



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS A LA CARTE

Shared Plates

GOUGERES	8
baked delicate cheese puff	
CRAB CAKE SLIDERS	EACH 7
tomato, bibb lettuce, tartar sauce	
SALMON TARTARE	12
lemon, olive oil, crispy capers	
STEELHEAD TROUT SASHIMI	15
wasabi, edamame	
CALAMARI AND OCTOPUS	12
grilled and sous vide with calabrian peppers, potatoes	
MUSSELS	14
spicy thai coconut, cilantro, lemongrass	
ARTISANAL CHEESES TWO/THREE/FOUR	9/14/17
honey, conserves, nuts & crackers	

Salads

STARTER 9 / MAIN 12

add pulled rotisserie chicken, wood-grilled pork or beef 5

ARUGULA
spiced walnuts, pickled heirloom beets, carrots
KALE
almonds, green apple, parmesan, lemon
ENDIVE
yogurt and bleu cheese

Soups

CUP 6 / BOWL 9

served with a slice of house made garlic bread

ROASTED BUTTERNUT SQUASH
seasonal herbs
HOMEMADE CHICKEN & WILD RICE

House-Made Pastas

STARTER 12 / MAIN 16

GNOCCHI
chives, goat cheese, creme fraiche
TAGLIATELLI
forest-harvested mushrooms, smoked garlic
PAPPARDELLE
comte cheese, ham, chives
LINGUINE CACIO E PEPE
cheese & pepper

PLATS DU JOUR

25

includes vegetables, house salad and dessert

SUNDAY	Cassoulet
MONDAY	Pork Osso Bucco
TUESDAY	Boeuf Bourguignon
WEDNESDAY	Porchetta
THURSDAY	Pork Confit
FRIDAY	Coq au Vin
SATURDAY	Blanquette de Veau

Proteins

WOOD GRILL

MIXED GRILL SINGLE / DOUBLE / TABLE	19 / 36 / 70
Texas quail, sausage, pork belly, tenderloin	
SEASONAL GULF COAST FISH FILET 4OZ / 6OZ	12 / 18
TEXAS QUAIL WITH CITRUS AND FENNEL ONE / TWO	10 / 19
FLAT IRON STEAK 6OZ / 10OZ	13 / 20
ANGUS NEW YORK STRIP 8OZ / 12OZ	18 / 27
GRILLED SCOTTISH SALMON 4OZ / 6OZ	14 / 21
DUROC PORK CHOP SINGLE / DOUBLE	12 / 20
MAVERICK BURGER	14
bibb lettuce, grilled red onions, jack cheese, Maverick aioli	

SAUTÉED

PAN-SEARED LAKE TROUT	16
lemon, olive oil, herbs	
PEPPERED BEEF TENDERLOIN	28
PORK SCHNITZEL	16
lemon, capers, brown butter	
CRISPY FLOUNDER	21

RÔTISSERIE

over wood fire

CRISPY DUCK WHOLE	42
HERBED CHICKEN WHOLE	36

CONDIMENTS

4

Béarnaise Sauce	Aioli
Chimichurri	Bordelaise
Red Onion & Port	Herb & Garlic Butter
Tomato Jam	Cucumber, Red Onions, Rice Vinegar
Mango Chutney	

A La Carte

VEGETABLES

8

Sauteed Forest-Harvested Mushrooms
Cauliflower with Turmeric, Pickled Raisins & Slivered Almonds
Endive Gratin Casserole
Blistered Cherry Tomatoes & Green Beans
White Beans, Wood-Roasted Tomato & Garlic
Wood Roasted Seasonal Root Vegetables
Braised Red Cabbage

STARCHES

7

Double-Cooked Crispy Potato Fries
Skinny Fried Sweet Onions
Homemade Breads & Biscuits
Green Chili Mac & Pork Cracklings
Potato Pave

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 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

W H I T E

2014 Kruger-Rumpf **RIESLING** Estate Trocken Nahe
 2016 Pascal Janvier **CHENIN BLANC** Jassinières Loire
 2016 Daulny **SAUVIGNON BLANC** Sancerre Loire
 2015 Ött **GRUNER-VELTLINER** 'Am Berg' Niederösterreich
 2015 Kuhlman **MARSANNE** Texas High Plains
 2014 Domaine Jean Collet **CHARDONNAY** Petit Chablis
 2014 Alondra **CHARDONNAY** 'Boeck Vineyard' Sonoma

R O S É

2016 Fondrèche **CINSAULT BLEND** 'L'Instant' Ventoux Rhone

R E D

2016 Marcel Lapiere **GAMAY** 'Rasins Gaulois' Beaujolais
 2012 Deux Montille **PINOT NOIR** Bourgogne Rouge Burgundy
 2016 Illahe **PINOT NOIR** 'Estate' Willamette Valley
 2012 Peciana **TEMPRANILLO** Rioja Crianza
 2016 Saint Côme **SYRAH** Côte du Rhône Rhone
 2015 Sportoletti **SANGIOVESE** Assisis Rosso, Umbria
 2014 Dashe **ZINFNDEL** Dry Creek Sonoma
 2014 Krutz **CABERNET SAUVIGNON** 'Magnolia' Sonoma Coast

Specialty Cocktails

A-710 AIRSPEED

vodka, pomegranate, madagascar vanilla, orange, lemon, cracked black pepper, orange peel

LIVE TONIGHT

gin, aperol, grapefruit, lemon, elderflower, sparkling, maraschino cherry

BEXAR CHILCANO

pisco, cactus pear, ginger, lime, soda

EL DON MAESTRO

tequila añejo, gran classico, carpano antica, orange peel, wahaka mescal mist

LA MURE

rum, green chartreuse, velvet falernum, lemon, black berries, fresh mint

FADE TO CAB

bourbon, lemon, local honey, orange bitters, cabernet sauvignon, nutmeg

THE MAVERICK

scotch, madeira, bauchant, orange peel



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

MIGUEL ARDID
 Director of Operations

JOSHUA THOMAS
 Hospitality & Beverage

PETER SELIG
 President

Beer

D R A F T

9 Karbach Love Street **KÖLSCH** 6
 Houston, TX / 4.9%
 10 Real Ale Han's Pils **PILSENER** 6
 Blanco, TX IPA / 6.8%
 Revolver Blood & Honey **AMERICAN PALE WHEAT** 7
 Granbury, TX / 7%
 Cigar City Jai Alhai **RED AMERICAN IPA** 8
 Tampa, FL / 7.5%
 Bell's Two Hearted Ale **AMERICAN IPA** 6
 Kalamazoo, MI / 7%
 Guinness **IRISH DRY STOUT** 6
 Dublin, Ireland / 4.2%

B O T T L E

1664 **EURO PALE LAGER** 6
 Brasseries Kronenbourg / Obernai, France / 5.5%
 Lone Star **AMERICAN LAGER** 4
 Past Brewing Company / Los Angeles, CA / 4.65%
 Blanche De Beruxelles **WITBIER** 8
 Brasserie Lefévre SA / Rebecq-Quenast, Belgium / 4.5%
 Red Bud **BERLINER WEISSE** 6
 Independence Brewing Co. / Austin, TX / 4.5%
 Golden Monkey **TRIPLE** 8
 Victory / Downingtown, PA / 9.5%
 Tipel Karmeliet **TRIPLE** 13
 Brouwerij Bosteels / Buggenhout, Belgium / 8.4%
 G' Knight **IMPERIAL IPA** 6
 Oskar Blues / Lyons, CO / 8.7%
 Chief Justice **STOUT** 6
 Legal Draft Beer Company / Dallas, TX / 6.6%
 Apple Bomb **CIDER** 6
 Argus Cidery / Austin, TX / 6.2%

Non-Alcoholic

CARBONATED SOFT DRINKS 4
HOUSE MADE GINGER BEER 4
SEASONAL OFFERING 4

18% gratuity added to parties of six or more

HOURS

5–10 PM Sunday–Thursday
 5–11 PM Friday–Saturday
 Lunch, Brunch
 and Happy Hour
 Coming Soon

710 South St. Mary's Street
 San Antonio, Texas 78205
 210.973.6050
mavericktexas.com

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

Miguel@mavericktexas.com