

# MAVERICK

TEXAS BRASSERIE

## CURBSIDE AND DELIVERY MENU

### Starters To Share

<b>GOUGERES</b>	8
delicately baked cheese puffs	
<b>CRAB CAKE</b>	14
red cabbage frisee slaw, remoulade	
<b>YELLOWTAIL HAMACHI SASHIMI</b>	18
persimmon gel, ginger, pomegranate, poppyseeds, cilantro	
<b>BEEF TARTARE</b>	16
angus sirloin, dijon, cornichone, capers, tabasco	
<b>PATÉ DU JOUR</b>	12
house pickled vegetables	
<b>GNOCCHI</b>	14
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>	25
<b>THURSDAY</b>	Beef Bourguignon <i>red-wine braised beef stew</i>	
<b>FRIDAY</b>	Porchetta <i>crispy rotisserie pork, root vegetables, veal jus</i>	
<b>SATURDAY</b>	Pork Confit <i>tender pork shoulder, root vegetable, crushed potatoes</i>	
<b>SUNDAY</b>	Cassoulet <i>casserole white beans, duck, porkbelly, pork sausage</i>	

### Soups & Salads

<b>CREAM OF CAULIFLOWER</b>	CUP 6 / BOWL 9
kale, bacon	
<b>ARUGULA</b>	STARTER 9 / MAIN 12
pomegranate vinaigrette, spiced walnuts, goat cheese, pears pickled beets, shallots & carrots	
<b>MIXED GREENS</b>	
champagne vinaigrette, avocado, red onion, tomato	
<b>ROMAINE SALAD</b>	
green goddess, quinoa, cucumber, pecans confit tomatoes, parmesean tuile	

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

### Family Meal Packages

25 PER PERSON INCLUDES MAIN COURSE, SIDE, SALAD AND DESSERT

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

### Entrées

<b>SEASONAL GULF COAST FISH FILET</b>	26
<b>PAN-SEARED TROUT ALMONDINE</b>	21
almondine, haricot vert, grilled lemon	
<b>COQUELET</b> WHOLE YOUNG CHICKEN	24
forest-harvested mushrooms, wilted kale	
<b>PORK SCHNITZEL</b>	18
lemon, capers, brown butter add egg 3 / add mushrooms 5	
<b>BRINED DUROC PORK CHOP</b> SINGLE / DOUBLE	15 / 25
red cabbage mousseline, fennel apple salad	
<b>MIXED GRILL</b> PER PERSON	28
Texas quail, sausage, pork belly, tenderloin, grilled okra, pickled relish	
<b>CROQUE MADAME</b>	15
ham, dijon mustard, fried egg, sauce mornay & frites	
<b>MAVERICK BURGER</b>	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.

## Wine

### BUBBLES

NV Le Mesnil <b>CHARDONNAY</b> Brut Le Mesnil-Sur-Oger Champagne	37
NV Eugène Carrel <b>JACQUÈRE BLEND</b> Brut Crémant de Savoie	25
NV Château de Brezé <b>CABERNET FRANC</b> Crémant de Loire	27

### WHITE

2018 Dönnhoff <b>RIESLING</b> Nahe	25
2019 Deux Moulins <b>SAUVIGNON BLANC</b> Loire Valley	22
2019 Ott <b>GRÜNER VELTLINER</b> 'Am Berg' Wagram	25
2018 Les Pouches <b>CHENIN BLANC</b> Saumur Loire Valley	17
2017 Petit Chapeau <b>CHARDONNAY</b> Bourgogne Burgundy	28
2017 Paul Pillot <b>CHARDONNAY</b> Saint-Aubin 'Les Charmois' 1er Cru Burgundy	50
2017 Pence Ranch <b>CHARDONNAY</b> Sta. Rita Hills	30

### ROSÉ

2019 Thibaud Boudignon <b>CABERNET FRANC</b> Loire Valley	29
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### RED

2018 Jean Foillard <b>GAMAY</b> 'Villages' Beaujolais	30
2017 Bertrand Amboise <b>PINOT NOIR</b> Bourgogne Burgundy	29
2014 Keyes <b>PINOT NOIR</b> 'Wendling Vineyard' Anderson Valley	28
2016 Nervi Conterno <b>NEBBIOLO</b> Gattinara Piedmont	55
2018 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain	22
2016 Prieler <b>BLAUFRÄNKISCH</b> 'Johanneshöhe' Burgenland	26
2018 Lionel Faury <b>SYRAH</b> Rhône	30
2019 Chateau Le Bergey <b>CABERNET BLEND</b> Bordeaux	25
2017 Le P'tit Paysan <b>CABERNET SAUVIGNON</b> Central Coast	26

## Cocktails Kits for Two

<b>TEXICADON</b> tequila, maraschino, creme de violette, lime	15
<b>DEAD POET</b> tequila, vermouth, mezcal, bénédictine, yellow chartreuse, orange bitters	15
<b>THE MAVERICK</b> scotch, madeira, bénédictine, orange bitters	13
<b>CLASSIC MARGARITA</b> tequila, orange liqueur, lime	13
<b>NEGRONI</b> gin, vermouth, aromatic liqueur	13
<b>MANHATTAN</b> bourbon, vermouth, bitters	13

### 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.

### AVAILABLE FOR DELIVERY FROM

-Grubhub  
-Favor

-If you live in King William or Lavaca just give us a call We can hand deliver.

### CURBSIDE HOURS

4:00–9:00 PM

Wednesday–Sunday

### 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](mailto:events@mavericktexas.com)

## Beer

### BOTTLE / CANS 12OZ. 4

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%	
Prairie, Vape Tricks <b>SOUR AGED ON CHERRIES</b> McAlester, Oklahoma / 5.9%	
Hopworks, When life gives you blueberries <b>SOUR AGED ON LEMON &amp; BLUEBERRIES</b> Portland, Oregon / 16oz / 5.5%	
Real Ale, Axis <b>IPA</b> Blanco, Texas / 7.1%	
Weathered Souls, Black Is Beautiful <b>IMPERIAL STOUT</b> San Antonio, Texas / 16oz / 8.82%	
Guinness Kaliber <b>NA</b> Dublin, Ireland / 0.5%	
Shacksbury <b>DRY APPLE CIDER</b> Middlebury, Vermont / 5.5%	

During COVID-19 Texas state law has permitted us to sell wine retail for those that would like. We will happily discount most of the bottles from our wine list 50% for curbside pickup. If something from our list interest you please feel free to give us a call and speak with a manager or Sommelier. 210-973-6050



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