



SURFING DEER
SEAGROVE

HAPPY
HOUR
DRINK

[5:00-6:30]

6 BUCKS

360 VODKA MARTINIS

TENNESSEE APPLE MULE

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

7 BUCKS

SEAGROVE SOUR

Evan Williams bourbon, apple brandy, butterscotch crème soda

ALIAS WINES:

Chardonnay
Pinot Noir

Sauvignon Blanc
Cabernet

SANTA MARINA PROSECCO

8 BUCKS

PRICKLY MARGARITA

Sauza Silver tequila, prickly pear liqueur, house made sour

DIRTY BANANA

dark rum, demerara rum, banana liqueur, banana syrup, fresh lime, blackstrap bitters

ASK ABOUT OUR \$3 DAILY BEER SPECIAL



SURFING DEER
SEAGROVE

HAPPY
HOUR
GRAZE

[5:00-6:30]

{ AVAILABLE IN BAR ONLY
NOT AVAILABLE FOR TAKE OUT }

\$6 CUP OF GUMBO
braised duck, andouille, okra,
brown rice

\$7 EVERYTHING BAGEL WEDGE
baby heirloom tomato, bacon, bagel
croutons, dill buttermilk dressing,
seeds + herbs

\$8 ROASTED JALAPEÑO QUESO
chorizo, queso, roasted jalapeños,
house made chips

\$8 CRISPY CALAMARI
pickled peppers, ancho chili
agro dulce, cracked pepper, manchego

\$9 CHARCUTERIE
two artisan meats + cheeses,
house made jam, roasted nuts, fruit

\$10 THE BRISKET BURGER
Wisconsin cheddar cheese,
cherrywood smoked bacon,
grilled onions, truffle fries

**\$11 SESAME SEARED
AHI TUNA TACOS**
sriracha slaw, mango mojo,
melon ceviche

\$12 FRIED SHRIMP & FRIES
fried gulf shrimp, truffle fries,
hushpuppies, house remoulade