

# LUNCH

## 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

### **Southern Crawfish Cakes\*: \$13**

Pan seared crawfish cakes, remoulade, mixed greens

### **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, Grana Padana cheese, whiskey cornbread croutons

### **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, Green Goddess dressing

### **Pig in the Garden\*: \$13**

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

### **Ancient Greek Salad: \$9**

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

### **Hill Country Burrata: \$13**

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

### **Maverick Caesar: \$8**

Romaine, Grana Padano cheese, whiskey corn bread croutons, classic house-made Caesar dressing

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

## SANDWICHES

*Served with house made chips*

### **Unbranded Burger\*: \$13**

Brisket/Short Rib/Chuck blend, mixed greens, heirloom tomato, red onion, bacon jam, dijonnaise, grilled brioche bun

### **The C.B.A.\*: \$12**

Roasted chicken breast, brie, green apple, toasted hoagie roll

### **Grilled Cheese\*: \$11**

Smoked cheddar, goat cheese, bleu cheese, Swiss cheese, caramelized onion

### **Maverick Cubano: \$13**

House cured ham, braised pork belly, house-made spicy mustard, Swiss cheese, pressed hoagie roll

### **Smoked Redfish Melt: \$13**

Smoked gulf redfish, smoked cheddar, bacon, tomato, lemon aioli, toasted sourdough

## LITE ENTREES

### **Veggie Pasta\*: \$15**

Zucchini pappardelle, roasted seasonal vegetables, Loroco flower cashew cream

**Add: Airline Chicken, Shrimp or Salmon \$8**

### **Maverick Airline Chicken: \$17**

Purple sweet potato mash, roasted vegetables

## DESSERTS

### **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.*