



**SURFING DEER**  
SEAGROVE

HAPPY  
HOUR  
DRINK

MONDAY-THURSDAY  
[5:00-6:30]

*SPRING + SUMMER 2020*

6 BUCKS

**360 VODKA MARTINIS + COCKTAILS**

**ROASTED PINEAPPLE COOLER**

roasted pineapple whiskey, lemon juice,  
monkfruit syrup, ginger beer

**SANTA MARINA PROSECCO**

7 BUCKS

**CARIBBEAN BAMBI**

mango rum, strawberries, lavender-lemon  
simple syrup, prosecco float

**COASTAL ESTATES WINES**

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

Cabernet  
Pinot Noir  
\$24/BOTTLE

8 BUCKS

**CHARLES DE FERÉ SPARKLING ROSÉ**

**SUNSET DEERITA**

silver tequila, prickly pear liqueur,  
house sour, lime

**VANILLA WHISKEY SOUR**

smoked vanilla whiskey, lemon juice,  
monkfruit syrup, aquafaba, cherry bitters

3 BUCKS

**ALL BEER**



**SURFING DEER**

SEAGROVE

HAPPY  
HOUR  
GRAZE

MONDAY-THURSDAY  
5:00-6:30

AVAILABLE IN BAR ONLY  
NOT AVAILABLE FOR TAKE OUT

- \$7 **BREADED OLIVES** (V)  
jalapeño aioli, manchego
- \$8 **EVERYTHING BAGEL WEDGE**  
baby heirloom tomato, bacon,  
bagel croutons, dill buttermilk  
dressing, seeds + herbs
- \$8 **CURRY LEAF  
POPCORN CAULIFLOWER**  
chili oil, spiced yogurt
- \$9 **CRISPY AVOCADO WEDGES**  
scallion oil, cilantro aioli
- \$9 **PIMENTO & PICKLES**  
artisan crackers
- \$10 **POT STICKERS**  
Korean slaw, bacon remoulade
- \$11 **BRISKET BURGER**  
Wisconsin cheddar cheese,  
cherry wood smoked bacon,  
grilled onions, brioche bun,  
truffle fries
- \$13 **FRIED SHRIMP & FRIES**  
fried gulf shrimp, truffle fries,  
hushpuppies, house remoulade
- \$18 **CHARCUTERIE**  
two artisan meats + cheeses

(V) VEGETARIAN (GF) GLUTEN-FREE OPTION AVAILABLE