



MAVERICK

TEXAS BRASSERIE

Southtown

BRUNCH

Tous "share"

PASTRY DU JOUR	4
MINI BEIGNETS seasonal coulis, ganache	7
CROQUETTES frisée, green goddess	7
CHICKEN & WAFFLES popcorn pieces, spicy maple syrup, chives	10
PORK BELLY WRAPS bibb lettuce, red cabbage & pickled carrot slaw, asian glaze	11

Garde Manger

CREAM OF CAULIFLOWER	CUP 6 / BOWL 9
kale, bacon	
FIELD GREEN SALAD	9
avocado, red onion, tomato, cucumber, champagne vinaigrette	
GREEN BEAN LYONNAISE	12
frisée, balsamic shallots, lardons, soft boiled egg, dijon vinaigrette, croutons	
JUNIPER SALMON GRAVLOX	14
pickled red onion, citrus, herbed cream cheese, maple syrup mustard	

Plats

FRENCH TOAST	13
grand marnier orange battered brioche, vanilla creme anglaise	
OMELETTE DU FROMAGE	14
creme fraiche, gruyere, vital farms eggs	
EGGS BENEDICT	14
Vital Farms poached egg, Swine House ham, spinach, hollandaise, english muffin	
BREAKFAST SCHNITZEL	17
two fried eggs, lemon brown butter caper sauce	
STEAK FRITES	16
6oz 44 Farms New York Strip, spinach, frites add poached egg \$3	
CROQUE MADAME	15
Swine House ham, dijon mustard, fried egg, sauce mornay, frites	
FRENCH DIP	18
baguette, shaved angus ribeye, swiss, au jus, frites	
MAVERICK BURGER	15
tomato, bibb lettuce, grilled onions, pepper jack, maverick aioli, frites	

Wines by the Glass

SHERRY

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

BUBBLES

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

WHITE

- 2018 Dönnhoff **RIESLING** Nahe
 2019 Deux Moulins **SAUVIGNON BLANC** Loire Valley
 2019 Ott **GRÜNER VELTLINER** 'Am Berg' Wagram
 2018 Les Pouches **CHENIN BLANC** Saumur Loire Valley
 2017 Petit Chapeau **CHARDONNAY** Bourgogne Burgundy
 2017 Paul Pillot **CHARDONNAY** Saint-Aubin
 'Les Charmois' 1er Cru Burgundy Coravin pour
 2017 Pence Ranch **CHARDONNAY** Sta. Rita Hills

ROSÉ

- 2019 Thibaud Boudignon **CABERNET FRANC** Loire Valley

RED

- 2018 Dufaitre **GAMAY** 'Village Premices' Beaujolais
 2017 Bertrand Amboise **PINOT NOIR** Bourgogne Burgundy
 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley
 2012 Rovellotti **NEBBIOLO** Ghemme
 'Chioso dei Pomi' Piedmont Coravin pour
 2018 Marc Isart **TEMPRANILLO BLEND** 'La Maldición'
 Vinos de Madrid Spain
 2016 Prieler **BLAUFRÄNKISCH** 'Johanneshöhe' Burgenland
 2019 Chateau Le Bergey **CABERNET BLEND** Bordeaux
 2017 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast

Specialty Cocktails

- MIMOSA** bubbles, fresh orange or grapefruit juice 9
BLOODY MARY vodka, tomato juice, spices, olives, cucumber 10
ROUGER FIZZ gin, cream, eggwhite, aperol, lemon, lime, rose water 13
DON'T BE CHAI whiskey, hazelnut liqueur, chai, milk, cream, bitters 14
SBAGLIATO vermouth, campari, bubbles 10
PAMPLEMOUSSE tequila, mescal, grapefruit juice, fresh rosemary 12

Beer

DRAFT 8

- 10 Künstler Brewing Co. Cashmere **HEFEWEIZEN**
 San Antonio, Texas / 6.1%
 10 Viva SA Brewery **AMERICANA LAGER**
 San Antonio, Texas / 5.5%
 22 HighWheel Beerworks Betty **KÖLSCH**
 San Antonio, Texas / 4.8%
 13 Cigar City Maduro **ENGLISH BROWN ALE**
 14 Tampa, Florida / 5.5%
 Community Beer Co. Mosaic **IPA**
 Dallas, Texas / 8.6%
 14 Guinness **IRISH DRY STOUT**
 13 Dublin, Ireland / 4.2%
 13 **BOTTLE 12oz. 8**
 10 Oak Highlands, All Good **KÖLSCH STYLE ALE**
 14 Dallas, Texas / 5.8%
 Buffalo Bayou, Great White Buffalo **WITBIER**
 29 Houston, Texas / 4.5%
 15 Prairie, Vape Tricks **SOUR AGED ON CHERRIES**
 McAlester, Oklahoma / 5.9%
 RReal Ale, Axis **IPA**
 13 Blanco, Texas / 7.1%
 Guinness Kaliber **NA**
 14 Dublin, Ireland / 0.5%
 19 Sidro del Bosco **APPLE CIDER**
 17 Cester Camillo / Dolomites / Italy / 6%

Non-Alcoholic 4

- 14 **SOFT DRINKS**
 13 **GINGER BEER**
SEASONAL SODA
COFFEE
ESPRESSO

- 9
10
13
14
10
12



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

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.

HOURS

DINNER

5-9:30 PM Wednesday-
 Thursday and Sunday
 5-10:30 PM Friday-Saturday

Brunch

10:30-2:30 PM-Sunday