



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS À LA CARTE

Starters



- GOUGÉRES** 12
delicately baked gruyere cheese puffs
- HAND CUT DOUBLE COOKED FRITES** 10
garlic aioli, black pepper truffle ketchup
add truffle oil and parmesan 4
- BREAD BASKET** 10
housemade breads with whipped butter
- BEEF TARTARE** 22
shallot, parsley, dijonnaise, & housemade baguette
- CALAMARI & OCTOPUS** 21
fingerling potatoes, calabrese oil, smoked paprika, tomato petals
- ESCARGOT DE PROVENCE** 16
caramelized onions, garlic-parsley butter, truffled puff pastry, baguette
- CITRUS CURED SALMON** 18
avocado, chives, charred red onion creme fraiche, wonton crisps
- MIXED FRITE** 21
crispy fried calamari, shrimp, & golden peppers, calabrese aioli
- LUMP CRAB CAKES** 24
sweet corn puree, roasted pepper coulis, calabrese aioli, herb salad

Soups & Salads

- FRENCH ONION SOUP** 12
caramelized onion, beef stock, gruyere, crouton
- ROASTED BUTTERNUT SQUASH & APPLE SOUP** 12
black pepper, creme fraiche, crisp sage
- MIXED GREENS** STARTER 9 / MAIN 15
red wine agave nectar vinaigrette, black berries, chèvre goat cheese, & pecan
- BOSTON BIBB** STARTER 9 / MAIN 15
champagne walnut vinaigrette, red radish, granny smith apples, & candied walnuts

Plats Du Jour

35

3 COURSES / SALAD, ENTREE AND DESSERT

- MONDAY** Coq au Vin *red wine-braised chicken, mushroom, potatoes, lardons*
- TUESDAY** Porchetta *crispy rotisserie pork, glazed carrots, veal jus, crispy potato*
- WEDNESDAY** Cordon Bleu *chicken breast, ham, mornay, potatoes, spinach*
- THURSDAY** Tourte Au Poulet *chicken, lardons, carrots, mushrooms, puff pastry*
- FRIDAY** Beef Bourguignon *red wine-braised beef stew, potatoes, lardons*
- SATURDAY** Pork Confit *tender pork shoulder, haricot verts, crushed potatoes*
- SUNDAY** Provençal Seafood Stew *seafood medley, tomatoes, fines herbes*

THE MAVERICK

The word "maverick" evokes out of the box thinking and a sense of individualism. So we thought an everyday restaurant in the heart of King William with a customizable "a la carte" menu would cater best to foodies and fellow rule breakers alike.

Signature Mains



- MAVERICK BURGER** 18
In-house ground rib-eye & brisket, gruyere, butter lettuce, vine-ripe tomatoes, caramelized onions, house pickles & frites
- MOULES FRITES** 24
mussels in saffron-white wine cream sauce & frites, housemade baguette
- PORK SCHNITZEL** 22
lemon-caper brown butter add an egg 3 add mushrooms 5
- ROASTED HALF CHICKEN** 25
tarragon, shallots, charred lemon jus, scallion salad
- ATLANTIC SALMON** 28
8 oz pan-seared salmon, saffron beurre blanc, curled scallions
- GRILLED DUROC PORK CHOP** SINGLE 28 / DOUBLE 44
red wine braised cabbage, caramelized onions, mustard jus
- PAN SEARED DUCK BREAST** 29
maple leaf farms all-natural duck breast, roasted grapes, port wine gastrique
- SAUTEÉD TROUT** 28
Heirloom tomato-caper relish, thyme brioche croutons, citrus beurre blanc

Wood Fired Specialties

- MIXED GRILL** 45
6 oz. tenderloin, quail, duck sausage, salsa verde
- GRILLED FRESH CATCH** MKT
- 40 OZ. PASTURE RAISED TOMAHAWK** MKT
- 12 OZ. RIBEYE** 42
- 12 OZ. NEW YORK STRIP** 40
- 8 OZ. FILET MIGNON** 44
- * CHOICE OF ONE SAUCE TO PAIR WITH STEAKS *
RED WINE DEMI-GLACE, SALSA VERDE, OR BEARNAISE

Pasta

- CRESTI DI GALLO** 22
VODKA SAUCE, ricotta salata, caramelized onions
- FETTUCINE AUX FRUITS DE MER** 32
shrimp, mussels, calamari, spicy san marazano tomatoes

A la Carte

12

- SAUTÉED FOREST-HARVESTED **MUSHROOMS**
- GRILLED ASPARAGUS** WITH CHARRED LEMON, ROASTED GARLIC AIOLI
- SAUTÉED **SPINACH** WITH GARLIC, LEMON, WHITE WINE, BUTTER
- BRUSSELS SPROUTS** WITH HAZELNUT NOUGAT, SWISS, BALSAMIC GLAZE
- MACARONI & CHEESE** WITH LARDONS & CRÈME FRAÎCHE
- ROASTED CAULIFLOWER** CURRY PUREE, GOLDEN RAISINS, MARCONA ALMONDS
- TRUFFLED HOUSEMADE POTATO **GNOCCHI**, MUSHROOMS, PARMESAN

Sommelier Picks By The Glass

- 2022 Gerard Bertrand **ORANGE WINE** 'Orange Gold' Vin De France **15**
- 2022 Sebastien David 'Hurluberlu' **CABERNET FRANC** **16**
Loire Valley *via coravin*
- 2022 Calvet 'Heritage de J.M Calvet' **GRENACHE BLEND** **24**
Chateaneuf-du-pape *via coravin*

Wines by the Glass

- RED**
- 2021 Maurice Lapalus & Fils **PINOT NOIR** Bourgogne **18**
 - 2023 Anne Amie **PINOT NOIR** 'Winemaker's Selection ' Willamette **19**
 - 2021 Roger Perrin **SYRAH BLEND** Côtes du Rhône **16**
 - 2020 Château Pey la Tour **MERLOT BLEND** Bordeaux **13**
 - 2021 Brendel **CABERNET SAUVIGNON** 'Cooper's Reed' **18**
Napa Valley

- ROSÉ**
- 2023 Château Saint Laurent **CINSAULT BLEND** Méditerranée **12**
Provence

- WHITE**
- 2020 Selbach **RIESLING** 'Incline' Mosel **12**
 - 2022 Kracher **GRUNER VELTLINER** Burgenland Austria **15**
 - 2022 Deux Moulins **SAUVIGNON BLANC BLEND** Loire Valley **14**
 - 2021 Knuttel Family **CHARDONNAY** 'Pas de Deux' Russian River Valley **16**
 - 2022 Domaine Deux Roches **CHARDONNAY** Saint Veran Burgundy **16**

- BUBBLES**
- NV Prosper Maufoux **CHARDONNAY BLEND** Brut Cremant De Bourgogne **16**
 - NV Cleto Chiarli **LAMBRUSCO GRASPAROSSA** Emilia Romagna **14**
 - NV Lucien Albrecht Mas **PINOT NOIR** Brut Rosé Crémant d'Alsace **14**

- DESSERT WINE**
- NV Didier Meuzard **PINOT NOIR** Ratafi De Bourgogne **8**
 - 2009 Lieutenant de Sigalas Rabaud **SEMILLON BLEND** Sauternes **8**
 - 10 Year Taylor Fladgate **TAWNY PORT** Portugal **12**

Dessert Cocktails

- FLYING BELLS** **15**
Meletti Cioccolato, Frangelico, Crème de Cacao, Vodka
- LE CRIQUET** **15**
Fernet Branca, Meletti Cioccolato, Mint, Cream
- ESPRESSO MARTINI** **15**
Borghetti, Crème de Cacao, Vodka, Espresso
- CARAJILLO** **15**
Licor 43, Drambuie, Espresso

DIGESTIFS, PASTIS, & AMARI

- | | | | |
|------------------------|-----------|------------------------|-----------|
| Chartreuse Green | 17 | Amaro Braulio | 13 |
| Chartreuse Yellow | 17 | Amaro Montenegro | 10 |
| Five Farms Irish Cream | 12 | Amaro Nonino | 14 |
| Nonino Grappa Merlot | 15 | Fernet Branca | 9 |
| Drambuie | 13 | Vecchio Amaro Del Capo | 11 |
| Frangelico | 10 | Pernod | 18 |
| Sambuca Molinari | 10 | Ricard | 13 |
| Luxardo Amaretto | 10 | Kubler Absinthe | 15 |

Specialty Cocktails

- BONNE CHANCE** **13**
rosemary infused vodka, vanilla, lemon juice, ginger beer
- RIVIERA RUMEUR** **22**
botanist cask rested gin, koval cranberry, peach, carpano antica
- CASHMERE & CORDUROY** **17**
rye, calvados, cardamaro, ginger, cardamom, orange oil
- MAVERICK** **15**
scotch, madeira, benedictine, peychauds, orange bitters
- WALK IN THE WOODS** **13**
dark rum, spiced pear liqueur, honey, sage, lemon
- AN OFFER YOU CAN'T INFUSE** **15**
poppy seed infused bourbon, amaretto, house lemon tincture
- COZY SEASON** **13**
brandy, cold brew, house vanilla, aztec chocolate bitters
- WOMAN OF PASSION** **14**
tequila, cointreau, passionfruit liqueur, lime oil

Desserts **12**

- VANILLA BEAN CRÈME BRÛLÉE**
fresh berries, cookie
- DARK CHOCOLATE & RED BERRY TORTE**
berry jam, bitter chocolate mousse, dark chocolate ganache
- PROFITEROLES**
vanilla ice cream, pistachio milk crumble, hot fudge
- SEASONAL FRUIT TART**
rotating frangipane, vanilla ice cream
- ICE CREAM DU JOUR**
with hot fudge or caramel sauce, cookie
- SORBET DU JOUR**
rotating frozen dessert

Espresso Creations

- | | | | |
|-------------------|------------|------------------|------------|
| CAPPUCCINO | 5 | AMERICANO | 4 |
| LATTE | 6 | ESPRESSO | 4 |
| CORTADO | 5 | COFFEE | 5 |
| add vanilla | .50 | sub oat milk | .75 |

Beer

- TEXAS BOTTLE / CANS 12OZ. 9**
- Real Ale 'Crispy Business' **LAGER**
Blanco, Texas / 4.5%
- Real Ale 'Hans' Pils' **PILSNER**
Blanco, Texas / 5.3%
- Independence 'Austin Original' **AMBER**
Austin, Texas / 6.0%
- Independence 'Convict Hill' **OATMEAL STOUT**
Austin, Texas / 8.0%
- Community 'Mosaic' **IPA**
Dallas, TX / 8.6%
- Bishop Rotating Seasonal **CIDER**
Dallas, Texas / Varies
- Stella Artois 'Liberté' **NON ALCOHOLIC LAGER**
Leuven, Belgium / 0.0%
San Antonio, TX / 4.2%

ASK ABOUT OUR LOCAL DRAFT BEERS

Non-Alcoholic

- SOFT DRINKS 4**
- ICED TEA 4**
- SEASONAL OFFERING 5**



*19% gratuity added to parties of six or more

PRIVATE DINING

Maverick's talented banquet staff want to help you plan your private event either in our unique "Le Box" that offers inviting seating from 20 to 80 or up to 150 reception style or our "Le Palm" garden room which offers seating for up to 50 and it's own bar. Buyouts of the entire restaurant can also accommodate up to 300. Private entrance and valet parking available.

PLEASE CONTACT
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