



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS A LA CARTE

Starters To Share

GOUGERES	8
delicately baked cheese puffs	
CRAB CAKE	14
frisee, cornichons, tartar sauce	
YELLOWTAIL HAMACHI SASHIMI	18
nuoc cham, shishito, red onion, cucumber, mint, coriander	
BEEF TARTARE	16
angus sirloin, dijon, cornichons, capers, tabasco	
CALAMARI & OCTOPUS	20
grilled with calabrese peppers, fingerling potatoes, tomato	
MUSSELS	16
creamy saffron curry broth, tomato, micro cilantro	
PATÉ DU JOUR	12
house pickled vegetables	
GNOCCHI	14
chives, goat cheese, crème fraiche	

Plats Du Jour

includes house salad and dessert

SUNDAY	Cassoulet <i>casserole white beans, duck, porkbelly, pork sausage</i>	25
WEDNESDAY	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>	
THURSDAY	Porchetta <i>crispy rotisserie pork, root vegetables, veal jus</i>	
FRIDAY	Chicken Fricassee <i>pearl onions, tarragon, lemon, spätzle</i>	
SATURDAY	Pork Confit <i>tender pork shoulder, root vegetable, crushed potatoes</i>	

Soups & Salads

GAZPACHO	CUP 6 / BOWL 9
yogurt, lemon, with baguette	
ARUGULA	STARTER 9 / MAIN 12
pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	
MIXED GREENS	
champagne vinaigrette, avocado, red onion, tomato	
KALE SALAD	
citrus ginger yogurt vinaigrette, pickled grapes, drunken cranberries, green apple & marcona almond	
<i>add rotisserie chicken, wood-grilled pork or beef to any salad</i>	7

Entrées

SEASONAL GULF COAST FISH FILET	26
PAN-SEARED TROUT ALMONDINE	21
almondine, haricot vert, grilled lemon	
GRILLED SCOTTISH SALMON	25
celery root mousseline, broccoli rabe	
TEXAS QUAIL EACH	13
paprikash, cumin labneh, crispy kale	
COQUELET whole, young, crispy roasted chicken	24
SUCCULENT HALF DUCK	29
a l'orange, confit leg	
PORK SCHNITZEL	18
lemon, capers, brown butter add egg 3 / add mushrooms 5	
BRINED DUROC PORK CHOP SINGLE / DOUBLE	15 / 25
GRASS FED SIRLOIN 6OZ / 10OZ	19 / 26
STEAK FRITE 10 OZ 44 FARMS NEW YORK	
maverick fries, herb butter, sauteed spinach	29
MIXED GRILL PER PERSON	28
Texas quail, sausage, pork belly, tenderloin, cobette salad	
PEPPERED BEEF TENDERLOIN 6OZ	29
crispy potatoes, glazed baby carrots, bordelaise	
BOEUF BOURGUIGNON	24
crispy potatoes, mushrooms, lardons	
CROQUE MADAME	15
ham, dijon mustard, fried egg, sauce mornay & frites	
MAVERICK BURGER	15
bibb lettuce, tomato, grilled onions, pepperjack, aioli & frites	

split any item for the table **5**

A La Carte

VEGETABLES to share	9
Sauteed Forest-Harvested Mushrooms	
Cauliflower with Turmeric, Pickled Raisins & Shaved Almonds	
Green Beans, Cherry Tomatoes & Blistered Shishito Peppers	
Brussel Sprouts, Sriracha, Peanuts, Soy	
STARCHES to share	7
Double-Cooked Crispy Potato Fries	
add Truffle & Parmesan 3	
Crispy Potato Salad, Dijon, Capers, Scallions	
Green Chili Mac & Pork Cracklings	
CONDIMENTS	4
Béarnaise Sauce	
Herb & Garlic Butter	
Chimichurri	
Bordelaise	

Due to COVID-19 we ask that you practice social distancing when you use the facilities.

Maverick is using best efforts to follow guidelines that our local government has put in place to ensure a safe and healthy experience for our staff and guests.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

Wines by the Glass

SHERRY

- El Maestro Sierra **FINO** Jerez-Xérès-Sherry 10
 Bodegas Grant **AMONTILLADO** 'La Garrocha' Jerez-Xérès-Sherry 10
 Almacenista Lustau **OLOROSO** 'Pata de Gallina' Jerez de la Frontera 10

BUBBLES

- NV Le Mesnil **CHARDONNAY** Brut Le Mesnil-Sur-Oger Champagne 22
 NV Eugène Carrel **JACQUÈRE BLEND** Brut Crémant de Savoie 13
 NV Château de Brezé **CABERNET FRANC** Crémant de Loire 14

WHITE

- 2017 Hexamer **RIESLING** 'Quarzit' Nahe 14
 2018 Deux Moulins **SAUVIGNON BLANC** Loire Valley 12
 2018 Gorrodona **HONDARRIBI ZURI** Txakoli Bikaiko Txakolina 13
 2018 Les Pouches **CHENIN BLANC** Saumur Loire Valley 10
 2017 Petit Chapeau **CHARDONNAY** Bourgogne Burgundy 14
 2017 Paul Pillot **CHARDONNAY** Saint-Aubin
 'Les Charmois' 1er Cru Burgundy Coravin pour 29
 2017 Tyler **CHARDONNAY** Santa Barbara 15

ROSÉ

- 2018 Gobelsburg **ST.LAURENT/ZWEIGELT** 'Cistercian' Kamptal 13

RED

- 2018 Jean François Mérieu **GAMAY** 'Le Bois Jacou' Touraine 13
 2017 Bertrand Amboise **PINOT NOIR** 'Cuvée Vieilles Vignes'
 Bourgogne Burgundy 19
 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley 17
 2012 Rovellotti **NEBBIOLO** Ghemme
 'Chioso dei Pomi' Piedmont Coravin pour 28
 2018 Marc Isart **TEMPRANILLO BLEND** 'La Maldición'
 Vinos de Madrid Spain 10
 2017 J.L Chave Sélection **SYRAH/GRENACHE** 'Mon Coeur'
 Côtes du Rhône 14
 2016 Domaine de Seuil **CABERNET BLEND** Bordeaux 15
 2017 Beckmen **CABERNET SAUVIGNON** Santa Ynez Valley 16

Specialty Cocktails

- LA PRUNE PÉTILLANTE** 14
 plum infused vodka, sesame honey, lemon, bubbles
- LONGHORN SMASH** 12
 rye whiskey, grapefruit, lime, chiltepin
- TEXICADON** 15
 reposado tequila, maraschino, creme de violette, lime, citrus crystal rim
- RESURRECTION** 13
 white rum, mezcal, pineapple, lemon, hellfire bitters
- DEAD POET** 15
 tequila, vermouth, mezcal, bénédictine, yellow chartreuse, orange bitters
- LE BIJOU** 14
 gin, genepy, bonal apertif, orange bitters, grapefruit aroma
- THE CURE** 12
 bourbon, homemade grenadine, lemon
- THE MAVERICK** 12
 scotch, madeira, bénédictine, flamed orange peel

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

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 San Antonio, Texas 78205
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mavericktexas.com

HOT

Dinner

5-10 PM Wednesday-Thurs-
 day and Sunday

5-11 PM Friday-Saturday

Brunch

10:30-2:30 PM-Sunday

Beer

DRAFT 8

- North Coast Brewing Co. Scrimshaw **PILSNER**
 North Coast, California / 4.4%
- Viva SA Brewery **AMERICANA LAGER**
 San Antonio, Texas / 5.5%
- Cigar City Maduro **ENGLISH BROWN ALE**
 Tampa, Florida / 5.5%
- HighWheel Beerworks SA Hefe **HEFEWEIZEN**
 San Antonio, Texas / 4.8%
- Community Beer Co. Mosaic **IPA**
 Dallas, Texas / 8.6%
- Guinness **IRISH DRY STOUT**
 Dublin, Ireland / 4.2%

BOTTLE 12oz. 8

- Oak Highlands, All Good **KÖLSCH STYLE ALE**
 Dallas, Texas / 5.8%
- Buffalo Bayou, Great White Buffalo **WITBIER**
 Houston, Texas / 4.5%
- Real Ale, Axis **IPA**
 Blanco, Texas / 7.1%
- Guinness Kaliber **NA**
 Dublin, Ireland / 0.5%
- Sidro del Bosco **APPLE CIDER**
 Cester Camillo / Dolomites / Italy / 6%

BOTTLE CONDITIONED 750ml 29

- Meowsonry **BITTER FARMHOUSE ALE**
 Jester King / Austin, Texas / 4.6%
- Mr.Mingo **HIBISCUS FARMHOUSE ALE**
 Jester King / Austin, Texas / 5.9%

Non-Alcoholic 4

SOFT DRINKS

GINGER BEER

SEASONAL OFFERING

COFFEE

ESPRESSO



The Maverick's talented banquet staff wants 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