

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

SPIRIT FORWARD

OLD FASHION | 13

BOURBON-ORANGE ESSENCE, LIGHTLY SWEET

BLACK MANHATTAN | 13

RYE WHISKEY- SWEET WITH COMPLEX SUBTLE EARTHINESS, SPICE

WE-HO CLASSIC | 13

BOURBON- CITRUS & MINT FORWARD SWEET WITH GINGER ALE

MILK OF LIONS | 11

MADE WITH ARAK, A TRADITIONAL LEBANESE ANISE SPIRIT

SWEET PERFECTION

LEMONADA | 13

VODKA, LEMON, ORANGE BLOSSOM, COMPLEX CITRUS NOTES

LE BLONDE | 13

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

BEIRUTINI | 13

VODKA, MUDDLED STRAWBERRIES, BASIL, LEMON

YALLA BABY YALLA | 13

VODKA, LAVENDER, RASPBERRIES, SAGE, LEMON JUICE

TAMARITA | 13

TEQUILA BLANCO, TAMARIND, GRAPEFRUIT, AGAVE, LIME JUICE

OPEN SESAME CLASSIC

SESAME STANDARD | 13

VODKA OR GIN, FRESH LIME JUICE, CUCUMBER, MINT

YASSMINA | 13

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

SANDIA | 13

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

NEGRONI | 13

GIN, COMPLEX HERBAL BITTERS

AGED IN HOUSE

BLACK MANHATTAN | 15

BOTTLED IN BOND RITTENHOUSE RYE, VERMOUTH ROSSO, BITTERS

OS MANHATTAN | 15

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

OS OLD FASHIONED | 15

86PROOF KENTUCKY BOURBON, BITTERS, DEMERARA SUGAR

SPARKLING

	GL	BTL
BISSON GLERA VENETO, ITALY	12	46
RICH GIRL	12	
CHAMPAGNE, SWEET STRAWBERRY, LIME, ROSE FLORAL		
MIMOSA, MANGOSA, POMOSA	10	
PERRIER-JOUËT GRAND BRUT NV FRANCE		110

ROSE

IXSIR ALTITUDES ROSE BLEND, LEBANON 2016	11	42
---	----	----

WHITE

SOLAR SAUVIGNON BLANC, BORDEAUX 2013	10	38
IXSIR ALTITUDE BLEND, LEBANON 2016	11	42
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER 2015	15	58
CR BORDEAUX BLANC BLEND, FRANCE 2016	14	54
IXSIR, GRANDE RESERVE BLANC BLEND, LEBANON 2015	59	

RED

IXSIR ALTITUDES ROUGE BLEND, LEBANON 2012	11	42
CR BORDEAUX ROUGE BLEND, FRANCE 2015	11	42
CHATEAU KEFRAYA BLEND, LEBANON 2011	15	58
LES COTEAUX, KEFRAYA BLEND, LEBANON 2013	12	46
CATENA VISTA FLORES MALBEC, ARGENTINA 2014	12	46
7 FALLS CABERNET SAUVIGNON, WAHLUKE 2014	14	54
A TO Z PINOT NOIR, OREGON 2014	13	50
IXSIR, GRANDE RESERVE ROUGE LEBANON 2012	55	
CHATEAU MUSAR JEUNE BLEND, LEBANON 2014	58	
CHATEAU MUSAR HOCHAR BLEND, LEBANON 2012	65	
MASSAYA GOLD RESERVE BLEND, LEBANON 2010	65	

BEER

ALMAZA PILSNER, LEBANON	6.5	
MONUMENTUS IPA IPA, LOS ANGELES	8	
CHIMAY BLUE DARK ALE, BELGIUM	10	

Corkage Fee \$15 per Bottle

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 | 11

SCOTCH

ALEXANDER MURRAY 15 YEAR | 38
BALVENIE DOUBLE OAK 12 YEAR | 19
OBAN 14 YEAR | 16
MCCALLAN 12 YEAR | 14
MCCALLAN 18 YEAR | 36
GLENFIDDICH 14 YEAR | 16
DEWAR'S WHITE (BLEND) | 11
DEWAR'S 12 YEAR | 13
JOHNNIE WALKER BLACK LABEL | 12

BOURBON – RYE

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

VODKA

ROYAL GATE | 10
KETTLE ONE | 11
TITO'S | 11
GREY GOOSE | 13
CIROC | 14
BELVEDERE | 14

GIN

ROYAL GATE | 10
PLYMOUTH GIN NAVY STRENGTH | 10
TANQUERAY | 12
BOMBAY SAPPHIRE | 13
HENDRICK'S | 15

COGNAC

REMY MARTIN VSOP | 14
D'USSE VSOP | 16

RUM

GOSLING'S BLACK SEAL | 12
ZAYA | 13

HALF OFF WEDNESDAY

SELECTED WINES & COCKTAILS

WHITE

IXSIR ALTITUDE | BLEND, LEBANON 2016
SOLAR | SAUVIGNON BLANC, BORDEAUX 2013

ROSE

IXSIR ALTITUDES ROSE | BLEND, LEBANON 2016

RED

IXSIR ALTITUDES ROUGE | BLEND, LEBANON 2012
CR BORDEAUX ROUGE | BLEND, FRANCE 2015

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, LEMON JUICE

TAMARITA

TEQUILA BLANCO, TAMARIND, GRAPEFRUIT, AGAVE, LIME JUICE

SESAME STANDARD

VODKA OR GIN, LIME JUICE, CUCUMBER, MINT

YASSMINA

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

COCKTAIL OF THE DAY

DAILY INSPIRATION

BEER

ALMAZA | PILSNER, LEBANON

LUNCH SPECIAL

Monday — Friday 11am to 4pm; excluding holidays

ENTRÉES

Served with pita, choice of salad & hummus

CHICKEN TAWOOK | 14

Chicken breast, garlic sauce, wild cucumber pickle

CHICKEN SHAWARMA | 14

Chicken breast and thigh, garlic sauce, wild cucumber pickle

CHICKEN KAFTA | 14.75

Ground chicken, parsley, onion, mint, spices, garlic sauce, basmati rice. Best enjoyed with yogurt dip & fattoush

BEEF SHAWARMA | 16

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

KAFTA | 15.75

Prime ground beef & lamb, parsley, onion, sumac, basmati rice

VEGETARIAN VG | 13

Two falafel patties, grape leaf, hummus, tabouleh

PITA SANDWICHES

Choice of salad, fried potatoes, or soup

CHICKEN TAWOOK PITA | 12.5

Chicken breast, garlic sauce, tomato, wild cucumber pickle

CHICKEN SHAWARMA PITA | 12.5

Chicken breast and thigh, garlic sauce, tomato, wild cucumber pickle

CHICKEN KAFTA PITA | 12.5

Ground chicken, parsley, onion, mint, spices, garlic sauce, arugula, tomato

BEEF SHAWARMA PITA | 13.75

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

BEEF KABOB PITA | 13.5

Prime top sirloin, tomato, hummus, parsley, onion, sumac

KAFTA PITA | 13.5

Prime ground beef & lamb, parsley, onion, sumac, hummus, tomato

ARAYES PITA | 13.5

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

LAMB KABOB PITA | 13.5

Tomato, hummus, parsley, onion, sumac

CAULIFLOWER PITA | 10.5

Onion, lettuce, tomato, almond slivers, tahini

FALAFEL PITA | 10.5

Tomato, parsley, mint, wild cucumber pickle, lettuce, tahini

BEVERAGES

FRESH COCONUT | 7

Whole young coconut

JALAB | 5

Rose water, grape syrup infused with incense, almonds slivers

TAMARIND | 5

Indian date syrup infused with rose water

LABAN | 5

Chilled yogurt, dry mint

JUICE | 4

Orange, Pomegranate, or Mango

MOROCCAN GREEN ICED or HOT TEA | 4

Infused with mint & orange blossom water

BLOSSOM HOT OR ICED TEA | 3.75

Muddled mint, orange blossom water

TURKISH COFFEE | 5

Infused with cardamom

ESPRESSO or AMERICANO | 4

Lavazza

AQUA PANNA

Small 5 | Large 6

SPARKLING SAN PELLEGRINO

Small 5 | Large 6

FOUNTAIN | 3.75

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

An automatic 18% gratuity charge will be applied.

WEEKEND SPECIALS

FRIDAY | KABSSA 20

Lamb shank, herbs, spices, tomato, spiced basmati rice, almond slivers

SATURDAY | BAMIEH 18

Lebanese okra, lamb, tomato, garlic, cilantro, white onion, basmati rice

SATURDAY | KIBBI NAYYEH 14

Lebanese beef tartare, fine bulgur, onion, mint, herbs, spices, extra virgin olive oil.
Served with mint, radish, serrano chili, pita bread

SUNDAY | MOLOKHIA 17

Garden mallow leaves, shredded chicken, garlic, lemon juice, roasted chili, basmati rice



@Opensesamegrill

MEZZA | APPETIZERS

Served with pita bread

MEZZA SAMPLER VG | 19.5

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne, yogurt dip

GRILLED HALLOUMI CHEESE & WATERMELON VG | 10

Halloumi cheese, watermelon, mint

KIBBI | 9

Prime ground beef, bulgur, pine nuts, onion, herbs, yogurt dip **2-pieces**

FOUL M'DAMAS VG VN | 11

Chickpeas, fava beans, garlic, lemon juice, extra virgin olive oil.

Served with onion, wild cucumber pickle, radish, cucumber, tomato, mint

FRIED POTATOES VG VN | 7.5

Cilantro, garlic, roasted chili, lemon juice + **Garlic Sauce** | 1

FRIED CAULIFLOWER VG VN | 8

Onion, tomato, tahini, almond slices

FALAFEL PATTIES VG VN | 8

Chickpeas, fava beans, garlic, onion, herbs, spices, tahini

ARAYES | 11

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

VEGETARIAN GRAPE LEAVES VG VN | 8

Rice, parsley, bulgur, tomato, onion, mint

YOGURT DIP VG | 8

Yogurt, cucumber, garlic, dry mint

SPICY ZUCCHINI VG VN | 8

Zucchini, tomato, onion, garlic, extra virgin olive oil

LABNE VG | 8

Kefir cheese, olives, mint, extra virgin olive oil

HUMMUS VG VN | 8

Chickpeas, garlic, lemon juice, tahini, extra virgin olive oil

+Kibbi stuffing, chicken or beef shawarma | 3

SPICY HUMMUS VG VN | 8

Hummus, roasted chili, extra virgin olive oil

BABA GHANNOUJ VG | 9

Smoked eggplant, garlic, lemon juice, tahini, extra virgin olive oil

OLIVES VG VN R | 6

Lebanese olives

FRESH VEGETABLE PLATE VG VN R | 8

Lettuce, cucumber, tomato, green onion, olives, wild cucumber pickle, radish, mint

HOMEMADE FRENCH FRIES VG VN | 5

Hand cut potatoes + **Garlic Sauce** | 1

SLATA | SALADS

OPEN SESAME VG | 11

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, mint, sumac, house dressing, olives, feta cheese

FATTOUSH VG VN | 10

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, mint, sumac, house dressing, pita croutons

TABOULEH VG VN R | 9.5

Parsley, bulgur, green onion, tomato, mint, spices, extra virgin olive oil, lemon juice
+Romaine Lettuce Leaves | 1

+ Chicken Tawook 5-piece 7 | 8-piece 10

+ Shrimp 5-piece 8 | 9-piece 12

+ Chicken Shawarma | 7

+ Falafel Patty | 2.5

SHORBA | SOUPS

LENTIL VG VN | 7

Onion, garlic, celery, lemon juice, extra virgin olive oil

SPICY VEGETABLE VG VN | 7

Pureed vegetables, red & 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, mint, olives, tomato, extra virgin olive oil +Feta Cheese | 2.5

Please ask about our gluten free menu options

VN = Vegan | VG = Vegetarian | R = Raw

ENTRÉES I

Served with pita bread & your choice of two: hummus, spicy hummus, or baba ghannouj
open sesame, fattoush, or tabouleh salad

CHICKEN TAWOOK | 18

Chicken breast, garlic sauce, wild cucumber pickle + RICE | 2

CHICKEN SHAWARMA | 18

Chicken breast and thigh, garlic sauce, wild cucumber pickle + RICE | 2

CHICKEN KAFTA | 18

Ground chicken, parsley, onion, mint, spices, garlic sauce, basmati rice. Best enjoyed with yogurt dip & fattoush

BEEF SHAWARMA | 19

Prime top round, grilled tomato, parsley, onion, sumac, wild cucumber pickle,
Tahini + RICE | 2

BEEF KABOB | 21

Prime top sirloin, parsley, onion, sumac, basmati rice

ALI'S FAVORITE | 21

Prime top sirloin, spicy roasted tomato, onion, basmati rice

KAFTA | 19

Prime ground beef & lamb, parsley, onion, spices, basmati rice

LAMB KABOB | 21

Parsley, onion, sumac, basmati rice

OPEN SESAME COMBO | 22

Chicken tawook, beef kabob, kafta, garlic sauce, onion, parsley, sumac, basmati rice

GRILLED TIGER SHRIMP | 24

Garlic, olive oil, cilantro, roasted red pepper, basmati rice

FILET MIGNON KABOB | 27

Parsley, onion, sumac, basmati rice

FRENCH CUT LAMB CHOPS | 27

Lemon juice, garlic, extra virgin olive oil, parsley, onion, sumac, basmati rice

THE SULTAN | 28

Lamb chops, tiger shrimp, filet mignon, roasted red pepper, parsley, onion, sumac, basmati rice

ENTRÉES II

LOUKOZ | MEDITERRANEAN SEA BASS | 28

Sea Bass, lemon, thyme, extra virgin olive oil, arugula salad, fried cauliflower, tahini

FALAFEL VG VN | 14

Falafel, hummus, fattoush, tahini

VEGETARIAN VG | 15

Hummus, baba ghannouj, tabouleh, two falafel patties, grape leaf

SKEWERS | 21

Two meat skewers: beef, lamb, tawook or kafta. Basmati rice, roasted onion, tomato

PARTY PLATTER *Suggested for 6 people* | 89

Lamb, beef, chicken tawook, kafta, chicken shawarma, beef shawarma, roasted onion,
tomato, parsley, sumac, basmati rice, tahini, garlic sauce

PITA SANDWICHES

As a Panini +2

CHICKEN TAWOOK | 10

Chicken breast, garlic sauce, wild cucumber pickle

CHICKEN SHAWARMA | 10

Chicken breast and thigh, garlic sauce, wild cucumber pickle

CHICKEN KAFTA | 10

Ground chicken, parsley, onion, mint, spices, garlic sauce, arugula, tomato

BEEF SHAWARMA | 11

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

BEEF KABOB | 11

Prime top sirloin, tomato, hummus, parsley, onion, sumac

FILET MIGNON | 13

Tomato, hummus, parsley, onion, sumac

KAFTA | 11

Prime ground beef & lamb, parsley, onion, sumac, spices, hummus, tomato

ARAYES | 11

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

LAMB KABOB | 12

Tomato, hummus, parsley, onion, sumac

FALAFEL VG VN | 9

Tomato, parsley, mint, wild cucumber pickle, lettuce, tahini

CAULIFLOWER VG VN | 9

Onion, lettuce, tomato, almond slivers & tahini

PANINIS

All Paninis are served on artisan French bread

CHICKEN | 13

Tawook or shawarma, garlic sauce, wild cucumber pickle, arugula

LABNE VG | 10

Kefir cheese, tomato, mint, olives, extra virgin olive oil

HALLOUMI CHEESE VG | 12

Halloumi cheese, cucumber

ZAATAR VG VN | 9

Thyme, sesame seeds, sumac, mint, olives, tomato, extra virgin olive oil + **Feta Cheese** | 2.5

À LA CARTE

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

CHICKEN KAFTA SKEWER | **9**

SIDE OF SHAWARMA Chicken **10** | Beef **12**

BEEF SKEWER 5-piece **11** | 8-piece **14**

FILET MIGNON SKEWER 5-piece **14** | 8-piece **19**

KAFTA SKEWER | **10**

LAMB SKEWER 5-piece **11** | 8-piece **14**

LAMB CHOP | **6**

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

ROASTED ONION & TOMATO SKEWER | **4**

FALAFEL PATTY | **3.25**

RICE | **3**

WILD CUCUMBER PICKLE | **2**

CUCUMBER & LETTUCE | **4**

GARLIC SAUCE 2oz | **1** 8oz | **5**

TAHINI SAUCE 2oz | **1** 8oz | **5**

Please ask about our gluten free menu options
VN = Vegan | VG = Vegetarian | R = Raw

DESSERTS

LABNE CHEESECAKE WITH FIG CARAMEL | 10

Kataifi pastry, labne, vanilla bean, fig caramel compote

ORANGE CARDAMOM PISTACHIO CAKE | 9

Pistachio, cardamom, orange preserve, cream cheese frosting, sugar crumb

BAKLAWA | 7

Two fingers, phyllo pastry, pistachio, orange blossom syrup

BAKLAWA À LA MODE | 9

Baklava finger, ice cream

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond, chocolate

ESPRESSO or AMERICANO | 4

TURKISH COFFEE | 5

Infused with cardamom

MOROCCAN GREEN ICED or HOT TEA | 4

Infused with mint, orange blossom water

BLOSSOM HOT OR ICED TEA | 3.75

Muddled mint, orange blossom water