



SURFING DEER

SEAGROVE

2017

DESSERT FALL+WINTER

2018

APPLE BLACKBERRY CRUMB CAKE \$11

maple crème, toffee bits, house-made buttermilk ice cream

CHOCOLATE CHIP SKILLET COOKIE \$11

salted caramel ice cream, chocolate drizzle

CARAMELIZED BANANA PUDDING CHEESECAKE \$12

“Nilla” wafer crust, rum caramel sauce

SURFING DEER PEANUT BUTTER PIE \$12

chocolate cookie crust, ganache, Reese’s cups

GRAND MARNIER CARROT CAKE \$11

cream cheese mousse, fried carrot strips, cinnamon sabayon, caramel, pecans

RAW VEGAN SWEETS \$14



almond date crust, pumpkin, cider whipped cream, apple butter, pepita crumble

*after dinner*  
COFFEES  
MARTINIS  
WINES

## COLD BREW COFFEE DRINKS

### WHITE-TAILED BREW \$10

Stillhouse chocolate mint chip corn whiskey, cream liqueur, cold brew coffee

## COFFEE + TEA

### ESPRESSO \$4

### CAPPUCINO \$6

### LATTE \$6

### COFFEE \$4

Proudly serving premium hand selected and Scolari roasted coffee from Red Diamond, one of the oldest family-owned coffee and tea companies in the country—they have a Seagrove connection, too.

## DESSERT MARTINIS

### CHOCOLATE DREAM \$12

360 double chocolate vodka, double chocolate liqueur, cream liqueur

### TRIPLE DROPTINI \$12

Absolut Citron, Limoncello, Godiva white chocolate liqueur, white crème de cacao, brown sugar simple syrup

### BUCKED UP ESPRESSO MARTINI \$11

Voli espresso vanilla vodka, espresso liqueur, freshly brewed espresso

## DESSERT WINES

### GRAHAM'S 10 YEAR TAWNY \$13

### RAMOS 20 YEAR TAWNY \$19