

DINNER

SMALL PLATES

Deviled Egg Flight: \$7 ea.

Prickly pickled jalepeño bacon jam | BBQ pork belly

Fried Okra: \$8

Fresh okra halves, house ground cornmeal, Tahini ranch, chipotle aioli

Chicharrones: \$7

House fried pork skins, Tahini ranch, chipotle aioli

Creamed Spinach Artichoke: \$11

Creamy goat cheese, wilted spinach, artichoke hearts, tomato tapenade, crackers

Charcuterie Board*: \$18

House cured duck bacon, 2 featured Texas cured meats, bacon jam, honeycomb, fresh berries, smoked cheddar, candied bacon, house made spicy mustard

Beef Tartare: \$15

Seasoned tenderloin, quail egg yolk, mustard horseradish crema, whiskey flour focaccia

Crawfish Cakes*: \$12

Gulf coast crawfish, house remoulade

Smoked Redfish Canape: \$10

Smoked gulf redfish, house-made focaccia crustini, pico de gallo

Boiled Peanuts*: \$10

Lil' Red's boiled peanuts: fiesta or traditional sea salt

SOUPS

Roasted Tomato Basil Bisque: \$6/9

Hard roasted heirloom tomato, fresh basil

Street Corn Chowder: \$6/9

Grilled sweet corn, Mexican crema, queso fresco, cilantro oil, chili lime spice, crispy corn tortilla chips

Beer Cheese Soup: \$6/9

Maverick DPA smash beer, smoked cheddar, CKC Farms goat cheese, Whiskey cornbread croutons

SALADS

House Salad: \$9

Green Bexar Farms seasonal greens, grilled corn, smoked cheddar cheese, heirloom grape tomatoes, bacon, Tahini ranch dressing

Hill Country Burrata: \$13

Texas pressed olive oil, Green Bexar Farms heirloom tomatoes, basil, balsamic glaze, shallot, whiskey flour focaccia

Pig in the Garden*: \$13

Achiote braised pork belly, mixed greens, sliced green apple, watermelon radish, pickled red onion, candied pecans, blue cheese, sherry vinaigrette

Maverick Caesar: \$8

Maverick gardens romaine, Grana Padano cheese, whiskey corn bread croutons, classic house-made Caesar dressing

Optional: Salmon \$8 | Airline Chicken \$8 | Shrimp \$8

Ancient Greek Salad: \$9

Ancient grains, mixed greens, tomato, artichoke, Kalamata olives, shaved red onion, feta cheese, house herb vinaigrette

SOUPS

Tomahawk (Feeds 2): \$135

Smoked herb butter, choice of sides (2)

Sam's Filet: \$45 (Tentative)

Roasted tomato cream, grilled asparagus

Maverick Skewers: \$26

Beef tenderloin, citrus roasted chicken, mixed vegetables, chimichurri, cilantro lime rice

Whiskey Citrus Brined

Double Cut Pork Chop: \$25

Grilled bone-in pork chop, braised bacon spinach kale mix, roasted sweet potato, balsamic cream

Redfish on the Half Shell: \$23

Lemon pepper grilled gulf coast red fish, garlic parmesan broccolini

Shrimp and Grits Ranchero*: \$36

Cilantro lime shrimp, smoked cheddar grits, heirloom adobo ranchero sauce, poached egg

Carolina Crispy Pork Belly: \$22

Purple smashed potatoes, roasted tri-color carrots, house Carolina style BBQ sauce, pickled red onion

Beef Rib Osso Bucco: \$25

Braised beef short rib and root vegetables, creamy polenta

44 Farms Ribeye: \$45

Purple smashed potato, grilled asparagus, smoked herb butter

Chicken Fried Honey Chile Quail: \$23

Buttermilk brined quail, whiskey corn flour, roasted vegetables, purple sweet potato mash, local honey

Unbranded Gumbo*: \$28

Southern style gumbo, Louisiana trinity, okra, dark roux, jalapeño sausage, crawfish, shrimp, jasmine rice

Sea Scallops*: \$42

Seared sea scallops, grilled sweet corn, heirloom grape tomato and okra succotash, smoked tomato butter broth, whiskey flour cornbread

Veggie Pasta*: \$15

Zucchini and squash noodles, seasonal roasted vegetables, fresh herbs, loroco cheese flowers, cashew cream sauce

Optional: Salmon \$8 | Airline Chicken \$8 | Shrimp \$8

Salmon Chicharron: \$21

Cilantro lime blackened salmon, salmon skin chicharron, crispy chickpeas, Maverick ratatouille

Beer Brined Chicken: \$22

Roasted beer brined airline chicken breast, pea puree, fennel sweet potato hash

DESSERT

Whiskey Desperation Pie: \$10

Old Fashion vinegar pie, candied pepitas, salted caramel, Mexican vanilla ice cream, bacon dust

Pumpkin Beeramisu: \$12

Beer soaked lady fingers, pumpkin crème, whiskey whip

Smoked Cherry Crème Brulee: \$12

White chocolate bark

Ask About our Seasonal Ice Creams

**Before placing your order please inform us of any food allergies you have so that we may best accommodate your dietary needs. Please be advised that all our products are prepared in an environment where peanuts, dairy, shellfish or other known allergens are being prepared.*