

In Lebanon to eat is to feast and
in doing so we evoke a celebration.

The idea is to share, so start with the basics...

A Mezza of Hummus, Kibbi, Fried Potatoes and Tabouleh.

Let the bread act as your utensil with which to eat.

Use it to scoop up the food... **SAHTEIN!**

opensesamegrill.com

Please ask about our gluten free menu options

SPIRIT FORWARD

OLD FASHION | 12

BOURBON-ORANGE ESSENCE, LIGHTLY SWEET

BLACK MANHATTAN | 12

RYE WHISKEY- SWEET WITH COMPLEX SUBTLE EARTHINESS, SPICE

SAZERAC | 12

RYE WHISKEY- ANISE, SPICE, FLORAL

WE-HO CLASSIC | 12

BOURBON- CITRUS & MINT FORWARD SWEET WITH GINGER ALE

MILK OF LIONS | 11

MADE WITH ARAK, A TRADITIONAL LEBANESE ANISE SPIRIT

SWEET PERFECTION

LEMONADA | 12

VODKA- LEMON, ORANGE BLOSSOM, COMPLEX CITRUS NOTES

LE BLONDE | 12

ZUBROVKA VODKA, HERBAL NOTES, LAVENDER, SWEET GRASS, LEMON

BEIRUTINI | 12

VODKA, MUDDLED STRAWBERRIES, BASIL, FRESH LEMON

YALLA BABY YALLA | 13

VODKA, LAVENDER, RASPBERRIES, SAGE, FRESH LEMON JUICE.

TAMARITA | 13

TEQUILA BLANCO, TAMARIND, GRAPEFRUIT, AGAVE, FRESH LIME JUICE

OPEN SESAME CLASSIC

SESAME STANDARD | 13

VODKA OR GIN, FRESH LIME JUICE, CUCUMBER, MINT, REFRESHING

YASSMINA | 13

TEQUILA BLANCO, JASMINE, SERRANO, CILANTRO, LIME JUICE, CORIANDER

SANDIA | 13

MEZCAL & TEQUILA, WATER MELON, SERRANO, AGAVE & LIME JUICE

NEGRONI | 12

GIN COMPLEX HERBAL BITTER SWEET PLAYFUL

AGED IN HOUSE

BLACK MANHATTAN | 15

BOTTLED IN BOND RITTENHOUSE RYE, VERMOUTH ROSSO, BITTERS

OS MANHATTAN | 15

BOTTLED IN BOND RITTENHOUSE RYE, CYNAR VERMOUTH, DEMERRERA SUGAR, BITTERS

OS OLD FASHIONED | 15

86PROOF KENTUCKY BOURBON, BITTERS, DEMERRERA SUGAR

SPARKLING

BISSON GLERA | VENETO, ITALY

GL BTL

12 / 42

RICH GIRL |

12

CHAMPAGNE, SWEET STRAWBERRY, LIME, ROSE FLORAL

MIMOSA, MANGOSA, POMOSA

10

ROSE

IXSIR ALTITUDES ROSE | LEBANON, BLEND 2012

11 / 39

WHITE

SOLAR | BORDEAUX, SAUVIGNON BLANC, 2013

10 / 36

IXSIR ALTITUDE | LEBANON, BLEND 2015

11 / 38

HAHN | SANTA LUCIA, CHARDONNAY, 2012

12 / 44

CR BORDEAUX BLANC | FRANCE, BLEND 2015

14 / 48

CROIX | NAPA, CHARDONNAY, 2012

15 / 58

IXSIR, GRANDE RESERVE BLANC | LEBANON, 2009

59

RED

IXSIR ALTITUDES ROUGE | LEBANON, BLEND 2010

11 / 38

CR BORDEAUX ROUGE | FRANCE, BLEND 2012

11 / 38

CATENA VISTA FLORES | ARGENTINA, MALBEC 2011

12 / 40

7 FALLS | WAHLUKE, CABERNET SAUVIGNON 2009

13 / 45

CHATEAU MUSAR JEUNE | LEBANON, BLEND 2012

15 / 50

IXSIR, GRANDE RESERVE ROUGE | LEBANON, 2009

55

CHATEAU MUSAR HOCHAR | LEBANON, BLEND 2011

65

MASSAYA GOLD RESERVE | LEBANON, BLEND 2010

65

BEER

ALMAZA | LEBANON, PILSNER

6.5

MONUMENTUS IPA | LOS ANGELES, IPA

8

CHIMAY BLUE | BELGIUM, WHITE ALE

10

Corkage Fee \$15 per Bottle



@DineOpensesame

SPIRITS

AGAVE

ANGELISCO BLANCO | 10
ANGELISCO REPOSADO | 11
DON JULIO BLANCO | 12
DON JULIO REPOSADO | 13
DON JULIO ANEJO | 14
DON JULIO 1942 | 33
AGAVE DE CORTEZ MEZCAL | 12
SANTO DIABLO MEZCAL | 10

SCOTCH

ALEXANDER MURRAY 15 YEAR | 38
BALVENIE DOUBLE OAK 12 YEAR | 14
OBAN 14 YEAR | 16
MCCALLAN 12 YEAR | 14
MCCALLAN 18 YEAR | 36
GLENFIDDICH 14 YEAR | 16
DEWAR'S WHITE (BLEND) | 10
DEWAR'S 12 YEAR | 12
JOHNNIE WALKER BLACK LABEL | 12

BOURBON – RYE

OLD FORESTER 86 | 12
MAKER'S MARK | 10
WILLET POT STILL | 12
WOODFORD RESERVE | 12
RITTENHOUSE RYE | 10
JAMESON | 11

VODKA

ROYAL GATE | 8
KETTLE ONE | 11
TITO'S | 11
GREY GOOSE | 13
CIROC | 13
BELVEDERE | 13

GIN

ROYAL GATE | 8
PLYMOUTH GIN NAVY STRENGTH | 10
TANQUERAY | 12
BOMBAY SAPPHIRE | 13
HENDRICK'S | 13

COGNAC

REMY MARTIN VSOP | 14
D'USSE VSOP | 15

RUM

GOSLING'S BLACK SEAL | 12
ZAYA | 13

HALF OFF WEDNESDAY

SELECTED WINES & COCKTAILS

WHITE

IXSIR ALTITUDE | *LEBANON, BLEND 2015*
SOLAR | *BORDEAUX, SAUVIGNON BLANC, 2013*

ROSE

IXSIR ALTITUDES ROSE | *LEBANON, BLEND 2012*

RED

IXSIR ALTITUDES ROUGE | *LEBANON, BLEND 2010*
CR BORDEAUX ROUGE | *FRANCE, BLEND 2012*

COCKTAILS

LEMONADA

VODKA- LEMON, ORANGE BLOSSOM, COMPLEX CITRUS NOTES

LE BLONDE

ZUBROVKA VODKA, HERBAL NOTES, LAVENDER, SWEET GRASS, LEMON

YALLA BABY YALLA

VODKA, LAVENDER, RASPBERRIES, SAGE, FRESH LEMON JUICE.

TAMARITA

TEQUILA BLANCO, TAMARIND, GRAPEFRUIT, AGAVE, FRESH LIME JUICE.

SESAME STANDARD

VODKA OR GIN, FRESH LIME JUICE, CUCUMBER, MINT, REFRESHING

YASSMINA

TEQUILA BLANCO, JASMINE, SERRANO, CILANTRO, LIME JUICE, CORIANDER

COCKTAIL OF THE DAY

DAILY INSPIRATION

BEER

ALMAZA | *LEBANON, PILSNER*

LUNCH SPECIAL

Monday — Friday 11am to 4pm

ENTRÉES

Served with pita, choice of salad and hummus or baba-ghannouj

BEEF SHAWARMA 15

Marinated top round cooked on an upright spit, thinly sliced, served with tahini sauce.

CHICKEN TAWOOK 13

Skewered cubes of marinated, charbroiled chicken breast.

Served with garlic sauce & wild cucumber pickles.

CHICKEN SHAWARMA 13

Marinated chicken breast & thigh cooked on an upright spit, thinly sliced,

Served with garlic sauce & wild cucumber pickles.

KAFTA 15

Skewers of extra lean ground beef, lamb, parsley, onion & spices, charbroiled.

Served over kabob salad & basmati rice.

VEGETARIAN VG | 12

Hummus, tabbouleh, two falafel patties, grape leaf.

PITA SANDWICHES

Choice of a Salad, Fried potatoes, or Soup

CHICKEN SHAWARMA PITA | 12

Marinated chicken cooked on an upright spit, thinly sliced with garlic sauce, tomato & wild cucumber pickles

CHICKEN TAWOOK PITA | 12

Cubes of marinated, charbroiled chicken breast with tomato, wild cucumber pickles & garlic sauce.

BEEF SHAWARMA PITA | 13

Marinated USDA Prime top round cooked on an upright spit, thinly sliced with tomato, onion, parsley, sumac, wild cucumber pickles & tahini sauce.

BEEF KABOB PITA | 13

Charbroiled USDA Prime top sirloin steak with tomato, hummus, parsley, onion, sumac.

LAMB KABOB PITA | 13

Charbroiled lamb with tomato, hummus, parsley, onion, sumac.

CAULIFLOWER PITA | 10

Fried cauliflower with onion, lettuce, tomato, pine nuts, almond slivers & tahini sauce.

KAFTA PITA | 13

Charbroiled skewer of extra lean USDA Prime ground beef & lamb, parsley, onion, hummus, onion, tomato & sumac.

ARAYES PITA | 13

Blend of extra lean ground beef & lamb, parsley, onion, spices. Spread on a flat pita, toasted, topped with fresh tomato, parsley, onions & sumac.

FALAFEL PITA | 10

Fried falafel patties with tomato, parsley, fresh mint, wild cucumber pickles, shredded lettuce & tahini sauce.

BEVERAGES

FRESH COCONUT | 7

Fresh young coconut served whole.

JALAB | 4

Rose water & grape syrup infused with incense, topped with pine nuts & almonds.

TAMARIND | 4

Indian date syrup infused with rose water.

LABAN | 4

Chilled yogurt with dry mint.

JUICE | 3

Orange, Pomegranate, Mango.

MOROCCAN GREEN ICED or HOT TEA | 3.5

Infused with fresh mint & orange blossom.

BLOSSOM TEA | 3

Hot water infused with orange blossom & fresh mint.

TURKISH COFFEE | 4

Infused with cardamom.

ESPRESSO or AMERICANO | 3

Lavazza.

PANNA

small 4 | large 5

SPARKLING SAN PELLEGRINO

small 4 | large 5

FOUNTAIN | 3.5

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Raspberry Iced Tea.

An automatic 18% gratuity charge will be added for parties of 4 or more.

WEEKEND SPECIALS

FRIDAY | KABSSA 19

Tender lamb shank cooked over a low flame with fresh tomatoes, special blend of spices & herbs. Served over basmati rice cooked with green bell peppers, onions, carrots, raisins, spices. Sprinkled with pine nuts & almond slivers.

SATURDAY | BAMIEH 18

Lebanese okra & lamb, slow cooked, with fresh tomatoes, garlic, cilantro, white onions. Served over basmati rice with fresh lemon wedges.

SATURDAY | KIBBI NAYYEH 14

Lebanese style beef tartare mixed with fine bulgur, onion, mint, Lebanese herbs & spices, drizzled with extra virgin olive oil. Served with fresh mint, radish, serrano chilies & pita bread.

SUNDAY | MOLOKHIA 17

Garden mallow leaves simmered with shredded chicken, garlic, lemon juice, roasted chili sauce. Served over basmati rice with your choice of marinated onions or fresh lemon wedges.



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MEZZA | APPETIZERS

MEZZA SAMPLER VG | 19

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne, yogurt dip. Served with pita.

FRIED POTATOES VG VN | 7

Our famous potatoes, sautéed with cilantro, garlic, roasted chili, lemon juice. + **Garlic Sauce** | 1

HUMMUS VG VN | 8

Chickpeas, garlic, lemon juice & tahini sauce, drizzled with extra virgin olive oil. Served with pita.

Best enjoyed with: Kibbi Stuffing, Chicken Shawarma or Beef Shawarma +3

SPICY HUMMUS VG VN | 8

Hummus, roasted chili, drizzled with extra virgin olive oil. Served with pita.

BABA GHANNOUJ VG | 9

Fire roasted eggplant, garlic, lemon juice & tahini drizzled with extra virgin olive oil. Served with pita.

FALAFEL PATTIES VG VN | 8

Three falafel patties made of chickpeas & fava beans, garlic, onions, herbs & exotic spices. Served with shredded lettuce, wild cucumber pickles, tomato, tahini sauce & pita.

VEGETARIAN GRAPE LEAVES VG VN | 8

Mixture of rice, parsley, tomatoes, onion, fresh mint rolled in grape leaves, cooked in extra virgin olive oil & fresh lemon juice.

GRILLED HALLOUMI CHEESE & WATERMELON VG | 10

Grilled unripe brined Lebanese cheese & watermelon slices.

KIBBI | 9

A shell of extra lean USDA Prime ground beef & bulgur filled with roasted pine nuts, caramelized onions, ground beef, herbs. Served with wild cucumber pickles, tomato, lettuce & a yogurt dip. **2-pieces**

FRIED CAULIFLOWER VG VN | 8

Served with onion, tomato & tahini sauce topped with sautéed almonds. Served with pita.

YOGURT DIP VG | 8

Yogurt mixed with cucumber, garlic & dry mint. Served with pita.

ARAYES | 11

A blend of extra lean ground USDA Prime beef & lamb, mixed with parsley, onion, spices. Spread on a flat pita, toasted & served with fresh tomato, parsley, onions, sumac.

SPICY ZUCCHINI VG VN | 8

Zucchini sautéed with tomato, onion, garlic, extra virgin olive oil. Served cold with pita.

LABNE VG | 8

A creamy kefir cheese dip, topped with extra virgin olive oil, olives. Served with pita.

OLIVES VG VN R | 5

Lebanese olives served with lettuce, tomato, wild cucumber pickles & pita.

FOUL M'DAMAS VG VN | 11

Fava & chickpeas simmered with garlic, lemon juice, extra virgin olive oil, served with a side of onion, wild cucumber pickles, radish, cucumber, tomato, fresh mint & pita.

FRESH VEGETABLE PLATE VG VN R | 8

Lettuce, cucumber, tomato, green onion, olives, wild cucumber pickles, radish & fresh mint.

HOMEMADE FRENCH FRIES VG VN | 5

VN = Vegan | VG = Vegetarian | R = Raw

SLATA | SALADS

House dressing is a mix of extra virgin olive oil, fresh squeezed lemon juice, dry mint, sumac. **VG VN R**

OPEN SESAME VG | 11

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac tossed with our house dressing, topped with olives & feta cheese.

FATTOUSH VG VN | 9

Lebanese peasant salad — Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac & toasted pita croutons tossed with our house dressing.

TABOULEH VG VN R | 9

Chopped fresh parsley, bulgur, green onion, tomato, fresh mint, spices, extra virgin olive oil & fresh lemon juice.

Experience it the Lebanese way: Served with heart of Lettuce. +1

+ **Chicken Tawook** 5-piece 7 | 8-piece 9

+ **Shrimp** 5-piece 8 | 9-piece 10

+ **Chicken Shawarma** | 7

SHORBA | SOUPS

LENTIL VG VN | 7

Sautéed onion, garlic, celery, lemon juice, extra virgin olive oil.

SPICY VEGETABLE VG VN | 7

A purée of vegetables, yellow lentils, lemon juice, extra virgin olive oil, herbs & spices.

MANKOUSHE | LEBANESE-STYLE PIZZA

OPEN SESAME VG | 9

Onion, tomato, feta cheese, zaatar, extra virgin olive oil.

YASSMINA | 9

Feta cheese, tomato, dry basil, extra virgin olive oil.

ZAATAR VG | 9

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil.

With Feta Cheese | +2

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ENTRÉES I

Comes with 2 sides of your choice:

Hummus, Spicy Hummus, Baba Ghannouj, Open Sesame salad, Tabouleh, Fattoush

Served with pita bread.

CHICKEN TAWOOK | 18

Skewered cubes of marinated, charbroiled chicken breast served with garlic sauce & wild cucumber pickles. + RICE | 2

CHICKEN SHAWARMA | 18

Marinated chicken breast & thigh cooked on an upright spit, thinly sliced, served with garlic sauce & wild cucumber pickles. + RICE | 2

BEEF SHAWARMA | 19

Marinated USDA Prime top round cooked on an upright spit, thinly sliced, served with tahini sauce. + RICE | 2

KAFTA | 19

Charbroiled skewers of extra lean USDA Prime ground beef & lamb, parsley, onion, spices.
Served over kabob salad & basmati rice.

BEEF KABOB | 20

Skewered cubes of marinated USDA Prime top sirloin steak, charbroiled. Served over kabob salad & basmati rice.

OPEN SESAME COMBO | 21

Charbroiled skewers of Kafta, Chicken Tawook, USDA Prime Beef kabob. Served over basmati rice.

ALI'S FAVORITE | 20

Charbroiled sliced USDA Prime top sirloin steak on a layer of spicy roasted tomatoes & onions. Served over basmati rice.

GRILLED TIGER SHRIMP | 22

Charbroiled shrimp marinated in garlic, olive oil, cilantro, roasted red pepper. Served over basmati rice.

LAMB KABOB | 21

Marinated lamb charbroiled & served over kabob salad & basmati rice.

LAMB CHOPS | 26

Charbroiled French cut lamb chops marinated in fresh lemon juice, garlic, extra virgin olive oil.
Served over kabob salad & basmati rice.

FILET MIGNON KABOB | 26

Charbroiled filet served over kabob salad & basmati rice.

THE SULTAN | 26

A combination of marinated lamb chops, grilled tiger shrimp, filet mignon all charbroiled. Served over basmati rice.

ENTRÉES II

LOUKOZ | MEDITERRANEAN SEA BASS | 26

Whole Mediterranean Sea Bass charbroiled with lemon, thyme. Served with fresh arugula salad, Fried Cauliflower & tahini sauce.

FALAFEL VG VN | 14

Falafel served with hummus, fattoush, tomato, lettuce, wild cucumber pickles & tahini sauce.

VEGETARIAN VG | 15

Hummus, baba ghannouj, tabouleh, two falafel patties & a grape leaf.

SKEWERS | 21

A choice of two meat skewers (beef, lamb, tawook or kafta) served over basmati rice with a roasted onion & tomato.

PARTY PLATTER *Suggested for 6 people* | 85

Charbroiled skewers of Lamb, Beef, Chicken Tawook, Kafta, Chicken Shawarma, Beef Shawarma, roasted onion & tomato.
Served over basmati rice with parsley, onion, sumac, a side of tahini & garlic sauce.

PITA SANDWICHES

Enjoy it on artisan French Panini + 2

CHICKEN SHAWARMA | 10

Marinated chicken cooked on an upright spit, thinly sliced with garlic sauce, tomato & wild cucumber pickles.

CHICKEN TAWOOK | 10

Cubes of marinated, charbroiled chicken breast with tomato, wild cucumber pickles & garlic sauce.

BEEF SHAWARMA | 11

Marinated USDA Prime top round cooked on an upright spit, thinly sliced with tomato, onion, parsley, sumac, wild cucumber pickles & tahini sauce.

FALAFEL VG VN | 9

Fried falafel patties with tomato, parsley, fresh mint, wild cucumber pickles, shredded lettuce & tahini sauce.

BEEF KABOB | 11

Charbroiled USDA Prime top sirloin steak with tomato, hummus, parsley, onion, sumac.

LAMB KABOB | 12

Charbroiled lamb with tomato, hummus, parsley, onion, sumac.

FILET MIGNON | 13

Filet kabob with hummus, parsley, onion, tomato, sumac.

KAFTA | 11

Charbroiled skewer of extra lean USDA Prime ground beef & lamb, parsley, onion, Lebanese spices, with hummus, parsley, onion, tomato & sumac.

ARAYES | 11

Blend of extra lean USDA Prime ground beef & lamb, parsley, onion, spices. Spread on a flat pita, toasted, topped with fresh tomato, parsley, onions & sumac.

CAULIFLOWER VG VN | 9

Fried cauliflower with onion, lettuce, tomato, pine nuts, almond slivers & tahini sauce.

PANINIS

All Paninis are served on artisan French bread

CHICKEN | 12

Your choice of charbroiled Chicken Shawarma or Chicken Tawook, garlic sauce, wild cucumber pickles & arugula.

LABNE VG | 10

Creamy kefir cheese, tomato, fresh mint & olives, drizzled with extra virgin olive oil.

HALLOUMI CHEESE VG | 12

Unripe brined Lebanese cheese, cucumber.

ZAATAR VG VN | 9

Thyme, sesame seeds, sumac, fresh mint, olives, tomato, extra virgin olive oil.

With Feta Cheese | +2

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À LA CARTE

BEEF SKEWER 5-piece 10 | 8-piece 14

LAMB SKEWER 5-piece 10 | 8-piece 14

CHICKEN TAWOOK SKEWER 5-piece 10 | 8-piece 13

KAFTA SKEWER | 10

GRILLED TIGER SHRIMP 5-piece 12 | 9-piece 16

FILET MIGNON SKEWER 5-piece 13 | 8-piece 19

SIDE OF SHAWARMA Chicken 10 | Beef 12

LAMB CHOP | 6

ROASTED ONION & TOMATO SKEWER | 3

RICE | 3

FALAFEL PATTY | 2

WILD CUCUMBER PICKLES | 2

CUCUMBER & LETTUCE | 4

GARLIC SAUCE 8oz | 5

TAHINI SAUCE 8oz | 5

DESSERTS

LEBANESE DOUGHNUT | 8

Akawi cheese wrapped in phyllo pastry, drizzled with blossom syrup, sesame seeds & cinnamon.

BAKLAWA Finger 3 | Triangle 4

Flaky phyllo pastry filled with pistachios or walnuts.

BAKLAWA À LA MODE | 8

A baklawa finger served with ashta ice cream.

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond.

CHOCOLATE MOLTEN LAVA CAKE | 9

Served with Lebanese almond ice cream.

K'NAAFEH | 8

A semolina wheat pastry with sweet cheese or ashta cream, topped with orange blossom syrup.

K'NAAFEH À LA MODE | 9

ESPRESSO or AMERICANO | 3

TURKISH COFFEE | 4

Infused with cardamom.

MOROCCAN GREEN ICED or HOT TEA | 3.5

Infused with fresh mint & orange blossom.

BLOSSOM TEA | 3.5

Hot water infused with orange blossom & fresh mint. Served hot or cold.