

★ **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 AMOR Healing Kitchen, a local organization whose mission is to provide nutritious, plant-based meals made with love by teen volunteers for people facing health challenges.</i>	\$11.00	Sweet and Blues Sweet potato fries, bacon, bleu cheese, red wine reduction, scallions	\$12.00
Shrimp Hushpuppies served with red pepper jam or honey mustard	\$13.00	Cheese curds Wisconsin cheese bites w/red pepper jam for dipping	\$12.00
NEW... Pimento Cheese Buffalo Dip served with 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	
NEW... cheeseburger spring rolls served with thousand island sauce	\$10.00		

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

❖ ADULT MILKSHAKES ❖

cookies & cream Shake Tito's Handmade Vodka, Oreo cookie, ice cream	\$12.00	NEW... Bourbon Pecan shake Bourbon, chocolate, caramel, pecans, 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
NEW... Mixed Berry Shake Tito's Handmade Vodka, blend of fresh blueberry and raspberry, ice cream	\$12.00	Memphis shake banana liquor, chocolate sauce, peanut butter, bacon, ice cream	\$12.00

Cocktails

NEW... Appleini Tito's Handmade Vodka and apple pucker	\$11.00
NEW... Champagne Spritzer Champagne, peach schnapps, cranberry juice	\$10.00
NEW... Sesame Strawberry Popper Espolon blanco, jalapeno simple syrup, strawberry puree, soda water	\$11.00
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
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

BEER

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

WINES *\$10 per glass*



Sauvignon Blanc
Pinot Grigio
Chardonnay
Pinot Noir
Cabernet Sauvignon

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 served with cowboy ranch	\$7.00	Pulled Pork Sliders (2) topped with chipotle BBQ and coleslaw	\$8.00
Loaded seasoned Fries shredded cheddar, bacon, house ranch, scallions	\$8.00	NEW... Frank's fried pickle chips served with housemade buttermilk ranch	\$6.00

*** Desserts ***

Chocolate chip cookie <i>one scoop vanilla ice cream add \$2</i>	\$3.00	Reese's Peanut Butter Pie seasonal dessert ask your server for the delicious details	\$8.00 \$8.00	Brownie Sundae fudge brownie topped with ice cream, whipped cream, chocolate sauce & caramel	\$6.00
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Sesame Burgers and Beer applies a 3% credit card processing fee for all related transactions. This offsets the costs associated with credit card processing.

*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	slider**
Double Smash two 3.5oz smashed patties, house ketchup, house mustard, american cheese, tomatoes, red onion	\$12.50	NA	\$12.25	\$12.25	\$6.25
Down South caramelized onions, american cheese and hickory smoked bacon	\$12.75	\$12.50	\$12.50	\$12.50	\$6.25
Hangover hickory smoked bacon, ham, fried egg*, double american cheese and House mayo	\$15.25	\$15.00	\$15.00	\$15.00	\$7.50
Napa Valley fig & bacon jam, blue cheese crumbles and red wine reduction	\$13.25	\$13.00	\$13.00	\$13.00	\$6.50
Park Circle pulled pork, sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes	\$13.75	\$13.50	\$13.50	\$13.50	\$6.75
Charleston pimento cheese, tomato and house made dill pickles	\$12.75	\$12.50	\$12.50	\$12.50	\$6.25
Memphis crunchy all-natural peanut butter, banana and hickory smoked bacon	\$13.25	\$13.00	\$13.00	\$13.00	\$6.50
Cowboy fried onion ring, grilled jalapeños, chipotle BBQ, pepper jack cheese and hickory smoked bacon	\$14.25	\$14.00	\$14.00	\$13.00	\$7.00
Southwest pepperjack cheese, sliced avocado, black bean corn salsa, cowboy ranch	\$13.25	\$13.00	\$13.00	\$13.00	\$6.50
Patty Melt swiss & american cheese, caramelized onions, house mayo, beer mustard on toasted rye	\$12.25	\$12.00	\$12.00	\$12.00	\$6.00
Mushroom Swiss grilled mushrooms, garlic aioli, swiss cheese, lettuce, tomato, and onion	\$13.25	\$13.00	\$13.00	\$13.00	\$6.50
It's Back! ... Hawaiian provolone cheese, ham, grilled pineapple, teriyaki sauce	\$14.25	\$14.00	\$14.00	\$14.00	\$7.00

**choose sliders from beef, turkey, or black bean

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	\$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
Sesame Smoked Ketchup • Sesame 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	\$15.00
The Santa Fe mixed greens, black bean-corn relish, cheddar cheese, sliced avocado, tortilla chips, pico de gallo and honey chipotle vinaigrette	\$13.00
Classic Traditional Caesar* crisp romaine, parmesan cheese, house garlic-thyme croutons, and house Caesar dressing	\$12.00
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	\$17.00

Add protein to any salad

4 Chicken Tenders - grilled or fried \$6.50 / 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 <i>add hickory smoked bacon for \$2.00</i>	\$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	\$14.00
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

seasoned 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 seasoned 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