



SURFING DEER
SEAGROVE

HAPPY
HOUR
DRINK

[5-6:30]

6 BUCKS

TENNESSEE APPLE MULE

Stillhouse apple corn whiskey, Fever-Tree ginger beer, freshly squeezed lime

SALTY DEER

360 vodka, hibiscus simple syrup grapefruit and lemon juice, salted rim

7 BUCKS

SEAGROVE SOUR

Evan Williams bourbon, apple brandy, butterscotch crème soda

TOASTED CARROT COLADA

toasted coconut rum, coconut water, carrot and orange juice

ALIAS WINES:

Chardonnay
Pinot Noir

Sauvignon Blanc
Cabernet

SANTA MARINA PROSECCO

HOUSE POURS:

360 vodka
Sprint 44 gin

Evan Williams bourbon

Cruzan Silver rum
Sauza tequila
Dewar's scotch

8 BUCKS

SUNSET MARGARITA

Sauza Silver tequila, Thatcher's blood orange liqueur, housemade sour mix, salted rim

SMOKED BASIL DAQUIRI

smoked rum, basil, fresh lime, simple syrup, cherry liqueur

ASK ABOUT OUR \$3 DAILY BEER SPECIAL



SURFING DEER

SEAGROVE

HAPPY
HOUR
GRAZE

[5-6:30]

{ AVAILABLE IN BAR ONLY
NOT AVAILABLE FOR TAKE OUT }

6 BUCKS

CUP OF GUMBO

braised duck, andouille, okra,
brown rice

BACON GNOCCHI & CHEESE

cherrywood smoked bacon,
smoked gouda

7 BUCKS

ROASTED JALAPEÑO QUESO

chorizo, queso, roasted jalapeños,
housemade chips

EVERYTHING BAGEL WEDGE

baby heirloom tomato, bacon, bagel
croutons, dill buttermilk dressing,
seeds + herbs

CRISPY CALAMARI

pickled peppers, ancho chili agro dulce,
cracked pepper, manchego

8 BUCKS

SHORT RIB FLATBREAD

short rib, caramelized vidalia,
mission figs, moody blue, balsamic glaze

CHARCUTERIE

two artisan meats + cheeses,
housemade jam, roasted nuts

THE BRISKET BURGER

Wisconsin cheddar cheese,
peppered bacon, grilled onions, fries