, avocado, black bean corn salsa, cowboy ranch	\$12.00	\$15.00	\$12.00	\$12.00	\$11.00
Patty Melt Swiss & American cheese, caramelized onions, house mayo, beer mustard on toasted rye	\$11.50	\$14.50	\$11.50	\$11.50	\$10.50
Sliders (3 oz) order two from above selections (no substitutions)	\$10.50	NA	NA	\$10.50	\$9.50

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* 100% Grass-Fed Niman Ranch Beef	\$11.00
Elk* from Fossil Farm	\$14.00
Chicken marinated breast, antibiotic free	\$11.00
Turkey fresh ground Golden Legacy turkey	\$11.00
Black Bean black bean, lime, cilantro, tomato, jalapeño, onions and spices	\$10.00

Choose Your Toppings

FREE	
House Smoked Ketchup	House Beer Mustard
Sesame Aioli	Tomato
Red Onion	
50¢ EACH	
Hot Sauce	Chipotle BBQ
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

Add an Extra Sauce or Dressing for 50¢

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	\$3.00
Coleslaw	\$3.00
Greek style cucumber salad with tomatoes, oregano, feta & olives	\$3.50
Side Caesar salad*	\$3.00
Side house salad	\$4.50
Sweet potato fries dusted with parmesan cheese	\$4.00
Thick cut onion rings (3 each) Served with BBQ ranch	\$4.50

Cocktails \$9.50

- 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
- Sesame Rum Runner** - Malibu Coconut Rum, orange juice, pineapple juice, grenadine, a splash of spiced rum
- Strawberry Jalapeno Popper** - Espolon Blanco Tequila, muddled strawberries, jalapeño simple syrup, lime juice and soda water
- Grandmas' Perfect Margarita** - Espolon Blanco Tequila, agave, fresh citrus juices, Grand Marnier float

WINES

Sauvignon Blanc	\$8/gl	Malbec	\$9/gl
Pinot Grigio	\$8/gl	Pinot Noir	\$9/gl
Chardonnay	\$8/gl	Cabernet Sauvignon	\$9/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 served with housemade buttermilk ranch <i>\$1 from this item will go back to Camp Happy Days, a local nonprofit organization that offers support and encouragement to children diagnosed with cancer and their families by providing cost free year-round programs, special events and access to crisis resources.</i>	\$11.00	Cheese curds Wisconsin cheese bites w/red pepper jam for dipping	\$11.00
Shrimp Hushpuppies served with Smoked Corn Aioli	\$13.00	Sesame Signature Nachos Black Bean Patty \$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	
House made Pimento Cheese served with celery and grilled pita bread	\$10.00	Sweet Tea Brined Jumbo Wings tossed in your choice of... (5).....\$8 (10).....\$14 hot sauce, chipotle BBQ, BBQ dry rub, honey sriracha or Cajun-Ranch dry rub	
Sweet and Blues Sweet potato fries, bacon, bleu cheese, red wine reduction, scallions	\$11.00		

SANDWICHES & SUCH

Southwest wrap black bean / \$12.50 OR sliced turkey / \$13.00 mixed greens, pico, avocado, cheddar, honey chipotle vinaigrette		The Cuban ciabatta, smoked ham, pulled pork, swiss cheese, house made dill pickles, spicy mustard and mojo sauce	\$12.50
Mahi sandwich (grilled or fried) leaf lettuce, tomato, pickled red onion, smoked corn aioli	\$16.00	Classic Club grilled sourdough, ham, herb-roasted turkey, hickory smoked bacon, lettuce, sliced tomato, house aioli, swiss cheese and sharp cheddar	\$12.50
Ultimate Grilled cheese* cheddar, brie, provolone, tomatoes, garlic aioli on sourdough <i>add hickory smoked bacon for \$2.00</i>	\$10.00	Buffalo Blue Wrap fried free range chicken, lettuce, tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, cheddar-jalapeño wrap	\$12.50

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 vanilla vodka, Oreo cookie, ice cream	\$9.50	Tasty Banana split shake banana liquor, chocolate sauce, cherries, ice cream	\$9.50
Girl Scout cookie shake peppermint schnapps, Oreo cookie, ice cream	\$9.50	orange creamsicle shake vanilla vodka, orange juice, vanilla ice cream	\$9.50
White Russian Shake vodka, Kahlua, milk, ice cream	\$9.50		

select sides	Idaho Steak Fries	\$3.00
	coleslaw	\$3.00
	Greek style cucumber salad with tomatoes, oregano, feta & olives	\$3.50
	side Caesar salad*	\$3.00
	side house salad	\$4.50
	sweet potato fries dusted with parmesan cheese	\$4.00
	Thick cut onion rings (3 each) Served with BBQ ranch	\$4.50

GREENS

Brie & Apple salad mixed greens, sliced brie cheese, sliced green apples, roasted pecans, dried cranberries and house cucumber dill vinaigrette	\$13.00
The Santa Fe mixed greens, black bean-corn relish, cheddar cheese, sliced avocado, tortilla chips, pico de gallo and honey chipotle vinaigrette	\$12.00
Classic Traditional Caesar* crisp romaine, parmesan cheese, house garlic-thyme croutons, and house Caesar dressing	\$11.00
Fried Chicken Cobb bacon, bleu cheese, diced egg, diced tomato, avocado, buttermilk fried chicken tenders, choice of dressing	\$15.00
Add protein to any salad Chicken \$6.50 (antibiotic free chicken - grilled or fried) Beef Patty \$6.50 / Turkey Patty \$6.00 / Elk \$8.50 Shrimp \$7.50 / Mahi \$8.00	

Choice of Dressings:
 Buttermilk Ranch, Cucumber Dill Vinaigrette, Honey Chipotle, Honey Mustard, Blue Cheese, Classic House Caesar*

Add an Extra Dressing for 50¢

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)
Mini cheese burger slider

Desserts

Reese's Peanut Butter Pie	\$8
seasonal dessert	\$8
Brownie sundae Fudge brownie topped with ice cream, whipped cream, chocolate sauce & caramel	\$6
chocolate chip cookie <i>one scoop vanilla ice cream add \$2</i>	\$3

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.