



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS A LA CARTE

Starters To Share

GOUGERES	8
delicately baked cheese puffs	
CRAB CAKE	14
red cabbage frisee slaw, remoulade	
YELLOWTAIL HAMACHI SASHIMI	18
persimmon gel, ginger, pomegranate, poppyseeds, cilantro	
BEEF TARTARE	16
angus striploin, dijon, cornichons, capers, bibb & baguette	
CALAMARI & OCTOPUS	20
fingerling potatoes, calabrese, tomato petals, paprika	
PATÉ DU JOUR	12
house pickled vegetables, baguette	
GNOCCHI	14
chives, goat cheese, crème fraîche	

Plats Du Jour

	25
includes house salad and dessert	
WEDNESDAY Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>	
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	

add rotisserie chicken, wood-grilled pork or beef to any salad **7**

Entrées

SEASONAL GULF COAST FISH FILET	26
PAN-SEARED TROUT ALMONDINE	21
almondine, haricot vert, lemon brown butter	
SCOTTISH SALMON	26
charred squash, pepita streusel, maple vinaigrette	
COQUELET WHOLE YOUNG CHICKEN	24
forest-harvested mushrooms, wilted kale	
ROTISSERIE HALF DUCK	29
a l'orange, confit leg, duck sauce	
PORK SCHNITZEL	18
lemon, capers, brown butter	add egg 3 / add mushrooms 5
DUROC PORK CHOP SINGLE / DOUBLE	17 / 27
red cabbage mousseline, fennel apple salad	
STEAK FRITE 10 OZ 44 FARMS NEW YORK	29
Maverick fries, herb butter, sauteed spinach	
MIXED GRILL PER PERSON	28
Texas quail, house sausage, pork belly, tenderloin grilled okra, pickled relish	
PEPPERED BEEF TENDERLOIN 6OZ	29
savory bread pudding, 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	

A La Carte to share

9
sauteed forest-harvested mushrooms
cauliflower with turmeric, pickled raisins & Marcona almonds
green beans, cherry tomatoes & blistered shishito peppers
brussel sprouts, tahini, sriracha, peanuts & sesame
double-cooked crispy potato fries
add truffle & parmesan 3
crispy potato salad, dijon, capers, scallions
green chili mac & pork cracklings

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

- 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 Coravin pour 29
 2017 Pence Ranch **CHARDONNAY** Sta. Rita Hills 15

ROSÉ

- 2019 Thibaud Boudignon **CABERNET FRANC** Loire Valley 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
 2018 J.L Chave **GRENA CHE/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** 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
 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 **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 / CANS 12OZ. 8

- Oak Highlands, All Good **KÖLSCH STYLE ALE**
 Dallas, Texas / 5.8%
- Buffalo Bayou, Great White Buffalo **WITBIER**
 Houston, Texas / 4.5%
- Prairie, Vape Tricks **SOUR AGED ON CHERRIES** 10
 McAlester, Oklahoma / 5.9%
- Hopworks, When life gives you blueberries
SOUR AGED ON LEMON & BLUEBERRIES 10
 Portland, Oregon / 16oz / 5.5%
- Real Ale, Axis **IPA**
 Blanco, Texas / 7.1%
- Guinness Kaliber **NA**
 Dublin, Ireland / 0.5%
- Shacksbury **DRY APPLE CIDER**
 Middlebury, Vermont / 5.5%

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