



# 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>
red cabbage frisee slaw, remoulade	
<b>YELLOWTAIL HAMACHI SASHIMI</b>	<b>18</b>
persimmon gel, ginger, pomegranate, poppyseeds, cilantro	
<b>BEEF TARTARE</b>	<b>16</b>
angus striploin, dijon, cornichons, capers, bibb & baguette	
<b>CALAMARI &amp; OCTOPUS</b>	<b>20</b>
fingerling potatoes, calabrese, tomato petals, paprika	
<b>PATÉ DU JOUR</b>	<b>12</b>
house pickled vegetables, baguette	
<b>GNOCCHI</b>	<b>12</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>CREAM OF CAULIFLOWER</b>	<b>CUP 6 / BOWL 9</b>
kale, bacon	
<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	

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

## Entrées

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

## 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 <b>3</b>
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 <b>FINO</b> Jerez-Xérès-Sherry	10
Bodegas Grant <b>AMONTILLADO</b> 'La Garrocha' Jerez-Xérès-Sherry	10
La Cigarrera <b>AMONTILLADO VIEJO VOR</b> Sanlúcar de Barrameda	25
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 Deux Moulins <b>SAUVIGNON BLANC</b> Loire Valley	13
2019 Ott <b>GRÜNER VELTLINER</b> 'Am Berg' Wagram	13
2018 Les Pouches <b>CHENIN BLANC</b> Saumur Loire Valley	10
2018 Henri Perrusset <b>CHARDONNAY</b> Mâcon-Villages	14
2015 Bernard Moreau et Fils <b>CHARDONNAY</b> Chassagne-Montrachet Burgundy Coravin pour	37
2017 Pence Ranch <b>CHARDONNAY</b> Sta. Rita Hills	15

### ROSÉ

2019 Thibaud Boudignon <b>CABERNET FRANC</b> Loire Valley	13
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### RED

2018 Jean Foillard <b>GAMAY</b> 'Villages' Beaujolais	17
2017 Bertrand Amboise <b>PINOT NOIR</b> Bourgogne Burgundy	19
2014 Keyes <b>PINOT NOIR</b> 'Wendling Vineyard' Anderson Valley	17
2019 Envinat <b>GARNACHA</b> Albahra Levant	16
2018 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain	10
2016 Prieler <b>BLAUFRÄNKISCH</b> 'Johanneshöhe' Burgenland	13
2015 Terrebrune <b>MOURVEDRE</b> Bandol Provence Coravin pour	27
2019 Chateau Le Bergey <b>CABERNET BLEND</b> Bordeaux	14
2017 Le P'tit Paysan <b>CABERNET SAUVIGNON</b> Central Coast	13

## Specialty Cocktails

<b>HELLO THERE</b> apple infused vodka, spiced maple syrup, lime, ginger beer	13
<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>NEW FASHIONED</b> gin, green chartreuse, orange bitters, whiskey bitters	12
<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>BLONDE ALE</b> San Antonio, Texas / 5.1%	
Oak Highlands <b>LAGER</b> Dallas, Texas / 5.5%	
Künstler Brewing Co. Cashmere <b>HEFEWEIZEN</b> San Antonio, Texas / 6.1%	
Community Beer Co. Mosaic <b>IPA</b> Dallas, Texas / 8.6%	
Guinness <b>IRISH DRY STOUT</b> Dublin, Ireland / 4.2%	

### BOTTLE / CANS 12OZ. 8

Oak Highlands, All Good <b>KÖLSCH STYLE ALE</b> Dallas, Texas / 5.8%	
Karbach Horseshoe <b>PILSNER</b> Houston, TX / 4.5%	
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%	10
Hopworks, When life gives you blueberries <b>SOUR AGED ON LEMON &amp; BLUEBERRIES</b> Portland, Oregon / 16oz / 5.5%	10
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%	10
Guinness Kaliber <b>NA</b> Dublin, Ireland / 0.5%	
Shacksbury <b>DRY APPLE CIDER</b> Middlebury, Vermont / 5.5%	

## Non-Alcoholic 4

### SOFT DRINKS

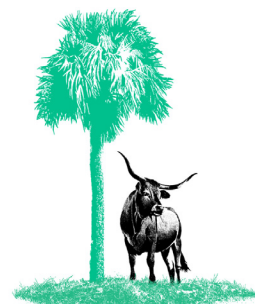
### GINGER BEER

### 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



# MAVERICK

TEXAS BRASSERIE

*Southtown*

## CULINARIA

**\$35 PER PERSON**

*Starter*

choose one

**MIXED GREEN SALAD**

champagne vinaigrette, cucumber, cherry tomato & red onion

**CREAM OF CAULIFLOWER SOUP**

crispy kale, bacon lardon

*Mains*

choose one

**LAKE TROUT ALMONDINE**

french beans & lemon brown butter sauce

**BRAISED BERKSHIRE PORK SHOULDER**

crushed red potatoes & seasonal vegetables

**DUCK CONFIT LEG**

black cherry compote, frisee salad

*Dessert*

choose one

**KEY LIME PIE**

chantilly cream

**TAHITIAN VANILLA POT DE CRÉME**

chantilly cream

**CHEESECAKE**

strawberry coulis, 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
2011 Chateau De Malle <b>SB/SEMILLON</b> Sauternes Bordeaux	10
2012 Carmes de Rieussec <b>SB/SEMILLON</b> Sauternes Bordeaux 375ml	45
2013 Royal Tokaji Co. <b>FURMINT</b> blend '5 Puutonyas Tokaji Hungary	15
10 Year Kopke <b>TAWNY PORT</b> Portugal	12
20 Year Kopke <b>TAWNY PORT</b> Portugal	18
2016 Marco de Bartoli <b>GRILLO</b> 'Vigna la Miccia' Marsala Sicily	12
MV Rare Wine Co. <b>SERCIAL</b> Historic Series 'Charleston' Madeira	12
2001 Henriques & Henriques <b>SERCIAL</b> Madeira	15
1969 D'Oliveira <b>SERCIAL</b> Madeira	35
1988 D'Oliveira <b>TERRANTEZ</b> Madeira	27
MV Rare Wine Co. <b>VERDELHO</b> Historic Series 'Savannah' Madeira	12
1986 D'Oliveira <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
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*