

NINETEEN

T P C S A W G R A S S

SIGNATURE COCKTAILS



DAYGLOW | 12

Tito's Vodka, St. Germain Elderflower, Raspberry, Lemon, Pineapple, Cider



SUNDANCE KID | 14

Maestro Dobel Silver, Pineapple, Red Bell Pepper, Cilantro, Lime, Bubbles



HONEY BADGER | 14

Barr Hill Gin, Honey, Ginger, Aloe, Lemon
*Can be made Non-Alcoholic | 12



ONE-WAY TICKET | 15

Michter's Rye, Banana, Avera, Angostura Bitters



UNCLE PENNYBAGS | 8 pp

Jamaican Rum, Pineapple, Black Tea, Cinnamon, Falernum, Lime



ELECTRIC AVENUE | 15

Maestro Dobel Silver Tequila, Illegal Mezcal, Raspberry, Orgeat, Lime



MUTINY ON THE BOUNTY | 14

Black Pepper Infused Dewar's Scotch, Coconut, Yellow Curry, Lime



DIAMANTE TEE TIME | 15

Maestro Dobel Diamante Tequila, Jalapeño, Green Tea, Lime

DRAFT BEER

MICHELOB ULTRA | 6

STELLA ARTOIS | 7

VETERANS SAWGRASS SESSION IPA | 9

MOCAMA PROSIM PILS | 8

INTUITION PARTY WAVE | 9

GUINNESS | 7

INTUITION JON BOAT ALE | 8

VETERANS "RAGING BLONDE" ALE | 8

SWAMPHEAD BIG NOSE IPA | 8

BELL'S OBERON WHEAT ALE | 7

STELLA CIDRE | 8

HAPPY HOUR - DRINKS

Monday - Friday | 4:30pm - 6:30pm

BOTTLED BEERS

Michelob Ultra | Stella Artois | Heineken | Coors Light
Miller Lite | Corona | Corona Light | Blue Moon |
Yuengling | Athletic Brewing Run Wild IPA (N/A)

WELL SPIRITS

Tito's Vodka | Maestro Dobel Tequila | Bombay Gin
Bacardi | Michter's Bourbon & Rye | Dewar's Scotch

Above prices are subject to sales tax and voluntary service charge.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness.

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T P C S A W G R A S S

BAR SNACKS

SOUTHERN HAM & CHEESE BOARD | 19

Preserved Fruit, Spicy Mustard, Ritz Crackers

MAYPORT SHRIMP SKEWER | 19

Hot Honey, Cucumber, Lemon, Nasturtium

BLACK TIE BURGER | 19

Grilled Burger, Red Onion, Provolone, Tomato, Lettuce, Peppercorn Ranch

LOCAL GROUPEL SANDWICH | 23

Beer-Battered, Pickled Red Onion, Arugula, Tartar Sauce

CHILLED MAYPORT SHRIMP | 18

Compressed Melon, Ice Wine Vinegar

HAPPY HOUR - SNACKS

Monday - Friday | 4:30pm - 6:30pm

LOADED TOTS | 17

Ham Hock, Beer Cheese, Gravy, Cheese Curd, Scallion

PORK BELLY SLIDERS | 15

Mustard BBQ, Coleslaw, House Pickles

FRIED BRUSSELS SPROUTS | 15

Sorghum, Pickled Red Onion, Benne Seed

CHICKEN WINGS | 17

Alabama BBQ

WINE BY THE GLASS

SPARKLING

Clos Amador, *Cava*, SP NV | 11

Gusti, *Sparkling Rosé*, FR NV | 15*

Moët & Chandon, *Champagne*, FR NV | 25

ROSÉ

Chateau de Berne "Romance", FR 2021 | 12

Meiomi, CA 2021 | 11*

Bloodroot, *Rosé of Pinot Noir*, CA 2021 | 15*

WHITE WINES

Pecorari, *Pinot Grigio*, IT 2021 | 12

Nine N. "Skyleaf", *Sauvignon Blanc*, NZ 2021 | 13

Eric Louis, *Sauvignon Blanc*, FR 2021 | 15

Donnafugata "Lighea", *Zibibbo*, IT 2020 | 16*

Dm. des Malandes, *Chardonnay*, FR 2020 | 18

La Crema, *Sauvignon Blanc*, CA 2022 | 12

Chemistry, *Chardonnay*, OR 2021 | 13

Fuedo Montoni, *Grillo*, IT 2021 | 13

Sandhi, *Chardonnay*, CA 2021 | 22*

Hiruzta, *Txakolina*, SP 2020 | 13

Elektrisch, *Riesling Kabinett*, GER 2021 | 11

Cambria Katherine's Vyd, *Chardonnay*, CA 2020 | 15

RED WINES

Terrebonne Estate, *Pinot Noir*, OR 2018 | 14*

Meiomi, *Pinot Noir*, CA 2021 | 13

Dm. St. Petrice, *Côtes du Rhône*, FR 2018 | 15

Calcaneus", *Nerella Mascalese*, IT 2015 | 15

Nexo, *Tempranillo*, SP 2019 | 12

Wolf in Sheep's Clothing, *Cab. Sauv.*, WA 2018 | 15

Chateau Larose-Trintaudon, *Haut-Medoc*, FR 2018 | 18

Chappellet 'Mountain Cuvee', *Cab. Sauv.*, CA 2020 | 25

Bloodroot "Undertow", *Red Blend*, CA 2020 | 20

Punto Final "Reserve", *Malbec*, ARG 2018 | 14

Angove, *Shiraz*, AUS 2019 | 12*

Dm. du Petit Metris, *Cabernet Franc*, FR 2018 | 17

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