

★ **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 My Sister's House, a local nonprofit organization whose mission is to break cycles of domestic violence by providing comprehensive support, services, and education to their clients and the greater Charleston community.</i>	\$11.00	Sweet and Blues Sweet potato fries, bacon, bleu cheese, red wine reduction, scallions	\$12.00
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	
Cheese curds Wisconsin cheese bites w/red pepper jam for dipping	\$12.00	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	
Pimento chicken Flatbread grilled pita, grilled chicken, pimento cheese, queso, scallions	\$12.00		

MILKSHAKES \$8.00 ❖ **CHOOSE A FLAVOR**
CHOCOLATE • STRAWBERRY • VANILLA
MIX INS +50¢ OREO • CARAMEL • GRAHAM CRACKER • CHOCOLATE CHIP COOKIE • BROWNIE • PEANUT BUTTER

❖ ADULT MILKSHAKES ❖

cookies & cream Shake Tito's Handmade Vodka, Oreo cookie, ice cream	\$12.00	Cinnamon Toast Crunch Shake Fireball, Rumchata, ice cream	\$12.00
Girl Scout cookie shake peppermint schnapps, Oreo cookie, ice cream	\$12.00	White Russian shake Tito's Handmade Vodka, Kahlua, milk, ice cream	\$12.00
Boozy Frapp Tito's Handmade Vodka, Kahlua, espresso, chocolate sauce, ice cream	\$12.00	Memphis Milkshake banana liquor, chocolate sauce, peanut butter, bacon, ice cream	\$12.00

Cocktails

Roseberry Mule Tito's Handmade Vodka, rosemary & blackberry, lime juice, ginger beer	\$11.00
Sesame Berry Lemonade Tito's Handmade Vodka, fresh blueberry and raspberry, pink lemonade	\$10.00
Espresso Martini Tito's Handmade Vodka, Espresso, Kahlua	\$11.00
Sesame Rum Punch Malibu Coconut Rum, orange juice, pineapple juice, grenadine, a splash of spiced rum	\$11.00
Grandmas' Perfect Margarita Espolon Blanco Tequila, agave, fresh citrus juices, Grand Marnier float	\$11.00
Honey Paloma Espolon Blanco Tequila, Grapefruit, Honey Simple Syrup, Lime, soda water	\$10.00
Charleston carajillo Grand Marnier, Kahlua, Espresso	\$11.00
Extra Tropical Mai Tai Light Rum, Dark Rum, Orgeat, Triple Sec, Lime Juice, Pineapple Juice	\$12.00

BEER

We update our beer list regularly,
ask your server about our rotating taps!

WINES



Sauvignon Blanc	\$9/gl
Pinot Grigio	\$9/gl
Chardonnay	\$9/gl
Rosé	\$10/gl
Malbec	\$10/gl
Pinot Noir	\$10/gl
Cabernet Sauvignon	\$10/gl

HAPPY HOUR

4-6 • Monday-Friday

BEVS **\$1 OFF Domestic Beer**
 Bud Lt, Bud, Miller Lite, Coors Light, PBR, Michelob Ultra, Yuengling
\$2 OFF WELL LIQUOR & Wine
 Gin, Bourbon, Rum, Tequila, Vodka, Sauvignon Blanc, Pinot Grigio, Chardonnay, Malbec, Pinot Noir, Cabernet Sauvignon

BITES **Fried Banana Peppers** \$7.00
 served with cowboy ranch
Loaded Steak Fries \$8.00
 shredded cheddar, bacon, house ranch, scallions

Pulled Pork Sliders (2) \$8.00
 topped with chipotle BBQ and coleslaw
Slider Flight (3) \$15.00
 (Beef or Black Bean)
 choose up to 3 signature burgers



Contact us about catering your luncheons,
parties and events!

*** Desserts ***

Chocolate chip cookie one scoop vanilla ice cream add \$2	\$3 00	seasonal dessert	\$8 00
Reese's Peanut Butter Pie	\$8 00	Brownie sundae Fudge brownie topped with ice cream, whipped cream, chocolate sauce & caramel	\$6 00

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.

Signature

Ask your server about our
SPECIAL Burger!



Burgers

contact us about catering
your luncheons, parties and events!

	beef*	chicken	turkey	black bean
Double smash two 3.5oz smashed patties, house ketchup, house mustard, american cheese, tomatoes, red onion	\$12.00	NA	NA	NA
Down south caramelized onions, american cheese and hickory smoked bacon	\$12.50	\$12.50	\$12.50	\$11.50
Hangover hickory smoked bacon, ham, fried egg*, double american cheese and House mayo	\$15.00	\$15.00	\$15.00	\$14.00
Napa Valley fig & bacon jam, blue cheese crumbles and red wine reduction	\$13.00	\$13.00	\$13.00	\$12.00
Park Circle pulled pork, sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes	\$13.50	\$13.50	\$13.50	\$12.50
Charleston pimento cheese, tomato and house made dill pickles	\$12.50	\$12.50	\$12.50	\$11.50
Memphis crunchy all-natural peanut butter, banana and hickory smoked bacon	\$13.00	\$13.00	\$13.00	\$12.00
Cowboy fried onion ring, grilled jalapeños, chipotle BBQ, pepper jack cheese and hickory smoked bacon	\$14.00	\$14.00	\$14.00	\$13.00
Southwest pepperjack cheese, avocado, black bean corn salsa, cowboy ranch	\$13.00	\$13.00	\$13.00	\$12.00
Patty Melt swiss & american cheese, caramelized onions, house mayo, beer mustard on toasted rye	\$12.00	\$12.00	\$12.00	\$11.00
Mushroom swiss grilled mushrooms, garlic aioli, swiss cheese, lettuce, tomato, and onion	\$13.00	\$13.00	\$13.00	\$12.00
sliders (3 oz) order two from above selections (no substitutions)	\$10.50	NA	\$10.50	\$9.50

.....

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

BUILD Your Own!

all burgers come with lettuce

Pick a Patty

Beef* Certified Angus Beef	\$11.00
Chicken marinated breast, antibiotic free	\$11.00
Turkey fresh ground 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 • Peanut Butter Sliced Apples • Ranch • Cowboy Ranch • Bananas
\$1.00 EACH
Coleslaw • Pepper Jack Cheese • Swiss Cheese • Sharp Cheddar American Cheese • Blue Cheese • Provolone Cheese • Brie Cheese Feta Cheese • Red Wine Reduction • Onion Ring • Avocado Grilled Mushrooms • Pico de Gallo • Black Bean Corn Relish
\$2.00 EACH
Fried Egg* • Smoked Ham • Bacon • Pulled Pork Bacon Fig Jam • 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

GREENS

Brie & Apple salad mixed greens, sliced brie cheese, sliced green apples, roasted pecans, dried cranberries and house cucumber dill vinaigrette	\$14.00
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
Chicken Cobb salad choice of grilled or fried chicken bacon, crisp romaine, blue cheese, diced egg, diced tomato, avocado, buttermilk fried chicken tenders, choice of dressing	\$16.00

Add protein to any salad

Chicken \$6.50 (antibiotic free chicken - grilled or fried) / Beef Patty \$6.50
Turkey Patty \$6.00 / Black Bean Patty \$6.00 / 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¢

SANDWICHES & SUCH

Southwest Wrap black bean / \$12.50 -OR- sliced turkey / \$13.00 mixed greens, pico, avocado, cheddar, honey chipotle vinaigrette	
Ultimate Grilled Cheese* cheddar, brie, provolone, tomatoes, garlic aioli on sourdough add hickory smoked bacon for \$2.00	\$10.00
The Cuban ciabatta, smoked ham, pulled pork, swiss cheese, house made dill pickles, spicy mustard and mojo sauce	\$13.00
Grilled Chicken Gyro grilled chicken, mixed greens, diced tomatoes, feta cheese, tzatziki	\$13.00
Classic Club grilled sourdough, ham, herb-roasted turkey, hickory smoked bacon, lettuce, sliced tomato, house aioli, swiss cheese and sharp cheddar	\$13.00
Buffalo Blue Wrap fried free range chicken, lettuce, tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, cheddar-jalapeño wrap	\$13.00
TACOS (3 tacos) grilled shrimp or mahi, romaine, shredded cheddar, pico, lima crema-flour tortillas	\$16.00

Select sides

Idaho Steak Fries	\$3.00
Coleslaw	\$3.00
Greek style cucumber salad with tomatoes, oregano, and feta	\$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

Kids Menu \$6.00

12 and under, includes Idaho steak fries OR fruit cup. Add a drink for \$3.00.

Grilled Cheese thick sliced sour dough grilled with American cheese
Cheese quesadilla on a flour tortilla
Fried chicken fingers (3)
Mini cheese burger slider