



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES

LUNCH

PLAT DU JOUR **16**
includes Salad, Main and Dessert

Soups

CUP **6**/BOWL **9**

CHICKEN & WILD RICE

GAZPACHO

Salads

YELLOWFIN TUNA RIBBONS **16**
avocado spicy relish , ginger marinade

CURRIED CHICKEN **12**
raisins, toasted almonds, little gem lettuce

TUNA FISH **12**
dijon vinaigrette, crispy capers, butter lettuce

WOOD-ROASTED HEIRLOOM BEETS **8**
red wine vinaigrette, radish

MIXED GREENS **9**
champagne vinaigrette, cucumber, tomato, red onion, avocado

Sandwiches

WOOD-ROASTED PORK **14**
German mustard, lettuce, tomato on baguette

CRISPY PASTRAMI **13**
sauerkraut, thousand island, swiss cheese on rye

ASIAN LETTUCE WRAP **12**
roasted chicken, soy dressing, shishito peppers, green onion

MAVERICK BURGER **14**
bibb lettuce, grilled red onions, jack cheese, Maverick aioli & Frites

Sides

GREEN CHILI MAC & PORK CRACKLINGS **7**
DOUBLE-COOKED CRISPY POTATO FRIES **7**
SKINNY-FRIED SWEET ONIONS **7**
FRIED PICKLES **7**

Dessert

KEY LIME CRÈME BRULÉE **10**
BROWNIE SUNDAE **10**
STRAWBERRY SHORTCAKE **10**

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 Rieflé **PINOT NOIR** Cremant D'Alsace Brut Rosé Alsace

WHITE

- 2014 Eugen Müller **RIESLING** Kabinett 'Forster Mariengarten' Pfalz
2016 Château Brezé **CHENIN BLANC** Saumur, Loire Valley
2016 Daulny **SAUVIGNON BLANC** Sancerre Loire
2015 Ött **GRUNER-VELTLINER** 'Am Berg' NiederÖsterreich
2016 Lost Draw **MARSANNE** Texas High Plains
2014 Domaine Jean Collet **CHARDONNAY** Petit Chablis
2013 Alondra **CHARDONNAY** 'Boeck Vineyard' Sonoma

ROSÉ

- 2017 Fontsaïnte **GRENACHE GRIS** 'Gris de Gris' Corbières

RED

- 2016 Ruet **GAMAY** Regnie 'Les Bois' Beaujolais
2015 Roche de Bellene **PINOT NOIR** Bourgogne Rouge Burgundy
2015 Elk Cove **PINOT NOIR** Willamette Valley
2013 Señorío de Peciña **TEMPRANILLO** Rioja Crianza
2016 Aurélien Chatagnier **SYRAH** Rhône
2015 Sportoletti **SANGIOVESE** Assisis Rosso, Umbria
2014 Dashe **ZINFANDEL** Dry Creek Sonoma
2015 Pucciarella **CABERNET BLEND** Colli del Trasimeno Umbria
2015 Consortsium **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

PISCO PUZZLER

pisco, triple sec, charred fennel shrub, absinthe rinse

FADE TO CAB

bourbon, lemon, local honey, cabernet sauvignon

EL DON MAESTRO

tequila, gran classico, carpano antica, grapefruit peel, wahaka mezcal mist

LE BIJOU

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

THE MAVERICK

oloroso sherry, scotch, cynar, orange peel

Beer

DRAFT

- 9 Karbach Love Street **KÖLSCH** 6
Hosuton, TX / 4.9%
- 10 Oskar Blues Mama's Little Yella **PILSNER** 6
11 Lyons, CO / 5.3%
- Ballast Point California **AMBER** 7
San Diego, CA / 5.5%
- 18 Bell's Two Hearted **AMERICAN IPA** 6
12 Kalamazoo, MI / 7%
- 13 Cigar City Jai Alai **RED AMERICAN IPA** 8
Tampa, FL / 7.5%
- Guinness **IRISH DRY STOUT** 6
10 Dublin, Ireland / 4.2%

BOTTLE

- 1664 **EURO PALE LAGER** 6
13 Brasseries Kronenbourg / Obernai, France / 5.5%
- 11 Shiner **BOCK** 5
14 Spoetzl Brewery / Shiner, Texas / 4.4%
- 13 Lone Star **AMERICAN LAGER** 5
Miller Brewing Company / Fort Worth, TX / 4.65%
- Blanche De Beruxelles **WITBIER** 8
12 Brasserie Lefévre SA / Rebecq-Quenast, Belgium / 4.5%
- Red Bud **BERLINER WEISSE** 6
Independence Brewing Co. / Austin, Texas / 4.5%
- 13 Milk **STOUT** 6
Left Hand / Longmont, CO / 6%
- 15 Tipel Karmeliet **TRIPEL** 13
17 Brouwerij Bosteels / Buggenhout, Belgium / 8.4%
- 13 G' Knight **IMPERIAL IPA** 6
13 Oskar Blues / Lyons, CO / 8.7%
- 10 Golden Monkey **TRIPEL** 8
14 Victory / Downingtown, PA / 9.5%
- 10 Apple Bomb **CIDER** 6
19 Argus Cidery / Austin, Texas / 6.2%

9

9

9

10

12

12

13



HOURS

5-10 PM Sunday-Thursdays
5-11 PM Friday-Saturday
Brunch
1030-230 PM- Sunday
Happy Hour
4-6 PM Monday- Friday
Lunch
11:30- 2 PM Monday-Friday

710 South St. Mary's Street
San Antonio, Texas 78205