





4825 Hopyard Rd, PLEASANTON, CA- 94588 TEL: (925) 416-0606 www.pick6lounge.com

Pick 6 Sports Lounge Business Plan

Pick 6 Sports Lounge operated by Matt DeLima is proposing a restaurant. The proposed application is for a Conditional Use Permit to operate a restaurant at an existing building at 4825 Hopyard Rd. Occupancy is 120 Maximum including employees and security. Hours are from 8am to 2am daily.

The existing space has seating throughout, restrooms, and a full service kitchen. The proposal does not require any exterior changes, but changes may be requested in the near future. The facility has main doors at the front of the establishment (facing Chabot Dr.) and secondary doors along the side (facing Stoneridge Drive). The main entrance will be the only entrance used during the restaurant use.

The facility will provide food (see menu) for the hours of 8 am to 2am; Food that is not listed on our menu may be provided for business catering events on a contract basis.

Hours of Operation (Food avail during all hours)

Sun-Mon Tues Wed Thurs Friday Sat 8am-2am 8am-2am 8am-2am 8am-2am 8a-2am

Restroom Access:

Restroom Access will be provided at all times and for all age groups. There will be a security check at the passage-ways between the Back Room (Maverick's) and the Front Room (Pick 6), where the restrooms are located.

The facility also contains separate restroom facilities for the employees. The employee restrooms are located by the kitchen and office area and are within a corridor with an access restricted door.

RECEIVED

OCT 2.6 2015

CITY OF PLEASANTON

PLANNING DIVISION

EXHIBIT B

Activities:

<u>Business Events:</u> (All ages) Businesses may rent the facility to conduct industry Mixers, trainings, corporate events, or meetings.

Entertainment Schedule: We will offer djs and Live music Tuesday, Friday and Saturday. The music will go from 9pm-1am.

Monday - JukeBox

Tuesday - DJ

Wednesday – Jukebox

Thursday - Jukebox

Friday - DJ/Band

Saturday - DJ/Band

Sunday - Jukebox

<u>Full happy Hour:</u> Will consist of a special food menu with \$5 items, and discounted drinks. (Menu attached). Happy hour will be from 3pm to 7pm daily.

Strategic Marketing Plan:

This plan will identify the target markets that we will focus on, in order to bring the revenue to Pick 6. Pick 6 will be like no other, and it will attract guests who are looking for a unique and amazing experience. The ultimate goal is to keep guests coming back for more, as they become our regular guests throughout the entire year. The wide variety of target markets will create revenue for the facility in a variety of ways. Some of the major revenue opportunities are as follows:

- Events/parties
- Community Events
- Sponsorships
- VIP opportunities
- New Business Openings
- Vendor partnerships
- Chamber of Commerce
- Holiday Parties
- Social Media
- Use of a great Public Relations Firm
- Coupons in Local publications
- Radio

Target Markets for Pick 6:

Local Market - The Pleasanton Local market will generate the yearly revenue for Pick 6. There are numerous ways to capture this business, which can result in repeat clientele throughout the year. We will strongly market the following local audiences to build awareness and excitement around the amazing Pick 6 concept. We will also market to our surrounding markets, such as Dublin, Livermore, San Ramon, Danville, Alamo and Walnut Creek.

Pleasanton Locals

- Special promotions (such as free appetizers with their meal purchase) will be offered to local athletic teams (some of which we will sponsor).
- Local Newspapers
- Coupon Books

Organizations/Associations

· Events, Mixers, Breakfast meetings, etc.

Corporate Local Business

- Happy Hour Drinks and Services after work
- Sponsorships

Chamber of Commerce

• President Club and Board of Advisor Mixers

Local Parties

- Celebrations
- Taco Parties
- Exclusive VIP's
- Media/Publications
- Networking
- Vendors/Partners

The following entertainment possibilities are listed below:

- Yard Parties during Football season
- Media parties
- photo shoots
- Wrap parties

Security Plan:

We will have professionally trained security guards that take their jobs very seriously and will secure the inside of the building and also monitor the outside parking lots at all times. People loitering or causing problems will be asked to immediately leave the premises. We feel we can work with various organizations such as mothers against drunk driving and the high school to really make this work.

The Security Plan section of this submittal package outlines the security measures to be taken for the individual age groups being accommodated at the facility.

Submitted by:

	
Signature	Date



4825 Hopyard Rd, PLEASANTON, CA- 94588 TEL: (925) 416-0606

Business Plan for Mavericks Country Lounge

Management

Matt DeLima- Director of Operations/Co-Owner 510-459-8979

Projected Opening Date:

Middle of Aug

Overview

- 1. **Description:** Pick6 Enterprises LLC is proposing an upscale country themed restaurant/bar that will cater to country music lovers called Maverick's. Maverick's is located next to Pick 6 Sports lounge which currently operates under an existing CUP. Maverick's will offer an outstanding dining experience daily. Thursday, Friday and Saturday we will feature live music, a Country DJ, and a mechanical bull. We will also provide Line Dancing lessons 7 days a week. Our Decor and look will be second to none, and this location will be revitalized in the community. Maverick's will be open to all age groups from 8am to 9pm. Admittance will be limited to those 21 and over after 9pm until 2am (7 days a week).
 - The Tri valley has a large country demographic, and we would like to be known as a fun safe place to go to listen to country music while having good food.
 - We will offer a full dining menu for lunch and dinner.
 - Since the population doubles in Pleasanton during the week, we would like to offer a unique place for people to go during lunch.
 - The mechanical bull will be in an area that is blocked off and padded, it will be more for looks and picture taking then actual riding. Although people will be able to "ride the bull" we will not go over a certain speed and the soft landing will make sure people are safe. It will be like falling on pillows if someone were to fall over. The mechanical bull will be controlled by a trained professional and will only be available on Thursday, Friday and Saturday nights from 6pm to 1am. Anyone who rides the bull will have to sign a waiver acknowledging the rules and regulations.. Anyone who seems somewhat intoxicated will not be allowed on the bull. The bull is a must for the success of a country themed bar.

• Line dancing Lessons will be given from 7pm to 9pm (7 days a week) and will be limited to the first 100 people that sign up. Lessons will be held on the dance floor, and will be given from the Line dancing Instructors. Line dancing will be scheduled every day and will be available for all ages. Regular business operation will be ongoing in the non-dance area. From 6:30 to 7pm prior to starting the lessons, headcount will be taken to determine the allowable maximum participants.

Mavericks will provide a comfortable place for locals to come and gather for relaxation, striving to be a destination for locals and surrounding areas Mavericks will be known as an upscale Country Lounge we will provide a relaxed atmosphere encouraging patrons to unwind We will offer, games such as a pool table, shuffle board, and dart boards-specifically targeting professionals between the ages of 30 and 55. Mavericks is based on the guiding principles that life is to be enjoyed and this is reflected in its vast selection of beverages, delicious food offerings and the professional team members.

Guiding Principles

Mavericks philosophy is simple: enjoy life and treat others as you'd want to be treated. And provide our customers with an amazing experience that they will hopefully share with friends and on Social Media. These sound principles apply to all life's situations, both personal and professional. Our high integrity principles are applied to management, employees, customers and suppliers alike.

Life is to be enjoyed! Mavericks employees love their jobs and their customers! This is not only reflected in the outstanding service – it is because management personally trains each employee putting them in the position that is ideally suited for them. We will set up our staff for success.

Integrity – In the spirit of all great bartenders, treat each customer with utmost respect and professionalism. Mavericks bartenders and wait staff are trained to act professionally in all situations. If a regular patron happens to become disorderly say after a particularly stressful day, the Mavericks staff is trained to promptly uses the "Kill them with kindness technique". No one wants to work with drunken and disorderly individuals and the patrons do not want to be known as such either.

Our Vision is to utilize our large space, for special events, such and Large Business Meetings Weddings, Reunions, Company parties, and catered events. We do not want to be known as a typical Bar with bar food, we want to offer the higher end contemporary look, but with the low end prices.

"Special Events"

A special event is considered an event that will likely generate a capacity crowd (500 including employees), such as a National Headliner, Comedian, wedding reception, company party or celebrity appearance. The vast majority of these events will be held on a Friday or Sat night. All special events will happen inside Mavericks. All special events will require 2 weeks notice to the Police Dept and approval. These events will likely take place approximately twice a month (depending on the availability of artist). Regular business operation will continue to take place even if the "special event" is scheduled at the same time.

Service and Consumption

Alcohol Service and consumption stops at 1:30 am

Here are the hours for the Country bar

 Monday
 Tues
 Wed
 Thurs
 Friday

 8am-2:00am
 8am-2:00am
 8am-2:00 am
 8am-2:00 am

Sat Sunday 8am-2:00am 8am-2:00am

Food Service: Mon-Sunday 8am-2am

Full Menu attached

<u>Entertainment +Music</u> (With any Special events we will give 2 weeks prior notice to Pleasanton Police Dept, and ask for approval.

Monday-None

Tues-None

Wed-None

Thurs-Live Music (Cover band, or top 40 DJ, No rap music) perform on stage area.

Friday- Live Music (Cover band, or top 40 DJ, No rap music) perform on stage area.

Sat -Live Music (Cover band, or top 40 DJ, No rap music) perform on stage area.

Sunday-None

Number of Jobs to be Created

18

Security Director:

Sonya Tofoya 925-813-1071

Security: See security Plan Attached

PIS-0223 RECEIVED

Mavericks & Pick 6 Security Plan

OCT 26 2015

Mavericks Capacity Capacity-500 Patrons and Employees

Pick 6 Sports Lounge Capacity-120 Patrons and Employees

EXHIBIT R

Director of Security – Sonya Tafoya sonycalifornia@gmail.com (925) 813-1071

The goal in mind is to attain an enjoyable & safe atmosphere. Crowd control during large events, is a high priority. Observation & communication will be key in this process.

Security staff overview for Country Bar

Security Plan:

- We will have professionally trained security that take their jobs very seriously. Security staff will secure the inside of the building and also monitor the outside. Routine and ongoing patrols of the exterior and parking lots shall be conducted on Friday and Saturday nights and during any other special events. No congregating or loitering shall be allowed in the immediate or neighboring parking lots.
- People causing problems will be asked immediately to leave the premises. At the end of each evening, lounge personnel shall ensure that the surrounding parking lots and business areas are free of litter, vomit, and any other nuisance items which could be deemed disruptive to normal business operations. We will also keep a detailed log of incidents each night, even if they are minor.
- Proper ID checks will be conducted by staff to insure the proper age
 of those entering or remaining after 9 pm. During all other hours,
 staff shall appropriately check patrons ID before serving them
 alcoholic beverages.
- Guests must have in their possession a valid California Driver license, Passport, Military ID or a California ID card with proper backup without exceptions. The scan shell 800 or similar device (Ours is the IDetect M310S) will be used to copy identification of each

- guest after 9 pm on Friday and Saturday nights and during any other special events, and be available to police upon their request.
- A system will be used to maintain a count of the number of patrons who are in the club at any given time and be able to provide a number of occupants upon request from city agencies. After 9 pm no person under 21 will be allowed to enter or remain in the lounge.
- We feel we can work with various organizations such as mothers against drunk driving. Along with offering patrons a taxi when they leave, we will also be avail to escort patrons to their vehicles after closing or before upon request.
- Security will maintain a 1 security guard per 30 patrons ratio, with a clicker for entering & exiting patrons. There will be a minimum of 2 security guards keeping the parking lot clear at all times on Friday and Saturday night.
- All security staff shall wear a distinctive uniform, identifying them as security officers.
- All employees shall have Tips or Leads training to be current on law relating to the service of alcoholic beverages and to assure they understand their liabilities related to over serving patrons and those who are overly intoxicated.
 - All new employees will receive training within 60 days of original hire date.
- Event staff will be available at all exits & entrances, with roaming security canvassing the exterior.
- Security will maintain a line of communication throughout the establishment, via radio.
- All employed security officers shall be licensed and registered by the State of California Bureau of Security and Investigative Services.
 Proof of registration shall be provided upon request.
 - With proof of live scan and application submittal all new hires will have 90 days to receive License from Sacramento.

Conflict plan

- The patrons will be separated and taken out at separate times with a security escort to their car, unless the patron is intoxicated. In which case, the operator shall make other arrangements for the intoxicated person to leave the premises, The patrons will be escorted out the nearest exit
- People who are obviously under some sort of Influence (drugs & alcohol), people who identify with gangs either through dress or signs, and those who are disrespectful of others: are not allowed in the club that night.
- A patron removal plan will include the use of rear exit doors when having to deal with unruly Patrons.
- In the event of an emergency, local authorities will be notified accordingly. An emergency would be considered an incident that can not be handled by our security.

Over intoxication

- Should *any* staff member observe a customer overly inebriated, they will alert security promptly.
- The security team will address the issue with a tolerant attitude, & professional level of courtesy. Offering a non alcoholic beverage, or food to the customer while notifying bartenders & wait staff. Tabs, if any, will be closed out & all sales will be suspended.
- Security will offer an escort out & call a taxi, if needed.
- Alcohol will cease being poured at 1:20 am and all alcoholic beverages will be collected by 1:30 am. Departure of patrons will begin at 1:45 and the lounge will be cleared by 2am. The parking lot shall be cleared of all patrons by 2:30 am.
- Lights will gradually be raised starting at 1:40 am and by 1:50 am lounge will be completely lighted.

Events

- We will email the Police Dept. a min of 2 weeks in advance whenever we have a special event with a nationally known performer or band for their approval before event is booked. A special event is considered an event that we would expect a capacity crowd.
- Prior to all events, security will be given a summary of anticipated capacity, & specific instructions on admission. (including a procedure for line control).
- Crowd Control barriers will be set outside for the lines on both sides
 of the front door to keep a single file line for entrance. Each person
 will give the front door security their ID, and ID will be run through the
 scanner. They will then enter the establishment and be given a
 wristband to acknowledge they have been properly identified.
- If an event fills the establishment to capacity, security will halt any further entrance.
- During events there will be NO in & out privileges.
- Security will provide patrons over the age of 21 with wristband if a guest does not have a wristband then they will be considered underage, providing wait staff with easy management regarding alcohol consumption.
- No Minors will be allowed in Mavericks and Pick 6 after 9pm.
- Each Security staff member will be trained at all jobs and area's in the building and will rotate every half hour.
- Food will be served from 8am-2am daily in both Mavericks and Pick
 6.

Designated Smoking Area

- We will have an area designated for smokers, in front, crowd control
 gates will be set up for this area, no drinks are ever allowed outside.
 We will have security assigned to this area.
- We will be monitoring the capacity by having security at each entrance and exit. Each person will have a Clicker so we know the exact number of people in both the Sports Bar and Country Bar. A system will be used to maintain a count of the numbers of patrons who are in the club at any given and be able to provide a number of occupants upon request from city agencies. After 9 pm no person under 21 will be allowed to enter or remain in the lounge.

Security staff will communicate through radios.

Security Cameras and ID scanners

- The club shall maintain a fully functional security video recording system that will be tested monthly. In the event that there is an incident in the lounge which requires police intervention, the staff will provide a copy of the security footage to police within 72 hours. We will have HD security cameras that will cover every angle inside of our establishment, the shared hallway and our parking lot.
- There will be security in the divider hallway keeping track of patrons entering each establishment so we can monitor the capacity of both Pick 6 and Mavericks. Example: If we have an event at mavericks which requires a cover charge, Patrons from Pick 6 will have to exit the front door and enter Mavericks through the front entrance. If someone wants to enter the Sports Bar from Mavericks they will be allowed to do so, as long as the capacity is not full.
- All Ids will be checked by the approved ID scanner as mentioned above, we have purchased an "IDetect M310S"

Alcoholic Beverage Security:

When the California State Alcoholic Beverage control Board issues a business one of its privileged licenses, a set of responsibilities come with it. The following are general obligations that our security will help meet:

- Insure patrons are over 21: ID scanners and proper examination, as well as entrance / exit staffing are used to insure that all patrons are over 21. The sale of alcohol to minors is a serious criminal offense and employees will be held responsible to ensure that there is no violation.
- Employees will be trained thru ABC LEAD or TIPS training. Over serving: Our entire staff is trained to look for customers who have had

too much alcohol. Once identified, security will notify staff then handle the situation in a manner that will prevent any further consumption, and insure a safe trip home for the individual. This may mean allowing the person to remain on property until time and activity have helped them sober up, insuring a friend drives them home, or arranging for a cab.

Relations with police and Security:

Security must be conducted with an ongoing relationship with local law enforcement and officials. It is important that we maintain a cooperative relationship to achieve our goals:

- 1) There will be a security host for approximately every 30 customers.
- 2) Uniforms shall clearly identify security hosts.
- 3) Security staff will always cooperate with police in every way.
- 4) We will initiate quarterly meetings with a police representative, to discuss relevant issues.
- 5) We will request that the Police department provide occasional supplemental training sessions to our staff.
- 6) We will coordinate with other security in our neighborhood.
- 7) We will cooperate with other governmental agencies that relate to security issues (e.g. ABC)
- 8) We have an open door policy to discuss relevant security issues.
- 9) Employees will monitor the area in front of the club and all surrounding areas not allowing people to loiter and picking up litter during hours of operation.



BREAKFAST

Served from 7am - 11am

THE "6-4-3" BREAKFAST BURRITO

Scrambled eggs, bacon, harn, shredded cheese and crispy potatoes, rolled in a flour tortilla with a side of salsa \$7.50

THE "VENUS WILLIAMS" BURRITO

Egg whites, spinach, bell peppers and goat cheese, in a spinach tortilla \$7.50

ORGANIC OATMEAL

Topped with seasonal fruit, crumbled brown sugar and almond milk \$6.50

THE CLASSIC

Three eggs, bacon or ham, toast and country potatoes \$9.50

B-FAST SANDWICH

Bacon, eggs and cheddar cheese on toasted sourdough \$6

THE "TONY PARKER" FRENCH TOAST

Texas style slices topped with maple syrup and butter. Served with your choice, ham or bacon and two eggs \$11

EGGS BENEDICT

CALIFORNIA Avocado, red onions and crab on a whole grain muffln, topped with hollandaise sauce \$12

NO GRAIN, NO PAIN Poached eggs over fresh sliced tomato and spinach, topped with hollandaise sauce \$10

CLASSIC Canadian bacon and English muffins, topped with hollandaise sauce \$10.50

OMELETS 3 EGGS, SERVED WITH A SIDE OF COUNTRY POTATOES AND TOAST

Joe DilMaggio Omelet: Ground beef, cheddar, spinach, oregano and Parmesan \$11

Country Omelet: Chicken apple sausage, mushrooms and Jack cheese, topped with salsa \$11

Athens Omelet: Spinach, mushrooms, onions, feta and a dollop of tangy Greek yogurt \$10

Ham & Cheese: Ham, cheddar cheese and sautéed onions \$9





APPETIZERS

YZERMAN WINGS

Classic wings-hot and spicy, BBQ or lemon pepper \$7

BOISE STATE POTATO WEDGES

Topped with crumbled bacon, cheddar and Gorgonzola cheese \$7

BILL BRUSSELS SPROUTS

Tossed with pancetta and balsamic reduction \$7.50

GIANTS GARLIC FRIES

Fries smothered in garlic sauce and Parmesan cheese \$7

MOZZARELLA STICKS

Served with basil marinara \$6.50

CHILI DAVIS TOTOPOS

Tortilla chips coated with house made salsa and sprinkled with Queso Fresco, cilantro and lime crema \$7

SALADS

Add grilled chicken breast for \$3 or steak for \$4

DRAYMOND GREEN SALAD

Mixed greens lettuce, kidney beans, tomatoes, Gorgonzola cheese and Cucumbers, tossed with creamy golden raisin dressing \$8

JULIO "CESAR" CHAVEZ SALAD

Romaine Lettuce, topped with garlic croutons, Kalamata olives and cotija cheese \$8

TY COBB SALAD

Iceberg lettuce, tomato, applewood bacon, blue cheese, egg and avocado with red wine vinaigrette \$12

ARUGULA SALAD

Aslan pear, chèvre crumbles and walnuts, with a cider vinaigrette and balsamic reduction \$12







BURGERS & SANDWICHES

1/2 lb burgers, made with 100% Angus beef, substitute a vegetarian burger for no charge. All served with fries or a green salad, substitute Garlic Fries for an additional \$1.

Topped with sautéed onions, lettuce, tomatoes and cheddar cheese \$11

THE ROETHLISBERGER

Applewood bacon, pepper jack cheese, spicy BBQ sauce and jalapeños \$12

MARTINA NAVRATILOVA VEGGIE BURGER

Roasted peppers, feta cheese, sautéed mushrooms, spinach, with a roastea garlic aioli \$9.50

PICK 6 BURGER

Avocado, pico de gallo, lettuce and jalapeños with Jack cheese \$11

THE "BILL PARCELLS" BIG TUNA SANDWICH

Ahl tuna seared rare, sweet ginger coleslaw with a cilantro aioli \$14

JASON GRILLI CHEESE

Caramelized onlons, whole grain mustard and Gruyère cheese \$8.50

GRILLED CHICKEN SANDWICH

Citrus marinated chicken breast, lettuce, tomato and onion with chipotle aioli \$11

MADBUM TRI TIP SANDWICH

Grilled trl tip with horseradish cream on a French roll \$12

JIM KELLY BUFFALO CHICKEN SANDWICH

Frito crusted chicken, buffalo sauce, sweet pickles and blue cheese \$11

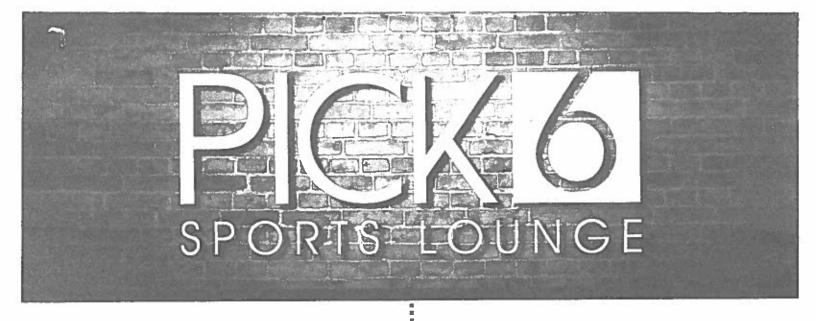
SIDES

Cole Hammels Slaw Shredded cabbage and carrot with a tangy, creamy dressing \$4

Mac and Cheese Cheddar, corn and crispy bacon \$7

3 Point Basket of Fries Crisp and lightly salted \$5

Sweet Lou Potato Fries Seasoned with Pick 6 spice blend \$5.50



SPECIALTIES

SALMON

Grilled Pacific salmon with a dill remoulade and seasonal vegetables \$16

POUTINE

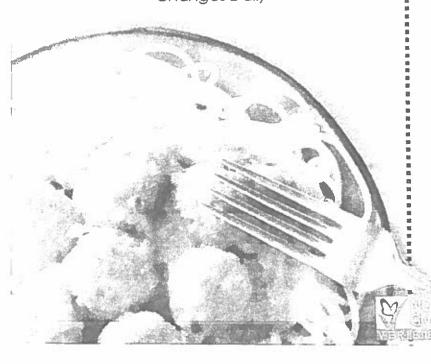
Our version of the French-Canadian classic: French fries topped with steak and caramelized onions, covered in a gorgonzola sauce \$10

TOFU & BROCCOLI BOWL

Roasted tofu and broccoli on a bed of sweet brown rice \$13

PASTA OF THE DAY

Changes Daily



DESSERTS

BREAD PUDDING

Caramelized apples and brown sugar caramel \$8

ICE CREAM

(Ask for available flavors)
Two scoops of your
choice of ice cream \$6

DRINKS

SODA \$2

FRESH JUICE \$3 Apple, Cranberry, Orange

COFFEE \$2.50 Caffeinated or Decaffeinated

Espresso Drinks \$4.50 Cappuccino, Lattes, Espresso,

MILK \$3 Regular or Chocolate

WATER \$3 Waiwera Sparkling Water

RED BULL \$4

Classic, SugarFree, Yellow Edition, Red Edition, Blue Edition



SIGNATURE COCKTAILS

FIRST DOWN

Hangar 1 Mandarin Blossom Vodka, ruby red grapefruit juice, cranberry juice and simple syrup, served up \$9

END ZONE

Sallor Jerry Spiced Rum married with our signature Bloody Mary mix and all the fixings! \$9

MIRACLE MARGARITA

Mllagro Silver Tequila, PAMA Liqueur, agave nectar and fresh lime Juice, served over ice \$9

GUNNER

Larceny Bourbon, Domaine De Canton Ginger Liqueur, lemonade and fresh blueberries, served over ice \$9

BACKFIELD

Rekorderlig Strawberry-Lime Cider with fresh lime and mint, served over ice \$5 glass | \$20 pitcher

CHOP BLOCK

Hendrick's Gln, fresh basil leaves, fresh cucumber, lemonade and fresh Ilme julce, served up with a cucumber wheel \$9

50 YARD LINE

Templeton Rye Whiskey, Carpano Antica Formula Vermouth and orange bitters, with a Fireball-infused cherry \$9

ILLEGAL SHIFT

Grey Goose La Poire, ruby red grapefruit juice, St~Germain Elderflower Liqueur, fresh lemon juice and simple syrup, served up \$9





MAKE IT A MULE!

All Mules are served in a copper mug

JACK IS BACK!

Jack Daniel's Old No. 7 & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7

SPICED MULE

The Kraken Black Spiced Rum, fresh mint & lime julce, topped with Cock 'n Bull Ginger Beer \$7

MELON MULE

Grey Goose Le Melon and fresh lime juice, topped with Cock 'n Bull Ginger Beer \$8

DUBLIN MULE

Tullamore Dew Irish Whiskey & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7

TEXAS MULE

Tito's Handmade Vodka & fresh lime Juice, topped with Cock 'n Bull Ginger Beer \$7

GEORGIA MULE

360 Peach Vodka & fresh Ilme juice, topped with Cock 'n Bull Ginger Beer \$7

GARDEN MULE

Hendrick's Gin, Monin
Blueberry Syrup and fresh
Ilme juice, topped with
Cock 'n Bull Ginger Beer \$8

HAVANA MULE

Bacardi Pineapple Fusion Rum & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7



BEER

Happy Hour 3pm-7pm, \$1 off

	160Z	2302
Bud Light	\$4	\$6
Sierra Nevada Pale Ale	\$5	\$7
Shock Top	\$5	\$7
Stella Artois	\$5	\$7
Speakeasy Big Daddy IPA	\$5	\$7
Black Diamond White Witch IPA	\$5	\$7
Firestone 805	\$5	\$7
Angry Orchard Hard Cider	\$5	\$7
Coors Light	\$4	\$6
Guinness	\$5	\$7
Lagunitas IPA	\$5	\$7

CALIFORNIA CRAFT BEER

Ass Kisser "Royal Donk" Double IPA, Ukiah, 12oz \$5

Ass Kisser "Stubborn Jack" Smoked Porter, Uklah, 12oz \$5

Coachella Valley Brewing Co "Windfarm" Saison, Coachella Valley, 22oz \$8

Iron Fist "Renegade Blonde" Kolsch Style Beer, San Diego, 22oz \$8

Iron Fist "Counter Strike" IPA San Diego, 22oz \$8

PITCHERS

Coors or Bud Light Happy Hour \$10 Regular Priced \$13

Premium

Happy Hour \$13 Regular Priced \$17





WINE

WHITES		
Camelot Chardonnay, California	\$5	\$18
Hess Chardonnay, Monterey	\$7	\$25
DeLoach La Reine Chardonnay, Sonoma Coast	\$8	\$28
Wente Riva Ranch Chardonnay, Livermore	\$11	\$39
Sonoma Cutter Chardonnay, Russlan River	\$13	\$45
Giesen Estate Sauvignon Blanc, Marlborough	\$7	\$25
Luna Nuda Pinot Grigio, Italy	\$7	\$25
BEX Riesling, Germany	\$6	\$21
Fetzer Moscato, California	\$6	\$21
REDS		
Camelot Cabernet, California	\$5	\$18
Cycles Gladiator Cabernet, Central Coast	\$7	\$25
Raymond Cabernet, Napa	\$8	\$28
Charles Smith Velvet Devil Merlot, Columbia Valley	\$7	\$25
667 Pinot Noir, Monterey	\$8	\$28
Truant Zinfandel, Lodi	\$8	\$28
Duppipo		

BUBBLES

MARTINI Prosecco, Italy (187ml)	\$6
La Grand Courtage Blanc de Blanc,	\$29
France	752

SANGRIA

Sangria Rosso glass \$5 | carafe \$15 Sangria Blanco glass \$5 | carafe \$15

Pick six late night menu



BREAKFAST

Country Burrito- scrambled eggs, bacon, ham, shredded cheese, crispy potatoes, rolled in a flour tortilla with a side of salsa....\$ 8

Organic grits- topped with seasonal fruit, crumbled brown sugar...\$6.5

The classic-three eggs, bacon or ham, toast and country potatoes. ...\$9.5

B-fast sandwich- bacon, eggs and cheddar cheese on toasted sourdough....\$8

Johnny Cash French toast-Texas style slices, topped with maple syrup and butter. With your choice of ham or bacon and two eggs....\$12

Biscuits and Gravy - Homemade biscuits and bacon chip gravy.\$8

Country Ham and Red Eye Gravy - Thin sliced country ham with homemade red eye gravy served with homemade biscuits. 12

Apple fritters - Fresh apples in a country fritter served with caramel dipping sauce and your choice of bacon, ham or sausage -12

Starters

Garden salad with walnuts, apples, cranberries, and buttermilk dressing	\$11
Roasted beets with farro, goat cheese crema and tarragon oil	\$14
Oysters on the half shell, 1/2 dozen	\$12
Arborio rice with green garlic and mushrooms	\$13
Deviled eggs.	22
Grilled asparagus with shaved parmesan and lemon dressing	\$7
Steaks, chops & ribs	
Filet Mignon 9oz with potato puree and sauté spinach	\$24
Prime New York Strip 16 ounce with sage fingerlings	\$32
Lamb Rib chops with fresh mint sauce wild rice pilaf	\$28
Prime Bone-In Rib-Eye Steak 16 ounce with BBQ grits	\$32
Flat iron steak with chimichurri sauce	\$16
Short Rib with sundried tomato, hominy and broccolini	\$23
Pork chop with grilled peach, jalapeno gastric, and lima beans	\$26
Ribs half rack with white bread and BBQ sauce	\$22
Ribs whole rack with white bread and BBQ sauce	\$30
Half chicken with tomatillo caponata and black beans	\$26
<u>Seafood</u>	
Atlantic Salmon Filet green olive tapenade and roasted tomatoes	\$17
Sesame Seared Ahi Tuna Steak* wasabi-soy vinaigrette, kale cucumber	salad\$18
Chilean Sea Bass with sofrito and shaved fennel	\$18
Swordfish Steak* cherry tomato-caper relish	\$19
Shrimp gumbo with iasmine rice	¢17

Sides and extras	
All beef chili topped with white cheddar	.\$6
Buttermilk biscuits served with honey butter	.\$5
Corn bread with jalapeno butter	.\$5
Collard greens	\$6
Green beans	\$6
BBQ Grits	\$5
Wild rice pilaf	
Smashed potatoes-fingerling potatoes with sea salt and sage	
Wild mushrooms	\$9
Sweets	
S'mores sundae- graham cracker crust chocolate ice cream topped with brulée mars	shmallow\$7
Seasonal pie	\$8
Seasonal crisp topped with an oatmeal brown sugar crumble	\$7
Bread pudding (varies with season)	\$8
Banana cream pie - caramelized banana with vanilla whipped cream	\$8



MAKE IT A MULE!

All Mules are served in a copper mug

JACK IS BACK!

Jack Daniel's Old No. 7 & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7

SPICED MULE

The Kraken Black Spiced Rum, fresh mint & lime juice, topped with Cock 'n Bull Ginger Beer \$7

MELON MULE

Grey Goose Le Melon and fresh lime juice, topped with Cock 'n Bull Ginger Beer \$8

DUBLIN MULE

Tullamore Dew Irish Whiskey & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7

TEXAS MULE

Tito's Handmade Vodka & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7

GEORGIA MULE

360 Peach Vodka & fresh Ilme Juice, topped with Cock 'n Bull Ginger Beer \$7

GARDEN MULE

Hendrick's Gin, Monin
Blueberry Syrup and fresh
lime juice, topped with
Cock 'n Bull Ginger Beer \$8

HAVANA MULE

Bacardi Pineapple Fusion Rum & fresh lime juice, topped with Cock 'n Bull Ginger Beer \$7

BEER

Happy Hour 3pm-7pm, \$1 off

	160z	23oz
Bud Light	\$4	\$6
Sierra Nevada Pale Ale	\$5	\$7
Shock Top	\$5	\$7
Stella Artois	\$5	\$7
Speakeasy Big Daddy IPA	\$5	\$7
Black Diamond White Witch IPA	\$5	\$7
Firestone 805	\$5	\$7
Angry Orchard Hard Cider	\$5	\$7
Coors Light	\$4	\$6
Guinness	\$5	\$7
Lagunitas IPA	\$5	\$7

CALIFORNIA CRAFT BEER

Ass Kisser "Royal Donk" Double IPA, Ukiah, 12oz -\$5

Ass Kisser "Stubborn Jack" Smoked Porter, Uklah, 12oz \$5

Coachella Valley Brewing Co "Windfarm" Saison, Coachella Valley, 22oz \$8 Iron Fist "Renegade Blonde" Kolsch Style

Beer, San Diego, 22oz \$8

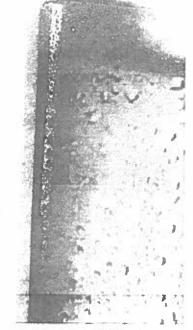
Iron Fist "Counter Strike" IPA San Diego, 22oz \$8

PITCHERS

Coors or Bud Light Happy Hour \$10 Regular Priced \$13

Premium

Happy Hour \$13 Regular Priced \$17



WINE

WHITES		
Camelot Chardonnay, California	\$5	\$18
Hess Chardonnay, Monterey	\$7	\$25
DeLoach La Reine Chardonnay, Sonoma Coast	\$8	\$28
Wente Riva Ranch Chardonnay, Livermore	\$11	\$39
Sonoma Cutrer Chardonnay, Russian River	\$13	\$45
Giesen Estate Sauvignon Blanc, Marlborough	\$7	\$25
^e Luna Nuda Pinot Grigio, <i>Italy</i>	\$7	\$25
BEX Riesling, Germany	\$6	\$21
Fetzer Moscato, California	\$6	\$21
REDS		
Camelot Cabernet, Callfornia	\$5	\$18
Cycles Gladiator Cabernet, Central Coast	\$7	\$25
Raymond Cabernet, Napa	\$8	\$28
Charles Smith Velvet Devil Merlot, Columbia Valley	\$7	\$25
667 Pinot NoIr, Monterey	\$8	\$28
Truant Zinfandel, Lodi	\$8	\$28
A.		
BUBBLES		
MARTINI Prosecco, Italy (187ml)		\$6
La Grand Courtage Blanc de Blan	IC,	\$29

SANGRIA

France

Sangria Rosso glass \$5 | carafe \$15 Sangria Bianco glass \$5 | carafe \$15

Mavericks late night menu

Vegetable Gumbo
With holy trinity okra and basmati rice
Deviled eggs
Topped with chives and paprika
Pulled pork
on white tasted bread
½ Rack
ribs with our house BBQ
Corn Bread
served with honey butter
Cowboy Salad
Mix greens, Pinto bean, cornbread croutons, bacon vinaigrette