



# MAVERICK

TEXAS BRASSERIE

*Southtown*

MAKE YOUR OWN RULES

## BRUNCH

### *Shared*

<b>FRIED SWEET DOUGH</b>	7
cinnamon sugar & seasonal jam	
<b>APPLE PANCAKE</b>	12
caramelized apples	
<b>MAVERICK FRITES</b>	7
<b>BASKET OF HOUSE-MADE PASTRIES</b>	10
<b>BROWN BUTTER BRIOCHE DOUGHNUT</b>	3

### *Mains*

<b>YOGURT &amp; GRANOLA PARFAIT</b>	10
fresh berries	
<b>SMITHFIELD HAM BENEDICT</b>	14
<b>BRAISED PORK BELLY</b>	15
cheesy grits & two coddled eggs	
<b>DUCK CONFIT HASH</b>	15
two poached eggs	
<b>HOUSE CURED SALMON</b>	16
toasted house-made bagel, crème fraîche & sliced avocado	
<b>SALAD LYONNAISE</b>	12
frisée greens, vinaigrette, coddled egg, thick bacon	
<b>WAFFLES WITH MAPLE SYRUP</b>	8
add mixed berries \$4 add fried quail & gravy \$8	
<b>STEAK FRITES</b>	16
add poached egg \$3	
<b>MARYLAND BLUE CRAB OMELETTE</b>	18
Humboldt Fog, arugula & breakfast potatoes	
<b>MAVERICK BURGER</b>	14
tomato, bibb lettuce, grilled red onion, jack cheese Maverick aioli & Frites	

### *Add Ons*

<b>SMITHFIELD HAM</b>	6	<b>EACH EGG</b>	3
<b>SAUSAGE</b>	5	<b>BISCUIT &amp; GRAVY OR JAM</b>	5
<b>BACON</b>	5	<b>BRIOCHE TOAST</b>	3

## Wines by the Glass

### S H E R R Y

- La Cigarrera **MANZANILLA** Sanlucar De Barrameda  
 Bodeagas Grant **AMONTILLADO** 'La Garrocha' Jerez-Xérès-Sherry  
 El Maestro Sierra **OLOROSO** '15 yr' Jerez-Xérès-Sherry

### B U B B L E S

- NV Aubry **PINOT MENUIER BLEND** Brut Jouy-Les-Reims Champagne  
 NV Charles Bove **CHENIN BLANC** Brut 'Traditionnelle' Loire Valley  
 NV Stéphane Serol **GAMAY** 'Turbulent' Loire Valley

### W H I T E

- 2016 Von Winning **RIESLING** 'Winnings' Pfalz  
 2017 Daulny **SAUVIGNON BLANC** Sancerre Loire  
 2015 Bründlmayer **GRÜNER-VELTLINER** Terrassen Kamptal  
 2017 Champalou **CHENIN BLANC** Vouvray Loire Valley  
 2015 Onward **MALVASIA** 'Capp Inn Ranch' Suisun Valley  
 2016 Lost Draw **MARSANNE** 'Timmons Estate' Texas High Plains  
 2016 Henri Perras **CHARDONNAY** Mâcon-Villages Burgundy  
 2016 La Follette **CHARDONNAY** 'Los Primeros' Sonoma  
 2015 Ramonet **CHARDONNAY** Puligny-Montrachet Burgundy (Coravin)

### R O S É

- 2017 Charles Jouget **CABERNET FRANC** Chinon Loire Valley

### R E D

- 2017 Jean-Paul Brun (Terres Dorées) **GAMAY** Morgon Beaujolais  
 2016 Benoît Cantin **PINOT NOIR** Irancy Burgundy  
 2014 Belle Pente **PINOT NOIR** Yamhill-Carlton Willamette Valley  
 2016 Garofoli **MONTEPULCIANO BLEND** 'Farnio' Piceno Marche  
 2015 Vaccelli **GRENACHE BLEND** 'Juste Ciel' Corsica  
 2014 Dashe **ZINFANDEL** Dry Creek Sonoma  
 2010 Larose-Trintaudon **CABERNET BLEND** Haut-Médoc Bordeaux  
 2014 Hooplah **MERLOT BLEND** 'The Mutt' Napa Valley

## Specialty Cocktails

<b>HOUSE FRUIT FLAVORED MIMOSA</b>	<b>7</b>
<b>BLOODY MARY</b>	<b>7</b>
<b>SPIKED COLD COFFEE</b>	<b>7</b>
<b>PIMM'S CUP</b>	<b>7</b>
<b>APEROL SPRITZ</b>	<b>8</b>

### THE MAVERICK

The word "maverick" evokes images of out of the box thinking and actions by independent and nontraditional people- someone who makes their own rules, and sometimes breaks a few. So we thought that an everyday restaurant and bar that offers "a la carte" options to create your own menu would be most appropriate for the King William and Lavaca neighbors, visitors and foodies alike.

### HOURS Dinner

5-10 PM Sunday-Thursday

5-11 PM Friday-Saturday

### Brunch

1030-2 PM- Sunday

### Lunch

11:30- 2 PM Wednesday-Friday

### Happy Hour

4-6 pm Monday- Friday

## Beer

### D R A F T

- 9** Sierra Nevada **OCKTOBERFEST** **7**  
*Blanco, TX / 5.3%*  
**10** Saint Arnold Lawnmower **KÖLSCH** **7**  
*Houston, TX / 4.9%*  
 Buffalo Bayou Brewing Co 1836 **AMBER** **7**  
*Houston, TX / 5.9%*  
**18** High Wheel BeerWorks 56 **IPA** **7**  
**12** San Antonio, TX / 7%  
**13** Guinness **IRISH DRY STOUT** **6**  
*Dublin, Ireland / 4.2%*

### 12 B O T T L E

- 15** Modelo Especial **MEXICAN LAGER** **5**  
**13** Grupo Modelo / Mexico / 4.4%  
**14** Blanche De Beruxelles **WITBIER** **9**  
**14** Brasserie Lefébvre SA / Rebecq-Quenast, Belgium / 4.5%  
**12** Red Bud **BERLINER WEISSE** **5**  
**14** Independence Brewing Co. / Austin, Texas / 4.5%  
**16** Devil's Backbone **TRIPEL** **6**  
*Real Ale / Blanco, Texas / 8.10%*  
**39** Basque Cider **CIDER** **6**  
*Isastegi / Spain / 6*

### 13 Non-Alcoholic

### CARBONATED SOFT DRINKS

- 14** **HOUSE-MADE GINGER BEER** **4**  
**17** **SEASONAL OFFERING** **4**  
**17** **COFFEE** **4**  
**10** **ESPRESSO** **4**  
**13** **CAPPUCCINO** **5**  
**14** **LATTE** **5**  
**16**  
**17**



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