



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS A LA CARTE

Starters To Share

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

Plats Du Jour

includes house salad and dessert

WEDNESDAY Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>	25
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 Duck Confit Leg <i>black cherry compote, frisee salad</i>	

Soups & Salads

CREAM OF CAULIFLOWER crispy kale, bacon	CUP 6 / BOWL 9
ARUGULA pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	STARTER 9 / MAIN 12
MIXED GREENS champagne vinaigrette, avocado, red onion, tomato & cucumber	
FIELD GRAIN SALAD tarragon vinaigrette, carrot, shaved brussel sprouts, red onion, parsley, toasted almonds	

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

Entrées

SEASONAL GULF COAST FISH FILET	26
PAN-SEARED TROUT ALMONDINE almondine, haricot vert, lemon brown butter	23
SCOTTISH SALMON seared zucchini, smoked turnip salad, herb tahini vinaigrette	26
COQUELET WHOLE YOUNG CHICKEN forest-harvested mushrooms, wilted kale	24
ROTISSERIE HALF DUCK confit leg, cherry reduction, grilled pear, frisee, macademia	32
PORK SCHNITZEL lemon, capers, brown butter add egg 3 / add mushrooms 5	18
DUROC PORK CHOP SINGLE / DOUBLE bbq, napa cabbage slaw, potato, capers	19 / 29
STEAK FRITE 10 OZ 44 FARMS NEW YORK Maverick fries, herb butter, sauteed spinach	29
MIXED GRILL PER PERSON Texas quail, house sausage, pork belly, tenderloin grilled okra, pickled relish	28
PEPPERED BEEF TENDERLOIN 6OZ potato pave, asparagus, bordelaise	29
CROQUE MADAME Swine House ham, dijon mustard, fried egg, sauce mornay & frites	17
AU POIVRE BURGER Swiss, lemon dressed arugula, dill pickles & frites	16

A La Carte to share

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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

S H E R R Y

- 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

B U B B L E S

- NV Aubry **PINOT MENUIER BLEND** Brut 1er Cru Jouy-Les-Reims Champagne 22
 NV Eugène Carrel **JACQUÈRE BLEND** Brut Crémant de Savoie 13
 NV Château de Brezé **CABERNET FRANC** Crémant de Loire 14

W H I T E

- 2019 Leitz **RIESLING** 'Dragonstone' Rheingau 12
 2019 Deux Moulins **SAUVIGNON BLANC** Loire Valley 13
 2019 Ott **GRÜNER VELTLINER** 'Am Berg' Wagram 13
 2019 Champalou **CHENIN BLANC** Vouvray Loire Valley 15
 2018 Les Pouches **CHENIN BLANC** Saumur Loire Valley 10
 2018 Henri Perrusset **CHARDONNAY** Mâcon-Villages 14
 2015 Bernard Moreau et Fils **CHARDONNAY** Chassagne-Montrachet Burgundy Coravin pour 37
 2017 Pence Ranch **CHARDONNAY** Sta. Rita Hills 15

R O S É

- 2019 Thibaud Boudignon **CABERNET FRANC** Loire Valley 13

R E D

- 2019 Thierry Chardon **GAMAY** 'Les Chardons' Touraine 14
 2017 Bertrand Amboise **PINOT NOIR** Bourgogne Burgundy 19
 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley 17
 2019 Envinat **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 Coravin pour 27
 2019 Chateau Le Bergery **CABERNET BLEND** Bordeaux 14
 2017 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast 13

Specialty Cocktails

- MINT CONDITION** 12
 vodka, citrus-mint syrup, cucumber, sparkling water
- LONGHORN SMASH** 12
 rye whiskey, grapefruit, lime, chiltepin
- HORIZON** 13
 tequila, orange habanero shrub, cherry herring, lime
- RESURRECTION** 13
 white rum, mezcal, pineapple, lemon, hellfire bitters
- DEAD POET** 15
 tequila, vermouth, mezcal, bénédictine, yellow chartreuse, orange bitters
- NEW FASHIONED** 12
 gin, yellow chartreuse, orange bitters, whiskey bitters
- 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

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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%
- 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

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

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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

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COFFEE SERVICE

by Pulp of San Antonio