



MAVERICK

TEXAS BRASSERIE

Southtown

LUNCH

PLAT DU JOUR

includes salad, main and dessert

16

Small Plates

CHICKEN & WILD RICE

CUP 6 / BOWL 9

GAZPACHO

CRAB CAKE SLIDERS

EACH 7

tomato, bibb lettuce, tartar sauce

YELLOWFIN TUNA RIBBONS

16

avocado spicy relish, ginger marinade

ASIAN LETTUCE WRAP

10

roasted chicken, soy dressing, shishito peppers, green onion

WOOD-ROASTED HEIRLOOM BEETS

8

red wine vinaigrette, radish

MIXED GREENS

8

champagne vinaigrette, cucumber, tomato, red onion, avocado

add pulled rotisserie chicken, wood-grilled pork or beef

5

Large Plates

SALAD LYONNAISE

12

frisée greens, vinaigrette, coddled egg, thick bacon

MUSSELS

15

spicy thai coconut, cilantro, lemongrass, & frites

CURRIED CHICKEN SALAD

12

raisins, toasted almonds, little gem lettuce

TUNA FISH SALAD

12

dijon vinaigrette, crispy capers, butter lettuce

WOOD-ROASTED PORK SANDWICH

14

German mustard, lettuce, tomato on baguette & frites

CRISPY PASTRAMI SANDWICH

13

sauerkraut, thousand island, swiss cheese on rye & frites

MAVERICK BURGER

12

bibb lettuce, grilled red onions, jack cheese, Maverick aioli & frites

TROUT ALMONDINE

16

brown butter, toasted almonds, & green beans

STEAK FRITES & SPINACH

18

Sides to share

7

SAUTÉED GREEN BEANS

GREEN CHILI MAC & PORK CRACKLINGS

DOUBLE-COOKED CRISPY POTATO FRITES

SKINNY-FRIED SWEET ONIONS

FRIED PICKLES

Dessert

8

CHEESECAKE

BROWNIE SUNDAE

COFFEE CRÈME CARAMEL

Wines by the Glass

SHERRY

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

BUBBLES

- NV Gimonnet **CHARDONNAY** Blanc de Blanc Cuis 1er Cru Brut Champagne
2014 Avinyó **PARADELLA** Brut Reserva Cava
NV Luis Pato **BAGA** Brut Rosé Barreida

WHITE

- 2016 Selbach **RIESLING** 'Incline' Mosel
2017 Garofoli **VERDICCHIO** dei Castelli di Jesi 'Macrina' Marche
2017 Daulny **SAUVIGNON BLANC** Sancerre Loire
2015 Domaine d'Orfeuilles **CHENIN BLANC** 'Silex' Vouvray Loire Valley
2017 Southhold **ROUSSANNE BLEND** 'Don't Forget To Soar' High Plains
2016 Henri Perrusset **CHARDONNAY** Mâcon-Villages Burgundy
2016 La Follette **CHARDONNAY** 'Los Primeros' Sonoma

ROSÉ

- 2016 Gobelsburg **ST.LAURENT/ZWEIGELT** 'Cistercian' Kamptal

RED

- 2017 Marcel Lapierre **GAMAY** 'Rasins Gaulois' Beaujolais
2016 Benoît Cantin **PINOT NOIR** Irancy Burgundy
2015 Elk Cove **PINOT NOIR** Willamette Valley
2016 Rayos Uva **TEMPRANILLO** Rioja
2014 Dashe **ZINFANDEL** Dry Creek Sonoma
2016 Saint Côme **SYRAH** Côte du Rhône
2015 Clos La Coutale **MALBEC** Cahors Southwest France
2010 Larose-Trintaudon **CABERNET BLEND** Haut-Médoc Bordeaux
2015 Consortium **CABERNET SAUVIGNON** Napa Valley

Specialty Cocktails

D-205 ST. BERNARD

vodka, cucumber water, lemon verbena, citrus, cracked black pepper

WHITE FANG

white wine, canton ginger liqueur, lillet blanc, berries, citrus

BEXAR TEA PUNCH

pisco, hibiscus tea, honey, lime

EL COCO RAYADO

blanco tequila, velvet falernum cantaloupe, coconut, lime, hellfire bitters

FADE TO CAB

bourbon, lemon, local honey, cabernet sauvignon

LE BIJOU

gin, genepy des alpes, bonal apertif, orange bitters, grapefruit aroma

THE MAVERICK

oloroso sherry, scotch, cynar, orange peel

Beer

DRAFT

- 9 Karbach Love Street **KÖLSCH** 7
Houston, TX / 4.9%
10
11 Real Ale Han's **PILSENER** 7
Blanco, TX / 5.3%
Saint Arnold **AMBER** 7
Houston, TX / 5.5%
18 No Label El Hefe **HEFEWEIZEN** 7
12 Katy, Texas / 5.5%
12 High Wheel BeerWorks **56 IPA** 7
San Antonio, TX / 7%
Guinness **IRISH DRY STOUT** 6
11 Dublin, Ireland / 4.2%

10

BOTTLE

- 14 Lone Star **AMERICAN LAGER** 5
Miller Brewing Company / Fort Worth, TX / 4.65%
13 Blanche De Beruxelles **WITBIER** 9
14 Brasserie Lefébvre SA / Rebecq-Quenast, Belgium / 4.5%
16 Red Bud **BERLINER WEISSE** 7
Independence Brewing Co. / Austin, Texas / 4.5%
Milk **STOUT** 7
12 Left Hand / Longmont, CO / 6%
Devils Backbone **TRIPEL** 7
Real Ale / Blanco, Texas / 8.1%
13 Basque Cider **CIDER** 6
17 Isastegi / Spain /

16

Non-Alcoholic

12

- 14 **CARBONATED SOFT DRINKS** 4
11 **HOUSE-MADE GINGER BEER** 4
12 **SEASONAL OFFERING** 4
16 **ESPRESSO** 4
19 **COFFEE** 4
CAPPUCCINO 5
LATTE 5

9

9

9

10

10

12

13

HOURS

Dinner

5-10 PM Sunday-Thursday

5-11 PM Friday-Saturday

Brunch

1030-2 PM- Sunday

Lunch

11:30- 2 PM Monday-Friday

Happy Hour

4-6 pm Monday- Friday