



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	12
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

CREAM OF CAULIFLOWER	CUP 6 / BOWL 9
kale, bacon	
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	
CRÔQUE 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
La Cigarrera AMONTILLADO VIEJO VOR Sanlúcar de Barrameda	25
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 Deux Moulins SAUVIGNON BLANC Loire Valley	13
2019 Ott GRÜNER VELTLINER 'Am Berg' Wagram	13
2018 Les Pouches CHENIN BLANC Saumur Loire Valley	10
2017 Petit Chapeau CHARDONNAY Bourgogne Burgundy	14
2015 Bernard Moreau et Fils CHARDONNAY Chassagne-Montrachet Burgundy <small>Coravin pour</small>	37
2017 Pence Ranch CHARDONNAY Sta. Rita Hills	15

ROSÉ

2019 Thibaud Boudignon CABERNET FRANC Loire Valley	13
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RED

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

Specialty Cocktails

HELLO THERE apple infused vodka, spiced maple syrup, lime, ginger beer	13
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

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 KÖLSCH San Antonio, Texas / 4.8%	
Viva SA Brewery BLONDE ALE San Antonio, Texas / 5.1%	
Oak Highlands LAGER Dallas, Texas / 5.5%	
Künstler Brewing Co. Cashmere HEFEWEIZEN San Antonio, Texas / 6.1%	
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%	
Karbach Horseshoe PILSNER Houston, TX / 4.5%	
Buffalo Bayou, Great White Buffalo WITBIER Houston, Texas / 4.5%	
Prairie, Vape Tricks SOUR AGED ON CHERRIES McAlester, Oklahoma / 5.9%	10
Hopworks, When life gives you blueberries SOUR AGED ON LEMON & BLUEBERRIES Portland, Oregon / 16oz / 5.5%	10
Real Ale, Axis IPA Blanco, Texas / 7.1%	
Weathered Souls, Black Is Beautiful IMPERIAL STOUT San Antonio, Texas / 16oz / 8.82%	10
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



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 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
20 Year Kopke TAWNY PORT Portugal	18
2016 Marco de Bartoli GRILLO 'Vigna la Miccia' Marsala Sicily	12
MV Rare Wine Co. SERCIAL Historic Series 'Charleston' Madeira	12
2001 Henriques & Henriques SERCIAL Madeira	15
1969 D'Oliveira SERCIAL Madeira	35
1988 D'Oliveira TERRANTEZ Madeira	27
MV Rare Wine Co. VERDELHO Historic Series 'Savannah' Madeira	12
1986 D'Oliveira VERDELHO Madeira	24
2000 Henriques & Henriques BUAL Madeira	15
MV Rare Wine Co. BUAL Historic Series 'Boston' Madeira	12
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