



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS A LA CARTE

## Starters To Share

<b>GOUGERES</b>	<b>8</b>
delicately baked cheese puffs	
<b>CRAB CAKE</b>	<b>14</b>
frisee, cornichons, tartar sauce	
<b>YELLOWTAIL HAMACHI SASHIMI</b>	<b>18</b>
nuoc cham, shishito, red onion, cucumber, mint, coriander	
<b>BEEF TARTARE</b>	<b>16</b>
angus sirloin, dijon, cornichons, capers, tabasco	
<b>CALAMARI &amp; OCTOPUS</b>	<b>20</b>
grilled with calabrese peppers, fingerling potatoes, tomato	
<b>PATÉ DU JOUR</b>	<b>12</b>
house pickled vegetables	
<b>GNOCCHI</b>	<b>14</b>
chives, goat cheese, crème fraîche	

## Plats Du Jour

includes house salad and dessert

<b>WEDNESDAY</b> Coq au Vin	<i>braised chicken, mushroom, lardons, crispy potatoes</i>	<b>25</b>
<b>THURSDAY</b> Beef Bourguignon	<i>red-wine braised beef stew</i>	
<b>FRIDAY</b> Porchetta	<i>crispy rotisserie pork, glazed carrots, veal jus</i>	
<b>SATURDAY</b> Pork Confit	<i>tender pork shoulder, haricot vert, crushed potatoes</i>	
<b>SUNDAY</b> Cassoulet	<i>casserole white beans, duck, porkbelly, pork sausage</i>	

## Soups & Salads

<b>GAZPACHO</b>	<b>CUP 6 / BOWL 9</b>
yogurt, lemon	
<b>ARUGULA</b>	<b>STARTER 9 / MAIN 12</b>
pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	
<b>MIXED GREENS</b>	
champagne vinaigrette, avocado, red onion, tomato & cucumber	
<b>ROMAINE SALAD</b>	
green goddess, quinoa, cucumber, pecans confit tomatoes & parmesean tuile	
<i>add rotisserie chicken, wood-grilled pork or beef to any salad</i>	<b>7</b>

## Entrées

<b>SEASONAL GULF COAST FISH FILET</b>	<b>26</b>
<b>PAN-SEARED TROUT ALMONDINE</b>	<b>21</b>
almondine, haricot vert, grilled lemon	
<b>GRILLED SCOTTISH SALMON</b>	<b>25</b>
celery root mousseline, Broccoli rabe	
<b>COQUELET</b> whole, young, crispy roasted chicken	<b>24</b>
<b>SUCCULENT HALF DUCK</b>	<b>29</b>
a l'orange, confit leg	
<b>PORK SCHNITZEL</b>	<b>18</b>
lemon, capers, brown butter add egg <b>3</b> / add mushrooms <b>5</b>	
<b>BRINED DUROC PORK CHOP</b> SINGLE / DOUBLE	<b>15 / 25</b>
<b>STEAK FRITE</b> 10 OZ 44 FARMS NEW YORK	
maverick fries, herb butter, sauteed spinach	<b>29</b>
<b>MIXED GRILL</b> PER PERSON	<b>28</b>
Texas quail, sausage, pork belly, tenderloin, cobette	
<b>PEPPERED BEEF TENDERLOIN</b> 6OZ	<b>29</b>
crispy potatoes, glazed baby carrots, bordelaise	
<b>CROQUE MADAME</b>	<b>15</b>
Swine House ham, dijon mustard, fried egg, sauce mornay & frites	
<b>MAVERICK BURGER</b>	<b>15</b>
bibb lettuce, tomato, grilled onions, pepperjack, aioli & frites	
<i>split any item for the table</i>	<b>5</b>

## A La Carte

<b>VEGETABLES</b> to share	<b>9</b>
Sauteed Forest-Harvested Mushrooms	
Cauliflower with Turmeric, Pickled Raisins & Shaved Almonds	
Green Beans, Cherry Tomatoes & Blistered Shishito Peppers	
Brussel Sprouts, Sriracha, Peanuts, Soy	
<b>STARCHES</b> to share	<b>7</b>
Double-Cooked Crispy Potato Fries	
add Truffle & Parmesan <b>3</b>	
Crispy Potato Salad, Dijon, Capers, Scallions	
Green Chili Mac & Pork Cracklings	
<b>CONDIMENTS</b>	<b>4</b>
Spicy Remoulade	
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 <b>FINO</b> Jerez-Xérès-Sherry	10
Bodegas Grant <b>AMONTILLADO</b> 'La Garrocha' Jerez-Xérès-Sherry	10
Almacenista Lustau <b>OLOROSO</b> 'Pata de Gallina' Jerez de la Frontera	10

### BUBBLES

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

### WHITE

2018 Dönnhoff <b>RIESLING</b> Nahe	14
2019 Von Winning <b>SAUVIGNON BLANC</b> 'II' Pflaz	14
2019 Ott <b>GRÜNER VELTLINER</b> 'Am Berg' Wagram	13
2018 Les Pouches <b>CHENIN BLANC</b> Saumur Loire Valley	10
2017 Petit Chapeau <b>CHARDONNAY</b> Bourgogne Burgundy	14
2017 Paul Pillot <b>CHARDONNAY</b> Saint-Aubin 'Les Charmois' 1er Cru Burgundy <small>Coravin pour</small>	29
2017 Pence Ranch <b>CHARDONNAY</b> Sta. Rita Hills	15

### ROSÉ

2018 Gobelsburg <b>ST.LAURENT/ZWEIGELT</b> 'Cistercian' Kamptal	13
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### RED

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

## Specialty Cocktails

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

### 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

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

### HOURS

Dinner

5–9:30 PM Wednesday–

Thursday and Sunday

5–10:30 PM Friday–Saturday

Brunch

10:30–2:30 PM–Sunday

## Beer

### DRAFT 8

HighWheel Beerworks Betty <b>KÖLSCH</b> San Antonio, Texas / 4.8%
Viva SA Brewery <b>AMERICANA LAGER</b> San Antonio, Texas / 5.5%
Künstler Brewing Co. Cashmere <b>HEFEWEIZEN</b> San Antonio, Texas / 6.1%
Cigar City Maduro <b>ENGLISH BROWN ALE</b> Tampa, Florida / 5.5%
Community Beer Co. Mosaic <b>IPA</b> Dallas, Texas / 8.6%
Guinness <b>IRISH DRY STOUT</b> Dublin, Ireland / 4.2%
<b>BOTTLE 12oz. 8</b>
Oak Highlands, All Good <b>KÖLSCH STYLE ALE</b> Dallas, Texas / 5.8%
Buffalo Bayou, Great White Buffalo <b>WITBIER</b> Houston, Texas / 4.5%
Real Ale, Axis <b>IPA</b> Blanco, Texas / 7.1%
Guinness Kaliber <b>NA</b> Dublin, Ireland / 0.5%
Sidro del Bosco <b>APPLE CIDER</b> Cester Camillo / Dolomites / Italy / 6%

### BOTTLE CONDITIONED 750ml 29

Hibernal Dichotomous <b>BELGIAN SAISON</b> Jester King / Austin, Texas / 5.8%
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## Non-Alcoholic 4

### SOFT DRINKS

### GINGER BEER

### SEASONAL OFFERING

### COFFEE

### ESPRESSO

19 % gratuity added to parties of six or more



### PRIVATE DINING

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

**CHEESECAKE**

passion fruit puree, walnut brittle

**KEY LIME PIE**

chantilly cream

**PROFITEROLES**

madagascar vanilla ice cream, pistachios  
chocolate ganache

**ICE CREAM DU JOUR**

with hot fudge or caramel sauce, cookie

**SORBET DU JOUR**



# After Dinner Drinks

## SWEET WINES

2013 Albert Boxler <b>GEWÜRTZTRAMINER</b> Reserve Alsace	15
2013 Durban <b>MUSCAT</b> Beaume de Venise Rhone	9
2015 Capofaro <b>MALVASIA</b> di Salinas, Sicily	13
2012 Carmes de Rieussec <b>SB/SEMILLON</b> Sauternes Bordeaux	11
2013 Royal Tokaji Co. <b>FURMINT</b> blend '5 Puutonyas Tokaji Hungary	15
10 Year Kopke <b>TAWNY PORT</b> Portugal	12
MV Rare Wine Co. <b>SERCIAL</b> Historic Series 'Charleston' Madeira	12
2001 Henriques & Henriques <b>SERCIAL</b> Madeira	15
1969 D'Olivera <b>SERCIAL</b> Madeira	35
1988 D'Olivera <b>TERRANTEZ</b> Madeira	27
MV Rare Wine Co. <b>VERDELHO</b> Historic Series 'Savannah' Madeira	12
1986 D'Olivera <b>VERDELHO</b> Madeira	24
2000 Henriques & Henriques <b>BUAL</b> Madeira	15
MV Rare Wine Co. <b>BUAL</b> Historic Series 'Boston' Madeira	12
1990 D'Olivera <b>MALVASIA</b> Madeira	15
NV Vial-Magnères <b>GRENACHE</b> 'Tradition' Banyuls Languedoc	14

## LOOSE LEAF TEA

7

White **SILVER NEEDLE** Fujian Province China  
*honeysuckle, sage, honey dew*

Oolong **MONKEY PICKED** Fujian Province China  
*golden orchid, smooth, vegetal*

Green **JASMINE DRAGON PEARLS** Fujian Province China  
*jasmine, acacia honey*

Black **DARJEELING DE TRIOMPHE** Darjeeling India  
*licorice, peach, malt, earth*

## HERBAL TEA

4

## COFFEE SERVICE

*by Pulp of San Antonio*