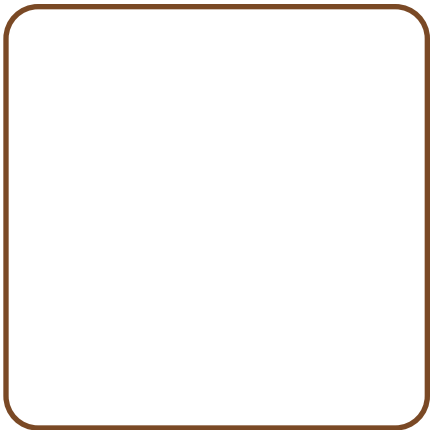


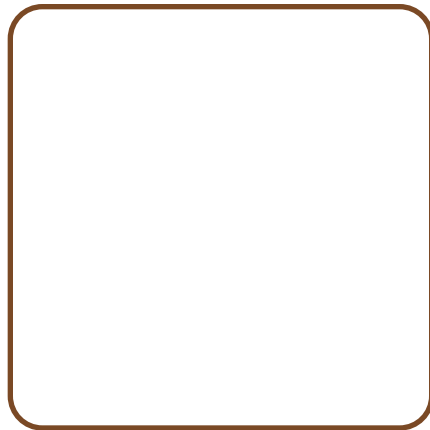


MENU

**SCAN FOR
DIGITAL MENU**



**SCAN FOR
GOOGLE REVIEW**



(289) 428-1177

315 Guelph St #103, Georgetown, ON L7G 4B3

 **@MAVERICKSGEORGETOWN**

 **@MAVERICK'S KITCHEN BAR**



DAILY SPECIALS

MON

FISH AND CHIPS
25% OFF

TUE

HANDHELDS 10% OFF | WINE BOTTLES 50% OFF
Select Wine Bottles Only

WED

HALF PRICE
JUMBO WINGS
No Sides

THU

HEADLINERS
10% OFF

FRI

1/2 RACK OF BABY BACK RIBS
& 1LB JUMBO WINGS
Served with fries or onion rings & side of coleslaw
20% OFF

SAT

1/2 RACK OF BABY BACK RIBS
& 1LB JUMBO WINGS
Served with fries or onion rings & side of coleslaw
20% OFF

SUN

PASTA
10% OFF

CONDITIONS
Every guest must purchase a beverage. No free refills on specials. Dine-in only. Specials do not run on holidays or special events. Specials are subject to change at any time. Prices do not include taxes. Groups of 8 or more will be subject to 20% gratuity. Specials can not be split bills. Enjoy responsibly.

HAPPY HOUR



SUNDAY - THURSDAY
12PM - 5PM | 9PM - CLOSE

25% OFF
APPETIZERS

\$12/LB
WINGS (NO SIDES)

\$5 BAR
RAIL (1 oz)
Double (2oz) for additional \$3.50

\$5
JÄGERMEISTER (1 oz)

\$6 DOMESTIC
PINT

\$8 IMPORT/
PREMIUM

\$17 PITCHER

\$23 PITCHER

\$17 PINT
& 1LB
(Domestic Draught)

\$32 PITCHER
& 2LB
(Domestic Draught)

FRIDAY - SATURDAY 12PM - 5PM | 9PM - CLOSE

50% OFF
TEQUILAS

Casamigos, Patron,
Don Julio (Reposado
And Blanco Only)

25% OFF
COCKTAILS

25% OFF
APPETIZERS

CONDITIONS
Every guest must purchase a beverage. No free refills on specials. Dine-in only. Specials do not run on holidays or special events. Specials are subject to change at any time. Prices do not include taxes. Groups of 8 or more will be subject to 20% gratuity. Specials can not be split bills. Enjoy responsibly.

BEERS



DRAUGHT BEER

Molson Canadian	Budweiser	Guinness
Coors Light	Bud Light	Sapporo
Heineken	Michelob Ultra	Pabst Blue Ribbon
Coors Original	Corona Extra	Muskoka Brewery Cream Ale
Rickard's Red	Modelo Especial	Muskoka Brewery Detour
Madri Excepcional	Stella Artois	
Blue Moon	Alexander Keith's IPA	
Miller Lite Pilsner	Mill St. Organic	

BOTTLES

- Stella Artois
- Heineken
- Corona
- Peroni
- Heineken 0.0

TALLBOYS

- Molson Canadian
- Coors Light
- Budweiser
- Bud Light

COOLERS

- Strongbow Apple Cider
- Somersby
(ASK SERVER FOR FLAVOUR OPTIONS)
- White Claw Seltzer
(ASK SERVER FOR FLAVOUR OPTIONS)
- Nütrl Vodka Seltzer
(ASK SERVER FOR FLAVOUR OPTIONS)
- Smirnoff Ice
- Cabana Coast Moscow Mule
- Happy Dad



SHOOTERS

JÄGER BOMB \$10 (1oz)
Jäger &
Red Bull (250ml)

PORN STAR \$8 (1oz)
Sour Puss Raspberry
& Blue Curacao

THE HULK \$8 (1oz)
Hennessy & Hpnotiq

SICILIAN KISS \$8 (1oz)
Amaretto & Southern
Comfort

**BANANA
WHISKEY \$8 (1oz)**
Crown Royal & Banana
Liqueur

GREEN TEA \$8 (1oz)
Jameson, Peach
Schnapps,
lime juice

BAR RAILS

Vodka - Smirnoff

Gin - Tanqueray

Gold Tequila - Jose Cuervo

Silver Tequila - Jose Cuervo

Whisky - Crown Royal

Rum - Captain Morgan White



BEVERAGES

Soft Drinks \$4

Red Bull (250ml) \$5

Juice \$4

Chocolate Milk \$4

Perrier (330ml) \$5

Bottled Water (500ml) \$4

Virgin Caesar \$6

Shirley Temple \$5

Coffee \$4

Nespresso \$4

Tea \$4

SPECIALITY COFFEES

B52 \$10 (1oz)
Our house roasted coffee with a shot of Baileys
topped with whipped cream.

SPANISH COFFEE \$10 (1oz)
Our house roasted coffee with Kahlúa &
Frangelico topped with whipped cream.



COCKTAILS

PINA PUNCH \$11 (1.5oz)
Captain Morgan white rum, melon liqueur, pineapple juice, grenadine syrup & a fresh lime wedge.

BERRY LEMONADE \$11 (1.5oz)
Grey Goose, Chambord, grenadine syrup, lemonade, cherries & a fresh lime wedge.

ELECTRIC MARGARITA \$11 (1.5oz)
Jose Cuervo silver tequila, blue curacao, lime juice, agave syrup & a fresh lime wedge.

HONEY GINGER \$11 (1.5oz)
Krupnik honey liqueur, Crown Royal, lime juice, ginger ale & a fresh lime wedge.

FERRERO ROCHER \$11 (2oz)
Baileys, Frangelico & crème de cacao, milk & chocolate syrup.

TEQUILA SUNRISE \$11 (1.5oz)
Jose Cuervo gold tequila, grenadine syrup, orange juice & a fresh lime wedge.

PINA COLADA \$11 (1.5oz)
Captain Morgan white rum, pina mix, pineapple juice & a fresh lime wedge.

NEGRONI \$11 (3oz)
Tanqueray gin, Campari, sweet vermouth & an orange slice.

ELECTRIC LEMONADE \$11 (1.5oz)
Smirnoff vodka, blue curacao, lemonade & a fresh lime wedge.

MEXICAN BULLDOG \$16 (1.5oz)
Jose Cuervo silver tequila, triple sec, agave syrup, lime juice, combined with a refreshing bottle of Coronita & a fresh lime wedge.

COTTON CANDY \$11 (1.5oz)
Smirnoff vodka, blue curacao, Sour Puss raspberry & sprite, topped with cotton candy.

WHITE BERRY LEMONADE \$11 (1.5oz)
Ciroc red berry, Peach Schnapps, lemonade, sprite, cherries & a fresh lime wedge.

PALOMA \$13 (1.5oz)
Jose Cuervo silver tequila, lime juice, grapefruit juice, agave syrup, soda water & a fresh lime wedge.

MAI TAI \$14 (1.5oz)
Captain Morgan dark rum, triple sec, grenadine, orange juice, pineapple juice, lime juice, cherries & a fresh lime wedge.

WATERMELON PUNCH \$13 (1.5oz)
Tanqueray gin, mint leaves, lime juice, simple syrup, watermelon juice, soda water & a fresh lime wedge.

MOJITO \$13 (1.5oz)
Captain Morgan white rum, mint leaves, simple syrup, soda water & a fresh lime wedge.

GREEN APPLE MARTINI \$11 (2oz)
Green apple Ciroc, Sour Puss green apple, apple juice, and lime juice, topped with cherries.

LYCHEETINI \$15 (2oz)
Grey Goose vodka, Soho, Chambord, simple syrup & lychee juice, topped with a lychee.

BUMBU ESPRESSO MARTINI \$15 (2oz)
Bumbu rum, Kahlúa, Baileys and espresso.

CHOCOLATE ESPRESSO MARTINI \$13 (2oz)
Smirnoff vodka, Kahlúa, crème de cacao & espresso.

CLASSIC CAESAR \$12 (1.5oz)
Smirnoff vodka, Worcestershire, dash of salt and pepper, Tabasco hot sauce, Clamato, carrot, celery, olive, bacon, lemon slice & a fresh lime wedge.

OLD MONEY \$13 (2oz)
Johnnie Walker red label, butterscotch liqueur, demerara simple syrup, bitters, smoked with apple wood chips & topped with caramel candy.

WHISKEY SOUR \$12 (1.5oz)
Johnnie Walker red label, simple syrup, egg whites & lemon juice.

PASSION NO. 9 \$16 (1.5oz)
Jose Cuervo silver tequila, Grand Marnier, passion fruit puree, agave syrup, lime juice, tajin rim & lime wedge.

SECRET GARDEN \$15 (1.5oz)
Empress gin, Galliano, lavender syrup, simple syrup, egg whites & lemon juice.

DRAGON'S KISS \$16 (1.75oz)
Empress gin, St. Germain, triple sec, dragon fruit syrup, simple syrup, egg whites, lime juice & pineapple juice.

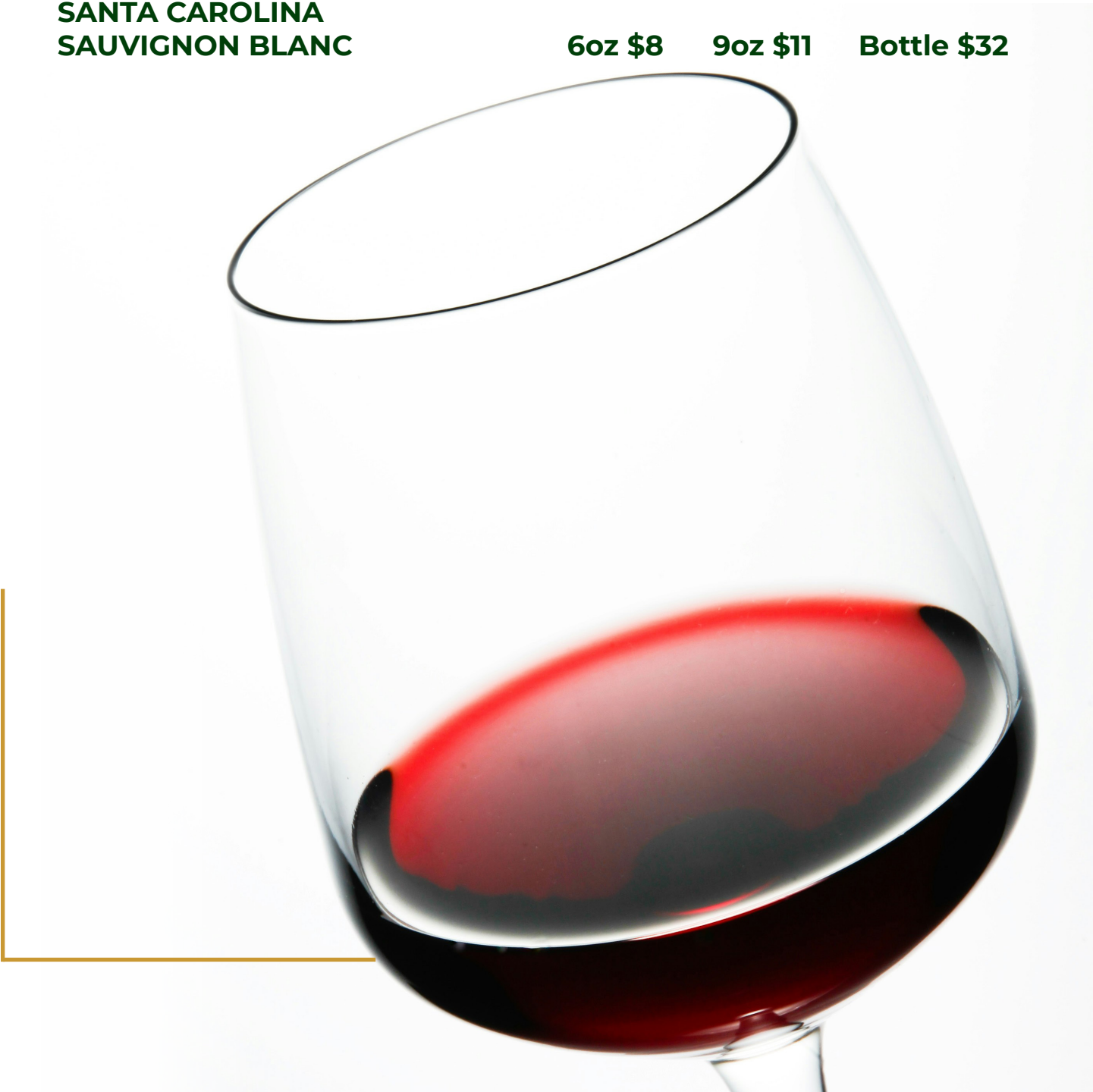


RED WINE

SANTA CAROLINA CABERNET SAUVIGNON	6oz \$8	9oz \$11	Bottle \$32
SANTA CAROLINA MERLOT	6oz \$8	9oz \$11	Bottle \$32
McGUIGAN BLACK LABEL SHIRAZ	6oz \$8	9oz \$11	Bottle \$32
WOLF BLASS YELLOW LABEL MERLOT	6oz \$10	9oz \$13	Bottle \$35

WHITE WINE

KITTLING RIDGE WHITE ZINFANDEL	6oz \$8	9oz \$11	Bottle \$32
BARONE MONTALTO PINOT GRIGIO SICILY IGT GLASS	6oz \$8	9oz \$11	Bottle \$32
SANTA CAROLINA CHARDONNAY	6oz \$8	9oz \$11	Bottle \$32
SANTA CAROLINA SAUVIGNON BLANC	6oz \$8	9oz \$11	Bottle \$32





START LIKE A MAVERICK

SPINACH, ARTICHOKE & CHEESE DIP \$15

A creamy, dreamy trio of spinach, artichoke, and cheese. Served with warm garlic pita and our crunchy house chips.

LOBSTER SPINACH DIP \$17

The classy cousin of our OG dip—lobster joins the party with spinach, artichoke, and a melted three-cheese blend. Served with warm garlic pita and our crunchy house chips.

HOMEMADE MOZZARELLA STICKS \$13

Golden-fried mozzarella sticks served with marinara for that cheesy dunk.

COCONUT SHRIMP \$14

Coconut-crusted shrimp fried to a tropical crisp and served with sweet Thai chili sauce.

SWEET THAI CHICKEN BITES \$13

Crispy chicken bites tossed in sweet Thai chili sauce, finished with sesame seeds.

NACHOS \$17

Tri-colour tortilla chips layered with cheese, taco seasoning, bruschetta, jalapeños, and green onions.

Add beef, chicken, or pulled pork – \$5

CALAMARI OREGANATO \$16

Lightly breaded calamari with herbs, fried just right and served with ranch or sweet Thai chili sauce.

GUACAMOLE DIP \$14

Fresh avocado smashed with tomatoes, onions, lime, and salt. Comes with our house chips.

BRUSCHETTA \$12

Sun-dried basil pesto, fresh tomatoes, and shaved Parmesan on toasted bread. Fresh, herby, and snackable.

CHICKEN GYOZA \$14

Golden sautéed dumplings tossed in sweet chili glaze, finished with green onions.

HUMMUS \$14

Creamy hummus, cool tzatziki, olives, and crispy pita.

Add grilled lamb kabob – \$4

MAVERICK'S
KITCHEN + BAR

 Vegetarian



START LIKE A MAVERICK

MUSSELS \$18

Choose your preparation style:

Thai Coconut: Fresh mussels in a creamy coconut milk base with aromatic Thai spices.

Garlic White Wine: Mussels cooked with garlic, onions, cherry tomatoes, and white wine for a delicate flavour profile.

All mussels are served with side of grilled garlic bread.

POTATO CHEESE PEROGIES \$15

Stuffed with cheesy potato goodness, then loaded with sautéed onions, crispy bacon, and a melty three-cheese blend. Finished with a dollop of sour cream and a sprinkle of green onions.

GARLIC CHEESY BREAD \$12 🌿

Thick-cut garlic bread, smothered in a melty three-cheese blend and sprinkled with Italian herbs.

SHRIMP COCKTAIL \$18

Chilled tiger shrimp served with classic zesty cocktail sauce.

TATER KEGS \$15

Loaded jumbo tots packed with cheddar, bacon, sour cream, and chives. Comes with ranch for dunking.

FIESTA POPPERS \$15 🌿

Crispy red jalapeño halves bursting with zesty chili cream cheese and coated in crunchy breadcrumbs. Ranch on the side.

MAC N CHEESE \$15 🌿

Ultra-creamy mac smothered in a blend of cheese sauce and finished with a golden layer of toasted breadcrumbs.

CAJUN SHRIMP MAC N CHEESE \$18

Ultra-creamy mac smothered in a blend of cheese sauce, loaded with crispy Cajun-fried shrimp and finished with a golden layer of toasted breadcrumbs.

SIDEKICKS

HALF FRIES \$5

FULL FRIES \$8

GARLIC PARMESAN FRIES \$10

SWEET POTATO FRIES \$12

ONION RINGS \$10

GARLIC PARMESAN ONION RINGS \$12

POUTINE \$10

BUTTER CHICKEN POUTINE \$15

TRUFFLE FRIES \$11

COLESLAW \$5

VEGGIES & DIP \$4

GRAVY \$2

EXTRA DIP \$1

🌿 Vegetarian



WILD ABOUT GREENS

Add to any Salad: Grilled Chicken - \$5 Baked Salmon - \$8

HOUSE \$14 🌿

Mixed greens, cherry tomatoes, onions, cucumbers, green peppers, and julienne carrots. Served with a light balsamic dressing.

GREEK \$15 🌿

Mixed greens, onions, cherry tomatoes, cucumbers, Kalamata olives, and feta cheese. Served with Greek dressing and pepperoncino.

CAESAR \$15

Crispy romaine lettuce, bacon, Parmesan and croutons tossed in creamy Caesar dressing.

CALIFORNIA \$19 🥜

A sunshine-filled bowl of mixed greens topped with grilled chicken, goat cheese, walnuts, tangerines, fresh cucumbers, onions and cherry tomatoes - all tossed in our zesty italian dressing.

CHICKEN COBB \$21

A hearty combination of fresh greens, grilled chicken, crispy bacon, cherry tomatoes, soft boiled egg, creamy avocado and crumbled blue cheese. Tossed in a zesty vinaigrette.

MAVERICK'S
KITCHEN + BAR

🌿 Vegetarian 🥜 Contains Nuts



NO FORKS GIVEN

SERVED WITH FRIES OR ONION RINGS.

MAVERICK'S WRAP \$19

Field greens, crispy bacon, fried chicken, our creamy house ranch, fresh bruschetta, and a melted three-cheese blend.

Upgrade to grilled chicken – \$2

CHICKEN AVOCADO WRAP \$18

Chicken, feta cheese, tomatoes, and avocado, finished with herb mayo.

CHICKEN CAESAR WRAP \$18

Romaine, chicken, bacon, and Parmesan tossed in Caesar dressing.

VEGGIE WRAP \$17

Field greens, green peppers, onions, English cucumbers, and bruschetta, topped with Italian dressing.

MAVERICK'S STEAK SANDWICH \$21

Juicy steak, sautéed mushrooms, green peppers and onions, melty cheese, and horseradish mayo on a toasted ciabatta.

PHILLY CHEESE STEAK \$19

Thin-sliced steak loaded with gooey mozzarella, sautéed onions, jalapeños, and rich beef gravy—all tucked into a toasted ciabatta bun.

MONTREAL SMOKED MEAT \$19

A Canadian classic done right—Montreal-style smoked meat piled on rye toast and finished with a sharp hit of mustard.

PULLED PORK SANDWICH \$19

Slow-roasted, tender pork smothered in smoky BBQ sauce, topped with bacon, a three-cheese blend, onion straws, and ranch. Served with coleslaw.

CHICKEN CLUB SANDWICH \$19

Grilled chicken, bacon, lettuce, tomato, and mayo. Served on your choice of white or whole wheat bread. Add cheese – \$1

 Vegetarian



NO FORKS GIVEN

SERVED WITH FRIES OR ONION RINGS.

BEEF SLIDERS \$17

Three mini burgers with ranch, bacon, lettuce, pickles, and onion straws.

PULLED PORK SLIDERS \$17

Three slow-roasted pork sliders, smoky BBQ sauce, jalapeños, bacon, and crispy onion straws.

CHICKEN SLIDERS \$17

Three chicken sliders tossed in medium sauce and stacked with ranch, jalapeños, lettuce, and crispy onion straws.

MAVERICK'S BURGER \$18

8 oz homemade burger stacked with bacon, cheddar, mushrooms, lettuce, tomato, onions, and pickles.

BEEF CLASSIC BURGER \$16

A juicy 8 oz homemade burger with lettuce, tomato, onion, and pickles.

Add cheese – \$1

INFERNO EXTREME \$19 🔥🔥🔥

Our classic 8 oz homemade burger stacked with sautéed onions, mushrooms, green peppers, and a melty three-cheese blend, then lit up with our signature Inferno Extreme sauce and a swipe of mayo.

SPICY CHICKEN BURGER \$17

Crispy chicken, lettuce, and our signature spicy mayo.

BEYOND MEAT BURGER \$15 🌱

A 4 oz beyond meat burger that is grilled to perfection and topped with sautéed onions, green peppers, mushrooms, and southwest sauce.

🌱 Vegetarian



PIZZA GONE ROGUE

ALL PIZZAS ARE GARNISHED WITH ITALIAN HERBS AND PARMESAN CHEESE.

PEPPERONI CLASSICO \$17

Cup & char pepperoni, melted mozzarella, and our signature pizza sauce on a perfectly baked crust.

TOMATO PIE \$15

Crushed tomatoes, roasted garlic, oregano, extra virgin olive oil, and finished with Parmesan.

KEEP IT CANADIAN \$18

Pepperoni, smoky bacon, mushrooms, and melted mozzarella over our signature pizza sauce.

HOG & HONEY \$19

Italian sausage, pepperoni, roasted red peppers, creamy ricotta, and mozzarella, finished with a drizzle of hot honey.

HAWAIIAN \$18

Tender pulled pork, pineapple, mozzarella, and tomato sauce, finished with our signature BBQ sauce.

THE TRUFFLE CLUB \$19

Mushrooms and melted mozzarella over a Parmesan truffle cream base, topped with golden toasted breadcrumbs for the perfect crunch.

THE MAVERICK \$20

Blackened chicken, smoky BBQ sauce, melted mozzarella, roasted onions, and jalapeños, finished with a cool ranch drizzle.

BUTTER CHICKEN PIE \$20

Tender roasted tandoori chicken, creamy butter chicken sauce, melted mozzarella, red onion, and fresh cilantro.

CALABRIAN CRUNCH \$20

Spicy salami, chilli crunch, jalapeños, caramelized onions, creamy ricotta, and mozzarella come together for a bold, spicy, flavour-packed bite.

VEGETARIAN PIZZA \$18

Onions, mushrooms, peppers, and mozzarella cheese over our signature tomato sauce.

DIPS \$1

GARLIC PARM CREMA

HOT HONEY BBQ

CALABRIAN ROSE

TRUFFLE PECORINO

BUTTERMILK RANCH

MAVERICK'S
KITCHEN + BAR

 Vegetarian



THE HEADLINERS

QUESADILLAS \$18

A golden grilled flour tortilla stuffed with melted cheese, corn, taco seasoning, green onions, and our signature bruschetta. Served with sour cream & salsa. **Add seasoned beef, chicken, or pulled pork for an additional \$4**

TACOS \$18

Three soft corn tortillas layered with hummus, tomato–onion salad, and creamy avocado. Choose your vibe: jerk chicken, or crispy fried fish.

SIGNATURE SHORT RIBS \$20

Juicy beef short ribs, sautéed with onions and green chillies and coated in our signature spicy chilli sauce. Served with steamed rice.

KOREAN BBQ SHORT RIBS \$20

Juicy beef short ribs sautéed with caramelized onions and coated in a rich Korean BBQ sauce. Served with steamed rice.

HOMEMADE FISH & CHIPS \$20

Beer-battered haddock and fries. Served with coleslaw and tartar sauce.

MAVERICK’S STEAK FAJITAS \$24

Sizzling striploin with peppers, jalapeños, corn, onions, and taco spice. Served with rice and tortilla. Substitute with chicken. **Add cheese – \$2**

SPICY BUTTER CHICKEN \$22

A fiery twist on the comfort classic — tender chicken cooked with butter chicken sauce. Served with your choice of rice or warm, fluffy naan.

RIBEYE WITH CHIMICHURRI SAUCE \$35

12 oz char-grilled ribeye steak with mashed potatoes, gravy, veggies, and a side of homemade chimichurri.

YELLOW BUTTER SALMON \$22

Pan-seared salmon over spinach and basmati rice, topped with our creamy yellow butter lime sauce.

BLACKENED CHICKEN \$25

Spiced chicken breast, served with mashed potatoes, sautéed veggies, and a zesty avocado-corn salsa.

CHOW MEIN \$20

Your choice of tiger shrimp or chicken tossed with crisp veggies and our homemade sauce over noodles.

 Vegetarian



PASTA LA VISTA, BABY

CHOOSE: PENNE, LINGUINE, RIGATONI OR FETTUCCINE.
ALL PASTAS SERVED WITH GARLIC BREAD.

CHICKEN ALFREDO \$18

Creamy Alfredo sauce, mozzarella, herbs, and fried chicken.
Upgrade to grilled chicken – \$2

CARBONARA \$17

A creamy sauce with egg, Parmesan cheese, onions, and bacon. **Add chicken: Fried – \$4, Grilled – \$5**

AGLIO E OLIO \$18 🌿

Mushrooms, spinach, and cherry tomatoes sautéed in extra-virgin olive oil and garlic, finished with grated Parmesan.

SHRIMP FRA DIAVOLO \$21

Shrimp sautéed with garlic, onions, green peppers, chili peppers, and Italian herbs in a bold marinara sauce.

BUTTER CHICKEN PASTA \$23

Grilled chicken, fresh garlic, onions, and hot green chilies simmered in our rich butter chicken sauce.

CHICKEN & SHRIMP ROSÉ \$25

Juicy grilled chicken and tiger shrimp cozy up in a rich, velvety rosé sauce.

CLASSIC BEEF LASAGNA \$20

Layers of tender pasta sheets, slow-simmered beef ragu, and rich tomato sauce, finished with creamy Béchamel and melted mozzarella.

RIGATONI AL TARTUFO \$18 🌿

Rigatoni pasta tossed in a rich truffle mushroom cream sauce, finished with Parmesan cheese.

MAVERICK'S
KITCHEN + BAR

🌿 Vegetarian



RACK 'EM UP

BABY BACK RIBS

Tender ribs glazed in BBQ sauce, served with fries or onion rings and coleslaw.

Half Rack \$20

Full Rack \$28

RIB & WING COMBO \$30

Half a rack of BBQ ribs + 1 lb of wings. Served with fries or onion rings and coleslaw.

CHICKEN FINGERS

SERVED WITH FRIES OR ONION RINGS.

5 Fingers 1 Flavour \$15

10 Fingers 1 Flavour \$25

Crispy, saucy chicken strips with fries or onion rings.



WINGS WITHOUT RULES

LIGHTLY DUSTED, FRIED, AND SERVED WITH FRIES, VEGGIES, AND DIP.

1LB 1 Flavour \$20

2LB 1 Flavour \$35

3LB 2 Flavours \$50

5LB 3 Flavours \$72

WINGS FLAVOURS

HONEY GARLIC

- 1. Maverick’s-Honey Garlic & Dry Cajun ★
- 2. Honey Mix-Honey Garlic & Medium ★
- 3. Honey Twist-Honey Garlic & Sweet Chili Thai ★
- 4. Tom N Jerry-Honey Garlic & Dill
- 5. Your Classic-Honey Garlic & BBQ ★
- 6. 1st Choice-Honey Garlic, Creamy Dill & Mango Chipotle
- 7. Honey Garlic ★
- 8. Cheerleader-Honey Garlic & Xtra Hot
- 9. Sweet Jerk-Honey Garlic & Dry Jerk
- 10. Timeout-Honey Garlic & Tex Mex
- 11. Stooges-Honey Garlic, Creamy Dill & Dry Cajun
- 12. Thumbs Up-Honey Garlic, Maple & Garlicky Ranch
- 13. Bumble Bee-Honey Garlic & Hot ★
- 14. Twining-Honey Garlic & Garlicky Ranch ★
- 15. Sell Out-Honey Garlic, Caesar & Parmesan Cheese ★
- 16. Honey Bluez-Honey Garlic & Blue Cheese
- 17. Trophy-Honey Garlic & Gold Fever
- 18. Captain-Honey Garlic & Teriyaki
- 19. Blue Jays-Honey Garlic & Maple

BBQ

- 20. Ninja-BBQ & Teriyaki
- 21. BBQ
- 22. Spin Around-BBQ & Honey Garlic ★
- 23. Smoky Dill-BBQ & Creamy Dill
- 24. God’s Plan-BBQ, Honey Garlic & Lemon Pepper ★
- 25. MVP- BBQ & Garlicky Ranch ★
- 26. Home Run-BBQ & Dry Cajun
- 27. Crowd Pleaser- BBQ & Sweet Chili Thai
- 28. 3-Pointer-BBQ, Medium & Mango Chipotle ★
- 29. Three Strikes-BBQ, Medium & Dry Jerk
- 30. Drop The Gloves-BBQ & Blue Cheese
- 31. Top Shelf-BBQ & Gold Fever
- 32. Benchwarmer-BBQ & Medium
- 33. Shoot Your Shot-BBQ, Caesar & Parmesan Cheese ★
- 34. Double Trouble-BBQ & Xtra Hot
- 35. Perfect Pair-BBQ & Dry Jerk

CREAMY

- 36. Hail Caesar-Caesar & Parmesan Cheese ★
- 37. Post Game-Caesar, Parmesan Cheese & Hot ★
- 38. In A Pickle-Creamy Dill & Cajun
- 39. Siblings-Creamy Dill, Garlicky Ranch & Hot ★
- 40. Jump Shot-Caesar, Garlicky Ranch & Xtra Hot
- 41. Hat Trick-Caesar, Parmesan Cheese & Dry Cajun ★

MILD / MEDIUM

- 42. The Gonzo-Medium & Blue Cheese
- 43. Ying Yang-Sweet Chili Thai & Teriyaki
- 44. Rookie-Medium & Dry Cajun
- 45. Touchdown - Medium & Buffalo ★
- 46. Top Notch - Mild & Sweet Chili Thai
- 47. Thai Twisted-Medium & Sweet Chili Thai ★
- 48. Maple Leafs-Mild & Maple
- 49. The North-Medium & Maple
- 50. Medium
- 51. Game Plan-Medium, Italian & Parmesan Cheese
- 52. Rival- Medium, Maple & BBQ
- 53. Say Heyy-Medium & Ranch ★
- 54. Island Fever-Sweet Chili Thai & Black Pepper
- 55. Home Plate-Mild & Honey Garlic
- 56. Champion-Medium, Dill & Lemon Pepper ★
- 57. General 6ix-General Tao & Sesame Seeds

HOT

- 58. Free Agent-Hot & Dry Garlic
- 59. Amigos-Hot & Dry Taco
- 60. Meltdown-Hot & Creamy Dill
- 61. Hotline Bling-Hot & Blue Cheese
- 62. Jerk-Hot Jerk
- 63. Fumble-Hot & Teriyaki
- 64. Draft Pick-Hot & Lemon Pepper ★
- 65. Buddha-Hot, BBQ & Southwest ★
- 66. Tsunami-Hot, Sweet Chili Thai & Dry Jerk ★
- 67. Hot
- 68. Underdog-Hot Jerk & Garlicky Ranch
- 69. Raptor-Hot & Dry Cajun
- 70. Spicy P-Hot, Oregano & Garlic Powder
- 71. Bad To The Bone-Hot & BBQ ★
- 72. Breakaway-Hot & Garlicky Ranch ★
- 73. Mixed Signals-Hot & Honey Garlic
- 74. Slam Dunk-Hot & Italian
- 75. Buffalo
- 76. Penalty-Hot & Maple
- 77. Triple Threat-Hot, Gold Fever & Dry Cajun
- 78. Third Base-Hot, Gold Fever & Dry Garlic

EXTRA HOT

- 79. Mobster-Xtra Hot & Inferno Extreme
- 80. Scorpion-Xtra Hot & Sweet Chili Thai ★
- 81. Hot Cajun
- 82. Show Stopper-Hot Cajun & Roasted Garlic
- 83. Sizzling-Xtra Hot, Sweet Chili Thai & Dry Cajun
- 84. Dirty Cowboy-Xtra Hot, Inferno Extreme & Southwest
- 85. Face-Off-Hot Cajun, Garlicky Ranch & Dry Jerk
- 86. Double Dribble-Xtra Hot & Garlicky Ranch ★
- 87. Xtra Hot
- 88. Spicy Dill-Xtra Hot & Creamy Dill
- 89. Mamba-Xtra Hot, BBQ & Inferno Extreme ★
- 90. Offside-Sweet Chili Thai, Inferno, Caesar and Parm ★
- 91. The Sting-Xtra Hot & Honey Garlic
- 92. Mixed Up-Xtra Hot, Gold Fever & Garlicky Ranch
- 93. Power Play-Xtra Hot & Dry Cajun
- 94. Devil’s Wish-Xtra Hot, Garlicky Ranch & Inferno Extreme ★
- 95. Hot Mess-Xtra Hot & Dry Garlic
- 96. Do Or Die-Inferno Extreme, Sriracha, Tex Mex, Roasted Garlic & Garlicky Ranch ★
- 97. Striker-Inferno Extreme, Ranch & Lemon Pepper
- 98. Garlic Extreme-Inferno Extreme & Garlic Powder
- 99. Inferno Extreme 🔥🔥🔥🔥

DRY RUB

- 100. Dry Garlic
- 101. Lemon Pepper ★
- 102. Southwest
- 103. Dry Cajun ★
- 104. Dry Jerk ★
- 105. Italiano
- 106. Mango Chipotle ★
- 107. Salt & Pepper
- 108. Taco
- 109. Dry Cajun & Lemon Pepper ★
- 110. Roasted Garlic ★
- 111. Tex Mex
- 112. Chili Lime

★ Fan Favourites



DESSERT DETOUR

BLACKOUT TORTE \$9

A rich brownie base layered with ganache, mousse and finished with chocolate glaze.

MANGO BERRY CHEESECAKE \$9

Mango flavoured cheesecake swirled with raspberries and topped with mango cream and white chocolate curls.

COLOSSAL CARROT CAKE \$9

Moist carrot cake layered with cream cheese icing and finished with white chocolate drizzle.

STRAWBERRY CHAMPAGNE CHEESECAKE \$9

Vanilla and strawberry cheesecake topped with champagne mousse and chocolate shavings. (Gluten Free)

CINNAMON BUN CHEESECAKE \$9

Cinnamon bun-inspired cheesecake topped with cream cheese icing and cinnamon sugar dusting.

CHOCOLATE AVALANCHE CAKE \$9

Rich chocolate cake topped with ganache and a drizzle of chocolate sauce. Served warm with vanilla ice cream.

MAVERICK'S COOKIE \$7

Warm chocolate chip cookie with vanilla ice cream, chocolate drizzle, and whipped cream.

PLEASE BE ADVISED ALL DESSERTS CONTAIN THE FOLLOWING

ALLERGENS: SOY, WHEAT (EXCEPT GLUTEN-FREE), DAIRY, EGGS, PEANUTS, TREE NUTS.

