HAPPY HOUR

Sun-Thurs 9pm-close Daily Fri-Sat 11pm-close 2 for 1 Single Mixed Drinks 2 for 1 Single Rail Mixed Drinks \$3 and \$4 Tap Beers \$3 and \$4 Tap Beers \$3 House Wines \$3 House Wines \$5 Specialty Martinis **Appetizer Specials** Appetizer Specials

HAPPY HOUR APPETIZERS * DINE-IN ONLY *

Plain French Fries Chips & Salsa **Small Salad** choose house, garden or caesar

4.99 Corn Dogs Jalapeño-Cream Cheese Wontons 5.99

Maverick's Wings (bone-in only) buffalo, sweet & spicy whiskey, thai-chili, spicy garlic, spicy oyster, cajun yadi, garlic habanero or firecracker

Mini Macs with lettuce, tomato and 1000 island

Mini Meatloaf Sandwiches

Mini BBQ Pulled Pork Sandwiches

Quesadilla traditional or whiskey bbq

Prime Rib Crostini

2.99

Spinach Dip with pita bread or tortilla chips

Garlic Cheese Curds served with ranch

DESSERT

Strawberry Cream Cheese Pie house-made strawberry pie with cream cheese filling 5.99

Brownie Sundae vanilla ice cream topped with hot brownie bites, hot fudge and whipped cream 5.99

House-made Carrot Cake moist carrot cake with

house-made cream cheese icing 5.99

House-made Chocolate Cake iced with italian chocolate buttercream and raspberry sauce 6.49

Chocolate Chip Cookie Shooter mini shooter with vanilla ice cream and whipped cream 2.99

COFFEE & TEA

B&W Locally Roasted Coffee regular or decaf 3 **Hot Tea** ask server for current selection 3

BEER

Tap

Miller Lite Michelob Golden Light Surly Furious Indeed Day Tripper Fulton Seasonal Strongbow Cider Heineken ask server about seasonal tap beers	3.75 4 6 5 5 5
Bottled PBR Tall Boy 16oz can Budweiser Bud Light Michelob Golden Light	3 3.75 3.75 3.75
Coors Light Grainbelt Premium Grainbelt Nordeast Amstel Light	3.75 3.75 3.75 3.75 4.5
Corona Newcastle Blue Moon Summit EPA 120z can	4.5 5 4.5
Bells Two Hearted Ale Deschutes Fresh Squeezed IPA Guiness Draught 14.90z can Surly Bender 160z can	4.5 4.5 5 5.5

Angry Orchard Cider

Strongbow Cider 16oz can

WINE	1
Red	Y
CK Mondavi Cabernet Sauvignon	6/36
Banrock Station Shiraz	7/28
Coppola Rosso	6/24
Graffigna Malbec	6/24
Stemmari Pinot Noir	7/28
White	
CK Mondavi Chardonnay	5.5/36
Folonari Pinot Grigio	6.5/26
Oyster Bay Sauvignon Blanc	6.5/26
Loveblock Sauvignon Blanc	8/28
Chateau Ste Michelle Riesling	6.5/26
Blush	
Beringer White Zinfandel	5/20
Sparkling	
Sofia Blanc de Blancs	6
Michelle Brut	25

4.5

5.5

ask server about additional wine selections

SIGNATURE DRINKS

Maverick's Bloody Mary our famous bloody mary, homemade in a pint with a spicy jalapeño pickle, lime, olive, cheese cube and beef stick 8 choose your own vodka add 1

Big Jameson Ginger jameson ginger ale in a pint 7.5 **Cumbersome** crop organic cucumber vodka, pineapple juice, soda and sprite 6.5

Punch Drunk bacardi silver, bacardi O, pineapple, orange and cranberry juices 7

Lucky Lady bacardi O, bacardi razz, peach schnapps, cranberry and pineapple juices 5.5

Purple Rain top shelf long island topped with chambord 8

Pama-Rita tequila, triple sec, pama liqueur and margarita mix with a salt rim 6

Maverick's Mule deep eddy vodka and ginger beer with a lime 7

The Jackson crop cucumber vodka, st germaine, simple syrup and lemonade 6.5

Smith & Kearns dark créme de cacao topped with cream and soda water 5.5

Vanilla Bulldog stoli vanil, kahlua, coke and cream 6

HAND-CRAFTED COCKTAILS \$8

Due to the hand-crafted nature of these cocktails, they are not included in happy hour specials.

Pimms Daddy j.p. wisers rye whiskey with pimms no. 1, simple syrup and muddled cucumber and lemon

Limoncello Collins tanqueray gin, limoncello and fresh lemon juice; topped with club soda

Mayflower Mule aviation gin, simple syrup and lime juice; topped with ginger beer and a splash of cranberry juice

Sazerac choice of rye whiskey or hennessy mixed with absinthe and peychaud's bitters

Maverick's Old Fashioned muddled cherries, orange and sugar cube mixed with bitters and your choice of maker's mark or e & j; topped with soda water

The Last Word aviation gin, green chartreuse, luxardo and lime juice

Weekend in Warsaw muddled pineapple and sugar mixed with polish blackberry brandy; topped with champagne

SPECIALTY MARTINIS \$8

9 to 5 ketel one straight up with bleu cheese stuffed olives **Crimson Martini** absolut pear, pama liqueur, triple sec and a squeeze of fresh lemon

The Genetini grey goose, chambord and pineapple topped with ginger ale

Lemon Chill absolut citron, limoncello and lemonade; served with a sugar rim and lemon

Winter's Night stoli, bailey's irish cream liqueur, kahlua, godiva white chocolate liqueur and a hint of butterscotch schnapps

Sparkling Paloma horintos tequilla with grapefruit and lime juices; topped with sparkling wine

Baby Pear double cross vodka, pama liqueur and chilean pear juice; garnished with a baby chilean pear

French 75 aviation gin, chambord, simple syrup and lemon juice; topped with champagne

Mad Man grand marnier, hennesey and fresh lime; garnished with a sugar rim and an orange slice

THE GOOD STUFF

ask server for additional selections

WHISKEY	SCOTCH
Chivas 18 year	Glenlivet 12 year
Jameson 12 year	Glenlivet 15 year
Jameson Black Barrel	Glenlivet 18 year
EH Taylor	Oban 14 year
Buffalo Trace	Lagavulin 16 year
1792 Kentucky Straight Bourbon	TEQUILA

Casamigos Sauza Hornitos El Mayor

DAILY SPECIALS * DINE-IN ONLY *

Monday \$10 dinner special, including soup or salad, "industry night" - bring in a restaurant industry paystub to get Maverick's 50% off employee discount all night

Tuesday \$5 sandwiches, \$2 PBR tall boys, live trivia starts at 8:30 pm

Wednesday all day happy hour (11am - close): 2-for-1 rail mixed drinks, \$3 and \$4 tap beers and \$3 house wines

Thursday any menu burger and any tap beer for \$10 (does not include soda, wine or cocktails), 1/2 price bottles of wine

Friday & Saturday chef-inspired dinner specials - limited availability - when they're out, they're out

Sunday all day happy hour (8am - close): 2-for-1 rail mixed drinks, \$3 and \$4 tap beers and \$3 house wines. "not-so-casual" sunday! wear dress attire for a free drink!