

Signature

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



Burgers



	beef*	elk*	chicken	turkey	black bean
Down south caramelized onions, american cheese and hickory smoked bacon	\$9.00	\$12.00	\$8.50	\$8.50	\$8.00
Bacon Cheese Burger hickory smoked bacon and your choice of cheese	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Colorado southwestern black bean beer chili and sharp cheddar cheese	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Hangover w/Fried Egg* hickory smoked bacon, ham, fried egg, double american cheese and House mayo	\$13.00	\$16.00	\$12.50	\$12.50	\$12.00
Gourmet goat cheese boursin, garlic aioli and burgundy portobello mushrooms	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Southwest Burger hand-crushed guacamole, black bean corn relish, pickled red onion and southwest chipotle crema	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Portobello Mushroom Burger a whole grilled portobello cap, swiss cheese, lettuce, tomato, smashed avocado and horseradish sauce	\$11.00	\$14.00	\$10.50	\$10.50	\$10.00
Napa Valley fig & bacon jam, blue cheese crumbles and red wine reduction	\$11.00	\$14.00	\$10.50	\$10.50	\$10.00
Hawaiian grilled fresh pineapple, smoked ham, provolone and teriyaki	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Park Circle sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Charleston pimento cheese, tomato and house made dill pickles	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Steakhouse burgundy portobello mushrooms, house made steak sauce, swiss cheese, caramelized onion and horseradish sauce	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Cowboy fried onion ring, grilled jalapeños, chipotle BBQ, ghost pepper jack cheese and hickory smoked bacon	\$11.00	\$14.00	\$10.50	\$10.50	\$10.00
Memphis crunchy all-natural peanut butter, banana and hickory smoked bacon	\$10.00	\$13.00	\$9.50	\$9.50	\$9.00
Patty Melt Swiss & American cheese, caramelized onions, house mayo, beer mustard on toasted rye	\$9.00	\$12.00	\$8.50	\$8.50	\$8.00
sliders (3 oz) order two from above selections (no substitutions)	\$10.00	NA	NA	\$9.50	\$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* all-natural certified angus beef custom ground in house daily	\$8.00
Elk* all natural from Fossil Farm	\$11.00
Chicken marinated breast, antibiotic free	\$7.50
Turkey fresh ground Golden Legacy turkey	\$7.50
Black Bean black bean, lime, cilantro, tomato, jalapeño, onions and spices	\$7.50

Choose Your Toppings

FREE	
House Smoked Ketchup	Tomato
House Beer Mustard	Red Onion
Sesame Aioli	
25¢ EACH	
1000 Island	Chipotle BBQ
Hot Sauce	Steak Sauce
Teriyaki	Horseradish Sauce
50¢ EACH	
Sliced Jalapeño	Grilled Pineapple
Caramelized Onions	Homemade Dill Pickles
Pickled Red Onions	
\$1.00 EACH	
Coleslaw	American Cheese
Burgundy Portobello	Blue Cheese
Mushrooms	Provolone Cheese
Ghost Pepper Cheese	Feta Cheese
Sharp Cheddar	Brie Cheese
Swiss Cheese	
\$1.50 EACH	
Fried Egg*	Bacon
Smoked Ham	Pimento Cheese
\$2.00 EACH	
Beer Chili	Portobello Mushroom Cap

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
coleslaw	\$2
Greek style cucumber salad with tomatoes, oregano, feta & olives	\$2
Street vendor roasted corn "off the cob" chipotle butter and cotija cheese	\$2
side Caesar salad*	\$2
side house salad	\$2
sweet potato fries dusted with parmesan cheese	\$3
Smoked gouda mac "n" cheese	\$4
Thick cut onion rings (3 each) served with BBQ ranch	\$4

Cocktails

\$8 / \$6 Happy Hour

- American Mule** - Tito's Handmade Vodka, ginger beer and fresh lime
- Sesame Berry Lemonade** - Tito's Handmade Vodka and fresh blue berry and raspberry, pink lemonade
- The Charleston** - Tito's Handmade Vodka and club soda with an orange slice
- Summertime Collins** - Jocassee Gin, St Germaine, lemon, and mint served in a collins glass with club soda
- Strawberry Jalapeño Popper** - Espolon Blanco Tequila, muddled strawberries, jalapeño simple syrup, lime juice, soda water
- Wolf punch** - William Wolf Pecan Bourbon, peach schnapps, cranberry juice, orange juice, pineapple juice
- Bubbly Bourbon** - Bulleit Bourbon, bitters, and champagne served in a collins glass filled with ice and a twist of lemon
- Pirates Caribbean** - Bacardi Rum, fresh lime juice, and simple syrup. Served up in a martini glass and garnished with a lime wheel

Happy Hour 4-7 Mon - Fri • Check out our Bar Specials!

JOIN US FOR OUR HAPPY HOUR SPECIALS!



★ ASK US ★ ABOUT TAKE-HOME MEALS & CATERING

SHARABLES & SNACKS

Sour Dough Pretzel Bites \$6.50 served with housemade beer mustard for dipping <i>add queso for .50¢ more</i>	Sweet 'n' Blues \$8.00 sweet potato fries broiled with blue cheese crumbles, scallions, crispy prosciutto ham and red wine reduction	Beer Battered Pickle Spears \$8.50 served with housemade buttermilk ranch
Sesame Signature Nachos Black Bean Corn Relish \$10.00 BBQ Chicken \$11.00 BBQ Pork \$12.00 diced tomatoes, fresh sliced jalapeños, housemade queso cheese, chipotle BBQ, cowboy ranch, scallions, served over tortilla chips	Sweet Tea Brined Jumbo Wings tossed in hot sauce, teriyaki, (5).....\$6 (10).....\$10 chipotle BBQ, BBQ dry rub or honey sriracha	Crispy Fried Calamari* \$9.50 spicy lemon-red pepper aioli
	"Mexi Trio" \$10.50 housemade queso sauce, pico de gallo, guacamole and tortilla chips	Southern Pimento Cheese \$7.00 served with grilled pita bread & celery sticks
		Cheese curds \$7.50 Wisconsin cheese bites w/red pepper jam for dipping

SANDWICHES & SUCH

Walnut Pesto Chicken sandwich \$9.50 grilled free range chicken, tomato, basil pesto, provolone, ciabatta	Buffalo Blue (Sandwich or Wrap) \$9.25 fried free range chicken, lettuce, sliced tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, sesame brioche bun or cheddar-jalapeño wrap
Ultimate Grilled Cheese* \$7.00 toasted sourdough ciabatta, double cheddar and provolone cheese, <i>plus</i> brie cheese, and sliced tomato <i>add hickory smoked bacon for \$1.50</i>	Black Bean Falafel Wrap \$8.50 crispy black bean falafel, cucumber, pickled red onion, spinach mix, lime cucumber tzatziki, feta cheese in a cheddar-jalapeño wrap
California Ryebein \$8.50 toasted thick cut seeded rye, herb-roasted turkey, coleslaw, swiss cheese, avocado and 1000 island dressing	The Cuban \$10.50 ciabatta, smoked ham, pulled pork, house made dill pickles, swiss cheese, spicy mustard and mojo sauce
Classic Club \$9.50 grilled sourdough, ham, herb-roasted turkey, hickory smoked bacon, lettuce, sliced tomato, house aioli, swiss cheese and sharp cheddar with a side of honey mustard for dipping	Blackened seafood Tacos \$11.00 mahi-mahi OR shrimp (add \$1.00) Choice of 3 corn OR flour tortillas, shredded cheddar, pico de gallo, southwest chipotle crema and shredded lettuce

HOMEMADE SOUPS

"Soup of the day" \$3.99 ask your server about our chefs "soup of the day"
Southwest Black Bean Beer Chili \$4.99 spicy southwest chili topped with southwest chipotle crema, sharp cheddar and scallions

GREENS Full Half

Brie & Apple Salad \$8.50 \$5.50 mixed greens, sliced brie cheese, sliced green apples, roasted pecans, dried cranberries and house cucumber-dill vinaigrette
The Santa Fe \$8.50 \$5.50 mixed greens, black bean-corn relish, cheddar cheese, sliced avocado, tortilla chips, pico de gallo and honey-chipotle vinaigrette
Classic Traditional Caesar* \$8.50 \$5.50 crisp romaine, parmesan cheese, house garlic-thyme croutons, and house Caesar dressing
Spinach Salad \$8.50 \$5.50 spinach, pickled red onions, roasted walnuts, blue cheese crumbles, hickory smoked bacon, dried cranberries and roasted garlic balsamic vinaigrette

Add protein to any salad

Chicken \$4 (Grilled Breast or 3 Homemade Fried Tenders)
Burger Patty \$5 Elk \$7 Shrimp, Mahi or Calamari \$6

❖ ADULT MILKSHAKES ❖

Cookies & Cream Shake \$8 Pearl vanilla vodka, Oreo cookie, ice cream	Tasty Banana Split Shake \$9 banana liquor, chocolate sauce, cherries, ice cream
Girl Scout Cookie Shake \$8 peppermint schnapps, Oreo cookie, ice cream	William Wolf Pecan Pie Bourbon Shake \$9 William Wolf Pecan Bourbon, chocolate and caramel, ice cream, graham cracker crumbles, caramel drizzle, graham cracker dusting
White Russian Shake \$9 vodka, Kahlua, milk, ice cream	

select sides

Idaho steak fries \$2
coleslaw \$2
Greek style cucumber salad with tomatoes, oregano, feta & olives \$2
Street vendor roasted corn "off the cob" chipotle butter and colija cheese \$2
Side caesar salad* \$2
Side house salad \$2
Sweet potato fries dusted with parmesan cheese \$3
Smoked gouda mac "n" cheese \$4
Thick cut onion rings (3 each) served with BBQ ranch \$4

KIDS MENU \$3.99

12 and under, includes Idaho steak fries
OR fruit cup and a beverage

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
smoked Gouda Mac 'n' Cheese

Choice of dressings:

Buttermilk Ranch, Dill-Cucumber Vinaigrette,
1000 Island, Honey Chipotle, Honey Mustard,
Blue Cheese, Greek Red Wine Herb Vinaigrette,
Roasted Garlic Balsamic Vinaigrette,
Classic House Caesar*

OTHER Beverages

Coffee & Hot Tea \$2.50
Ginger Beer, IBC Root Beer, Sparkling Water \$3
Iced Tea & Fountain Drinks \$2.50 Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Mello Yellow, Ginger Ale

NORTH CHARLESTON • WEST ASHLEY • 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.

04.29.19

www.SesameBurgersAndBeer.com • www.FiveLoavesCafe.com • www.EmberKitchen.com

