



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS A LA CARTE

Shared Plates

GOUGERES	8
delicately baked cheese puff	
CRAB CAKE SLIDERS	EACH 7
tomato, bibb lettuce, tartar sauce	
BEEF TARTARE	16
angus sirloin, dijon, cornichone, capers, tobasco	
HAMACHI SASHIMI	15
fennel relish, preserved lemon	
CALAMARI & OCTOPUS	19
grilled with calabrese peppers, potatoes	
MUSSELS	14
spicy thai coconut, cilantro, lemongrass	
ESCARGOT POT PIE	14
white wine, parsley butter, garlic	

Salads

STARTER 9 / MAIN 12

<i>add pulled rotisserie chicken, wood-grilled pork or beef</i>	5
ARUGULA	
spiced walnuts, pickled heirloom beets, goat cheese & carrots	
GRILLED KALE	
hibiscus vinaigrette, orange supremes, hazelnuts & pecorino	
GREEN LENTILS	
carrots, red onion, dijon, walnuts & cotija cheese	

Soups

CUP 6 / BOWL 9

served with a slice of house made bread

BUTTERNUT SQUASH
caramelized fennel & green apple
FRENCH ONION

Sandwiches

15

CROQUE MADAME
ham, dijon mustard, fried egg, sauce mornay & frites
CRISPY PASTRAMI SANDWICH
sauerkraut, thousand island, swiss cheese on rye & frites
MAVERICK BURGER
bibb lettuce, grilled red onions, jack cheese, aioli & frites

House-Made Pastas

STARTER 12 / MAIN 16

GNOCCHI
chives, goat cheese, creme fraiche

LASAGNETTE
forest-harvested mushrooms, smoked garlic

TRENETTE
fresh herbs, olive oil, chili flake, pine nuts, pecorino

PLATS DU JOUR

25

includes vegetables, house salad and dessert

SUNDAY	Poisson en Papillote
MONDAY	Coq au vin
TUESDAY	Boeuf Bourguignon
WEDNESDAY	Chicken Paillard
THURSDAY	Pork Confit
FRIDAY	Porchetta
SATURDAY	Chicken Chasseur

Proteins

WOOD GRILL

MIXED GRILL SINGLE / DOUBLE / TABLE	24 / 44 / 84
Texas quail, sausage, pork belly, tenderloin	
SEASONAL GULF COAST FISH FILET 4OZ / 6OZ	16 / 24
TEXAS QUAIL WITH CITRUS & FENNEL ONE / TWO	12 / 21
FLAT IRON STEAK 6OZ / 10OZ	15 / 23
ANGUS NEW YORK STRIP 8OZ / 12OZ	21 / 29
GRILLED SCOTTISH SALMON 4OZ / 6OZ	14 / 21
DUROC PORK CHOP SINGLE / DOUBLE	15 / 23

SAUTÉED

PAN-SEARED LAKE TROUT	20
lemon, olive oil, herbs	
PEPPERED BEEF TENDERLOIN 6OZ	29
PORK SCHNITZEL	17
lemon, capers, brown butter	
SEARED MAHI MAHI	22

RÔTISSERIE (available after 5 PM)

over wood fire

CRISPY DUCK HALF	29
HERBED CHICKEN HALF	19

CONDIMENTS

4

Béarnaise Sauce	Green Pepper & Brandy Cream
Chimichurri	Bordelaise
Gribiche	Herb & Garlic Butter
Mango Chutney	Cucumber, Red Onions, Rice Vinegar

A La Carte

VEGETABLES

9

Sauteed Forest-Harvested Mushrooms
Cauliflower with Turmeric, Pickled Raisins & Shaved Almonds
Brussels Sprouts, Sriracha, Peanuts, Soy
Green Beans, Cherry Tomatoes & Blistered Shishito Peppers
Wood-Roasted Seasonal Root Vegetables
Truffle & Parsnip Mousseline
Roasted Squash with Sage Streusel & Cinnamon Crème Fraîche

STARCHES

7

Ⓞ Double-Cooked Crispy Potato Fries
Ⓞ Skinny-Fried Sweet Onions
House-Made Breads
Green Chili Mac & Pork Cracklings
Potato Pave
Roasted New Potatoes & Melted Leeks

ⓄⓄ Bar Service Only Wed-Fri 2:30 to 5 PMⓄⓄ

Wines by the Glass

SHERRY

La Cigarrera MANZANILLA Sanlucar De Barrameda	9
Bodegas Grant AMONTILLADO 'La Garrocha' Jerez-Xères-Sherry	10
El Maestro Sierra OLOROSO '15 yr' Jerez-Xères-Sherry	11

BUBBLES

NV Aubry PINOT MENUIER BLEND Brut Jouy-Les-Reims Champagne	18
NV Charles Bove CHENIN BLANC Brut 'Traditionnelle' Loire Valley	12
NV Stéphane Serol GAMAY 'Turbulent' Loire Valley	13

WHITE

2016 Von Winning RIESLING 'Winnings' Pfalz	12
2017 Daulny SAUVIGNON BLANC Sancerre Loire	15
2016 Gobelsburg GRÜNER VELTLINER Kamptal	13
2017 Champalou CHENIN BLANC Vouvray Loire Valley	14
2015 Onward MALVASIA 'Capp Inn Ranch' Suisun Valley	14
2016 Lost Draw MARSANNE 'Timmons Estate' Texas High Plains	12
2016 Henri Perrusset CHARDONNAY Mâcon-Villages Burgundy	14
2016 La Follette CHARDONNAY 'Los Primeros' Sonoma	16

ROSÉ

2017 Charles Jouget CABERNET FRANC Chinon Loire Valley	13
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RED

2017 Jean-Paul Brun (Terres Dorées) GAMAY Morgon Beaujolais	14
2016 Benoît Cantin PINOT NOIR Irancy Burgundy	17
2015 Ken Wright PINOT NOIR Willamette Valley	14
2016 Garofoli MONTEPULCIANO BLEND 'Farnio' Piceno Marche	10
2015 Vaccelli GRENACHE BLEND 'Juste Ciel' Corsica	13
2014 Dashe ZINFANDEL Dry Creek Sonoma	14
2010 Larose-Trintaudon CABERNET BLEND Haut-Médoc Bordeaux	16
2014 Hooplah MERLOT BLEND 'The Mutt' Napa Valley	17

Specialty Cocktails

D-205 ST. BERNARD vodka, cucumber water, mint, citrus, cracked black pepper	9
ROGUE SANG spanish wine, rum, allspice dram, citrus	10
VIOLET CROWNS gin, italicus, creme de violettes, marischino, lemon, simple syrup, cherry	14
SADIE HAWKINS mezcal, rum, orgreat, lime, simple syrup	15
HYSTERICAL LITERATURE bourbon, lemon, local honey, averna, pineapple liqueur	14
LE BIJOU gin, genepy des alpes, bonal apertif, orange bitters, grapefruit aroma	12
THE MAVERICK oloroso sherry, scotch, cynar, orange peel	13



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.

CHRIS CARLSON

Chef

JOSHUA THOMAS

Hospitality & Beverage

PETER SELIG

President

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San Antonio, Texas 78205

210.973.6050

mavericktexas.com

HOURS

Dinner

5-10 PM Sunday-Thursday

5-11 PM Friday-Saturday

Brunch

1030-2 PM- Saturday-Sunday

Lunch

11:30- 2 PM Wednesday-Friday

Siesta Hours

2-5 pm Weds- Friday

PRIVATE DINING

The Maverick's talented banquet staff want to help you plan your private event in our unique "Le Box" that offers inviting seating from 20 to 80 or up to 150 reception style. Or reserve our "Le Palm" which offers al fresco dining or cocktails. Buyouts of the entire restaurant can accommodate up to 300. Private entrance and valet parking available.

PLEASE CONTACT

megan@mavericktexas.com

Beer

DRAFT

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

BOTTLE

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

Non-Alcoholic

CARBONATED SOFT DRINKS	4
HOUSE-MADE GINGER BEER	4
SEASONAL OFFERING	4
COFFEE	4
ESPRESSO	4
CAPPUCCINO	5
LATTE	5

19 % gratuity added to parties of six or more