

SIGNATURE COCKTAILS



HIGH PRIESTESS | 14

Tito's Vodka, Pear, Pandan
Lemon, Bubbles



WHEEL OF FORTUNE | 14

Bombay Sapphire Gin, Laird's Apple Brandy,
Blackberry, Lemon, Egg White
**Can be made Non-Alcoholic | 12*



THE LOVERS | 14

Bacardi Quatro Rum, Papa's Pilar Dark Rum,
Vermouth, Amaro, Allspice, Lime



QUEEN OF CUPS | 14

Maestro Dobel Silver Tequila,
Illegal Reposado Mezcal, Cinnamon, Lime



THREE OF COINS | 16

Elijah Craig Bourbon, Giffard Rhubarbe,
Sherry, Cinnamon, Lemon



KING OF SWORDS | 16

Rittenhouse Rye, Vanilla,
Drambuie, Benedictine



SALTWATER COWBOY | 14

Maestro Dobel Reposado Tequila,
Tepache Sazón, Illegal Reposado Mezcal,
Lime



DIAMANTE TEE TIME | 16

Maestro Dobel Diamante Tequila,
Jalapeño, Green Tea, Lime

DRAFT BEER

MICHELOB ULTRA | 6

STELLA ARTOIS | 7

VETERANS SAWGRASS SESSION IPA | 9

MOCAMA PIN SEEKER PILSNER | 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

ROTATING CIDER | 8

HAPPY HOUR DRINKS

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

BOTTLED BEERS

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

WELL SPIRITS

Tito's Vodka | Maestro Dobel Tequila | Bombay Gin
Bacardi Rum | Elijah Craig Bourbon | 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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NINETEEN

T P C S A W G R A S S

BAR SNACKS

BLACK TIE BURGER | 19

grilled burger, red onion, provolone, tomato
lettuce, peppercorn ranch

LOCAL GROUPER SANDWICH | 23

beer-battered, pickled red onion
arugula, tartar sauce

CHARRED OCTOPUS | 18

chorizo, potato, smoked paprika aioli

CHICKEN TINGA NACHOS | 18

chicken tinga, refried beans, pico de gallo, queso,
jalapeño, guacamole, crème fraîche

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BUFFALO SHRIMP | 19

carrot and celery sticks, blue cheese

SMOKED BEEF BRISKET SLIDERS| 16

horseradish cheddar, poblano pepper & onion jam

CRISPY BRUSSELS SPROUTS | 16

sorghum, pickled red onion, benne seed

CHICKEN WINGS | 17

garlic parmesan or barbecue

SPINACH ARTICHOKE DIP | 16

tortilla chips

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*

Dm. Bunan "Mas de la Rouviere", FR 2022 | 16*

WHITE WINES

Il Valore, *Pinot Grigio*, IT 2022 | 12

The Horologist, *Sauvignon Blanc*, NZ 2022 | 15

Origine de Lynch, *Sauvignon Blanc*, FR 2022 | 17

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

Dm. Gerard Tremblay, *Chablis*, FR 2022 | 18*

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

Chemistry, *Chardonnay*, OR 2021 | 13

Maison de la Villette, *Grillo*, FR 2022 | 14

Sandhi, *Chardonnay*, CA 2021 | 22*

Elektrisch, *Riesling Kabinett*, GER 2021 | 11

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

Cristom, *Chardonnay*, Eola-Amity Hills, OR 2021 | 25

RED WINES

Cehalem, *Pinot Noir*, Willamette Valley, 2021 | 15*

Meiomi, *Pinot Noir*, CA 2021 | 13

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

Lopez de Heredia 'Cubillo', *Tempranillo*, SP 2015 | 16

In Sheep's Clothing,*Cab. Sauv.*,WA 2021 | 15

Chateau Haut-Nouchet, *Haut-Medoc*, FR 2012 | 20

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

McNab Ridge "Fred's Red" *Red Blend*, CA 2018 | 15

Angove, *Shiraz*, AUS 2019 | 12

Dm. Angelliaume, *Cabernet Franc*, FR 2022 | 15*

Cristom 'Mt. Jefferson Cuvee', *Pinot Noir*, OR, 2022 | 25

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