



MAVERICK

TEXAS BRASSERIE

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
persimmon gel, ginger, pomegranate, poppyseeds, cilantro	
BEEF TARTARE	16
angus striploin, dijon, cornichons, capers, tabasco	
CALAMARI & OCTOPUS	20
grilled with calabrese peppers, fingerling potatoes, tomato	
PATÉ DU JOUR	12
house pickled vegetables	
GNOCCHI	14
chives, goat cheese, crème fraîche	

Plats Du Jour

includes house salad and dessert

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

Soups & Salads

GAZPACHO	CUP 6 / BOWL 9
yogurt, lemon	
ARUGULA	STARTER 9 / MAIN 12
pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	
MIXED GREENS	
champagne vinaigrette, avocado, red onion, tomato & cucumber	
ROMAINE SALAD	
green goddess, quinoa, cucumber, pecans confit tomatoes & parmesean tuile	
<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	
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
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	
PEPPERED BEEF TENDERLOIN 6OZ	29
crispy potatoes, glazed carrots, bordelaise	
CROQUE MADAME	15
Swine House ham, dijon mustard, fried egg, sauce mornay & frites	
MAVERICK BURGER	15
bibb lettuce, tomato, grilled onions, pepperjack, aioli & frites	
<i>split any item for the table</i>	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
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

S H E R R Y

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

B U B B L E S

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

W H I T E

2018 Dönnhoff RIESLING Nahe	14
2019 Von Winning SAUVIGNON BLANC 'II' Pflaz	14
2019 Ott GRÜNER VELTLINER 'Am Berg' Wagram	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 <small>Coravin pour</small>	29
2017 Pence Ranch CHARDONNAY Sta. Rita Hills	15

R O S É

2019 Thibaud Boudignon CABERNET FRANC Loire Valley	13
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R E D

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 <small>Coravin pour</small>	28
2018 Marc Isart TEMPRANILLO BLEND 'La Maldición' Vinos de Madrid Spain	10
2018 J.L Chave GRENACHE/SYRAH 'Mon Coeur' Côtes du Rhône	15
2016 Domaine de Seuil CABERNET BLEND Bordeaux	15
2017 Le P'tit Paysan CABERNET SAUVIGNON Central Coast	14

Specialty Cocktails

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

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San Antonio, Texas 78205
210.973.6050
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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 KÖLSCH San Antonio, Texas / 4.8%
Viva SA Brewery AMERICANA LAGER San Antonio, Texas / 5.5%
Künstler Brewing Co. Cashmere HEFEWEIZEN San Antonio, Texas / 6.1%
Cigar City Maduro ENGLISH BROWN ALE Tampa, Florida / 5.5%
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%

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 GEWÜRTZTRAMINER Reserve Alsace	15
2013 Durban MUSCAT Beaume de Venise Rhone	9
2015 Capofaro MALVASIA di Salinas, Sicily	13
2011 Chateau De Malle SB/SEMILLON Sauternes Bordeaux	10
2012 Carmes de Rieussec SB/SEMILLON Sauternes Bordeaux 375ml	45
2013 Royal Tokaji Co. FURMINT blend '5 Puutonyas Tokaji Hungary	15
10 Year Kopke TAWNY PORT Portugal	12
MV Rare Wine Co. SERCIAL Historic Series 'Charleston' Madeira	12
2001 Henriques & Henriques SERCIAL Madeira	15
1969 D'Olivera SERCIAL Madeira	35
1988 D'Olivera TERRANTEZ Madeira	27
MV Rare Wine Co. VERDELHO Historic Series 'Savannah' Madeira	12
1986 D'Olivera VERDELHO Madeira	24
2000 Henriques & Henriques BUAL Madeira	15
MV Rare Wine Co. BUAL Historic Series 'Boston' Madeira	12
1990 D'Olivera MALVASIA Madeira	15
NV Vial-Magnères GRENACHE '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