

PRICE LIST

ALL PRICES ARE PER PERSON. PRICES ARE SUBJECT TO CHANGE.

APPETIZERS WITH MEAL

CHOICE OF 3.....	\$12
CHOICE OF 5.....	\$15

APPETIZER-ONLY RECEPTION

CHOICE OF 3.....	\$18
CHOICE OF 5.....	\$24

TACO STAND.....\$20

BUFFET:

2 ENTREES, 1 SALAD + ROASTED SEASONAL VEGGIES + 1 STARCH + BREAD.....	\$25
3 ENTREES, 1 SALAD + ROASTED SEASONAL VEGGIES + 1 STARCH + BREAD.....	\$30

FAMILY STYLE:

2 ENTREES, 1 SALAD + ROASTED SEASONAL VEGGIES + STARCH + BREAD.....	\$30
3 ENTREES, 1 SALAD + ROASTED SEASONAL VEGGIES + 1 STARCH + BREAD.....	\$35

DESSERT.....	\$6
ADD ICE CREAM.....	\$2

WHAT'S INCLUDED:

PROFESSIONAL WAIT STAFF, GLASSWARE, NAPKINS, PREMIUM DISPOSABLE PLATES AND FORKS

ALSO AVAILABLE:

CHINA AND SILVERWARE.....	\$5
SEATED TABLES AND CHAIRS IN CONCERT HALL, SUBJECT TO RENTAL PRICING	

ADDITIONAL CHARGES:

LOCAL SALES TAX
18% GRATUITY



Established in 1968, the Maverick Saloon is one of the last remaining Honky-Tonks in California. Logo mirrors, posters, lighted beer signs and rusted horseshoes line the wooden walls, offering snapshots of the past that reflect decades of revelry. Overhead, the ceiling flutters with paper money bearing scribbled birthday wishes, business cards, meeting notes, names and wobbly autographs-- an aerial guest book just waiting for more entries.

Our catering menu is comprised of sophisticated bar favorites specializing in burgers. Have something special in mind? Chef Dylan can custom design any menu to fit your needs. Let us take care of all your needs for your upcoming corporate events, celebrations, Sunday brunches, rehearsal dinners, and wedding receptions.

Book a band and utilize our state of the art lighting & sound system. Events can be private before 9 P.M. on Friday and Saturday nights.

The Maverick Saloon is a perfect venue for rustic country theme events tailored to your specific needs.

TO BOOK YOUR EVENT, CALL (805) 693-2938

P.O. BOX 1679 • 3687 SAGUNTO STREET

SANTA YNEZ CA 93460

WWW.MAVERICKSALOON.ORG

APPETIZERS

CHICKEN TAQUITOS

SHREDDED BBQ CHICKEN WITH TOMATO, SMOKED MILD CHILIES, AND CHEESE, SERVED WITH SALSA FRESCA AND GUACAMOLE

LOADED SKINS

SERVED WITH SOUR CREAM AND GUACAMOLE

-CHEESE AND HOUSEMADE SLAB BACON

-SMOKED PULLED PORK AND BBQ SAUCE

DEILED EGGS

HOUSEMADE MAYO, HOUSEMADE PICKLES, MUSTARD

WINGS

SERVED WITH HOUSEMADE RANCH AND BLUE CHEESE, CELERY AND CARROTS

-BUFFALO

-CHIPOTLE GLAZED

-BBQ SAUCE

SHRIMP AND CORN HUSH PUPPIES

TOPPED WITH A CHIPOTLE REMOULADE AND SOUR CREAM

SLIDERS

-BEEF 80/20 GROUND CHUCK, MAVERICK SAUCE, CHEDDAR CHEESE, HOUSE PICKLES, CARAMELIZED ONIONS

-SMOKED PULLED PORK WITH COLESLAW AND BBQ SAUCE

TACO STAND

CHIPS AND SALSA, RICE, BLACK BEANS, CORN AND FLOUR TORTILLAS, 2 SALSAS, GUACAMOLE, COTIJA CHEESE, CHOPPED ONION, LIMES

INCLUDES THE FOLLOWING 3 ITEMS:

CARNE ASADA · SMOKED GRILLED CHICKEN · EL PASTOR

BUFFET/FAMILY STYLE

FRESH BREAD OR SMOKED JALAPENO CORNBREAD WITH BUTTER

ROASTED SEASONAL VEGGIES

CHOICE OF SALAD:

-CAESAR SERVED WITH HOUSEMADE, FARM FRESH DUCK EGG YOLK CAESAR DRESSING

-FRESH SEASONAL GREENS (WITH CHOICE OF 2: BLUE CHEESE, HOUSE RANCH, HOUSE VINAIGRETTE)

CHOICE OF STARCH:

-FRENCH FRIES

-BAKED POTATO SALAD

-SPANISH RICE

ENTREES:

-SANTA MARIA STYLE TRI-TIP

-SMOKED TRI-TIP

-BBQ CHICKEN WITH CHIPOTLE GLAZE OR BBQ SAUCE

-PORK RIBS WITH CHIPOTLE GLAZE OR BBQ SAUCE

-SMOKED PULLED PORK WITH BRAISED GREENS

-SMOKED VEGGIE HASH

DESSERT

BREAD PUDDING WITH BOURBON BUTTER SAUCE

FRESH FRUIT COBBLER

BROWNIE

*ADD ICE CREAM FOR ADDITIONAL CHARGE