

TBONZ

GILL & GRILL

HAPPY HOUR EATS

DAILY 4PM - 7PM
AVAILABLE IN BAR & PATIO

LOWCOUNTRY FRIED PICKLES 4

kosher dill pickle chips, buttermilk ranch dressing

QUESO DIP 4

tortilla chips

BLUE CHEESE CHIPS 5

warm bleu cheese dressing, bleu cheese crumbles

PIGLET PORK NACHOS 5

pulled pork, queso, mixed cheese, pico de gallo, jalapeno,
bbq sauce, sour cream

TOMMY TEXAS CHEESE FRIES 5

fried potato wedges, applewood smoked bacon,
cheddar-jack cheese, buttermilk ranch dressing

PULLED PORK SLIDERS 5

crispy fried onions, slaw and bbq

SOUTHERN FRIED CHICKEN FINGERS 6

honey mustard

FIRECRACKER SHRIMP 7

buttermilk ranch dressing

FRIED SCALLOP BITES 7

cocktail sauce

***SEARED AHI TUNA 8.95**

sesame crusted, wasabi cream sauce, kabayaki sauce,
seaweed salad, pickled ginger

BBQ RIB STACK 9.95

slow roasted baby back ribs, housemade bbq sauce

WORLD FAMOUS CHICKEN WINGS

(10 PER ORDER) 7

available traditional or double fried

CHOOSE FROM

garlic parmesan, lemon pepper, mild buffalo,
medium buffalo, hot buffalo, fire buffalo

celery, blue cheese or ranch

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

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SEABOARD COMMONS

HAPPY HOUR DRINKS

DAILY 4PM - 7PM

AVAILABLE IN BAR & PATIO

NEW SOUTH HOMEGROWN ALES 16oz PINTS

LOWCOUNTRY LAGER 4.3% \$3

light golden color, very refreshing, all malt lager has a very clean taste from its cold brewing process

COOPER RIVER RED 4.8% \$3

amber colored red ale with a malty, caramel finish and a very light hop character

NUT BROWN ALE 4.8% \$3

mahogany colored brown ale with a mellow hop character and hints of caramel and chocolate

INDIA PALE ALE 6.2% \$3

the most hoppy of all our homegrown ales, this ipa exudes hoppy bitterness with an undertone of caramel and munich malts

WHITE ALE 4.5% \$3.25

wheat based ale brewed with coriander seed and sweet orange peel, this makes for a distinct citrus flavor and aroma

ASK ABOUT OUR OTHER SEASONAL DRAFT SELECTIONS

HOUSE LIQUORS \$3

BOURBON / GIN / RUM / SCOTCH / TEQUILA / VODKA / WHISKEY

HOUSE WINE \$4

LIBERTY CREEK

CHARDONNAY, PINOT GRIGIO, WHITE ZINFINDEL,
MERLOT, CABERNET SAUVIGNON

SPECIALTY DRINKS

CLASSIC MARGARITA ON THE ROCKS \$3

LONG ISLAND ICE TEA \$3

SANGRIA WHITE OR RED \$4

CLASSIC COSMO \$5

MANHATTAN \$5