



# SURFING DEER

SEAGROVE



FALL + WINTER 2018/19

## MAPLE CREAM CAKE \$10

pecan pralines, mascarpone whipped cream, caramel pear compote

## SURFING DEER S'MORES BROWNIE \$12 <sup>GF</sup>

graham cookies, chocolate sauce, Jeni's® Ice Cream, torched marshmallow

## CARAMELIZED BANANA PUDDING CHEESECAKE \$12

"Nilla" wafer crust, rum caramel sauce

## PEANUT BUTTER PIE \$12

chocolate cookie crust, ganache, Reese's cups

## CHOCOLATE CHIP SKILLET COOKIE \$11

salted caramel ice cream, chocolate drizzle

## PUMPKIN TIRAMISU \$11

gingersnap crumble, cocoa pepitas, cranberry chutney, white chocolate sauce.

<sup>GF</sup> GLUTEN-FREE

*after dinner*  
COFFEES  
MARTINIS  
WINES

## COFFEE + TEA

COLD BREW ICED COFFEE \$11  
kahlua, vodka, amarula cream liqueur,  
cold brew coffee, cream float

ESPRESSO \$4

CAPPUCINO \$6

LATTE \$6

COFFEE \$4

TEA \$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