



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS A LA CARTE

Shared Plates

GOUGERES	8
delicately baked cheese puff	
CRAB CAKE SLIDER	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

add pulled rotisserie chicken, wood-grilled pork or beef	5
ARUGULA	
spiced walnuts, pickled heirloom beets, goat cheese & carrots	
GRILLED KALE	
hibiscus vinaigrette, orange supremes, marcona almonds & pecorino	
GREEN LENTILS	
carrots, red onion, dijon, pecans & 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
GRASS FED SIRLOIN 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	Winter Fruit Chutney
Gribiche	Herb & Garlic Butter
Bordelaise	Cucumber, Red Onions, Rice Vinegar

A La Carte

VEGETABLES

9

Sauteed Forest-Harvested Mushrooms
Cauliflower with Turmeric, Pickled Raisins & Shaved Almonds
Brussel 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 Pavé
Roasted New Potatoes & Melted Leeks

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

Wines by the Glass

S H E R R Y

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

B U B B L E S

NV Aubry PINOT MEUNIER BLEND Brut Jouy-Les-Reims Champagne	18
NV Charles Bove CHENIN BLANC Brut 'Traditionnelle' Loire Valley	12
NV Faire La Fête CHARDONNAY BLEND Crémant De Limoux Languedoc	11

W H I T E

2006 Hexamer RIESLING Kabinett 'Meddersheimer Rheingrafenberg' Nahe	17
2017 Artomaña HONDARRABI ZURI 'Xarmant' Arabako Txakoli Spain	11
2017 Deux Moulins SAUVIGNON BLANC Loire Valley	11
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
2017 Jean Collet CHARDONNAY Chablis Burgundy	17
2016 La Follette CHARDONNAY 'Los Primeros' Sonoma	16

R O S É

2017 De La Bonnelière CABERNET FRANC 'Rive Gauche' Chinon Loire	12
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R E D

2016 Benoît Cantin PINOT NOIR Irancy Burgundy	17
2015 Ken Wright PINOT NOIR Willamette Valley	14
2015 Prieler BLAUFRÄNKISCH Burgenland Austria	15
2015 Ostatu TEMPRANILLO Rioja Crianza Spain	13
2014 Château du Cayrou MALBEC Cahors Southwest France	13
2015 Ronan Clinet MERLOT Bordeaux	12
2016 Hooplah CABERNET SAUVIGNON California	17

Specialty Cocktails

IMMORTAL BELOVED	8
vodka, parfait amour, creme' de fraise de bois, simple syrup, lemon, champagne	
LA COLOMDE	10
tequila, grapefruit tarragon shrub, lime, mezcal spritz, soda	
LAST GREEN LEAF	10
rum, green chartreuse, dry vermouth, lime, apple cinnamon syrup, cranberry bitters	
VIOLET CROWNS	14
gin, italicus, creme de violette, maraschino, lemon, simple syrup, cherry	
HYSTERICAL LITERATURE	14
bourbon, lemon, local honey, averna, pineapple liquor	
LE BIJOU	12
gin, genepy des alpes, bonal apertif, orange bitters, grapefruit aroma	
THE MAVERICK	13
oloroso sherry, scotch, cynar, orange peel	

Beer

D R A F T

Saint Arnold Lawnmower KÖLSCH	7
Houston, TX / 4.9%	
Real Ale Pinsetter AMBER	7
Blanco, TX / 5.4%	
High Wheel BeerWorks 56 IPA	7
San Antonio, TX / 7%	
Brooklyn Brewery BROWN ALE	7
Brooklyn, New York / 5.6%	
Guinness IRISH DRY STOUT	7
Dublin, Ireland / 4.2%	

B O T T L E

Modelo Especial MEXICAN LAGER	5
Grupo Modelo / Mexico / 4.4%	
Bavik SUPER PILS	7
Brouwerij De Brabandere/Bavikhove, Belgium / 5.2%	
Sixpoint Bengali IPA	8
Sixpoint Brewery/ Red Hook, Ny / 6.6%	
Wittekerke Wild SOUR WITBIER	12
Brouwerij De Brabandere/Bavikhove, Belgium / 5.0%	
Blanche De Bruxelles WITBIER	9
Brasserie Lefébvre SA / Rebecq-Quenast, Belgium / 4.5%	
Celis Grand Cru TRIPEL	8
Celis / Austin, Texas / 8.6%	
Bordatto Etxaldea CIDER 'Basa Jaun'	9
Basa Jaun / Basse Navarre, Txakolina / 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



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

710 South St. Mary's Street

San Antonio, Texas 78205

210.973.6050

mavericktexas.com

HOURS

Dinner

5-10 PM Sunday-Thursdays

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

events@mavericktexas.com