



# MAVERICK

TEXAS BRASSERIE

*Southtown*

## BRUNCH

### *Tous "share"*

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

### *Garde Manger*

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

### *Plats*

<b>FRENCH TOAST</b>	<b>13</b>
grand marnier orange battered brioche, vanilla creme anglaise	
<b>OMELETTE DU FROMAGE</b>	<b>14</b>
creme fraiche, gruyere, vital farms eggs	
<b>EGGS BENEDICT</b>	<b>14</b>
Vital Farms poached egg, Swine House ham, spinach, hollandaise, english muffin	
<b>BREAKFAST SCHNITZEL</b>	<b>17</b>
two fried eggs, lemon brown butter caper sauce	
<b>STEAK FRITES</b>	<b>16</b>
6oz 44 Farms New York Strip, spinach, frites   add poached egg \$3	
<b>CROQUE MADAME</b>	<b>15</b>
Swine House ham, dijon mustard, fried egg, sauce mornay, frites	
<b>FRENCH DIP</b>	<b>18</b>
baguette, shaved angus ribeye, swiss, au jus, frites	
<b>AU POIVRE BURGER</b>	<b>16</b>
swiss, lemon dressed arugula, dill pickles & frites	

## Wines by the Glass

### SHERRY

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

### BUBBLES

- NV Aubry **PINOT MENUIER BLEND** Brut 1er Cru Jouy-Les-Reims  
 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  
 2015 Bernard Moreau et Fils **CHARDONNAY** Chassagne-Montrachet  
 Burgundy Coravin pour  
 2017 Pence Ranch **CHARDONNAY** Sta. Rita Hills

### ROSÉ

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

### RED

- 2019 Thierry Chardon **GAMAY** 'Les Chardons' Touraine  
 2017 Bertrand Amboise **PINOT NOIR** Bourgogne Burgundy  
 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley  
 2019 Envinat **GARNACHA** Albahra Levant  
 2018 Marc Isart **TEMPRANILLO BLEND** 'La Maldición'  
 Vinos de Madrid Spain  
 2016 Prieler **BLAUFRÄNKISCH** 'Johanneshöhe' Burgenland  
 2015 Terrebrune **MOURVEDRE** Bandol Provence Coravin pour  
 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  
**BLOODY MARY** vodka, tomato juice, spices, olives, cucumber  
**ROUGER FIZZ** gin, cream, eggwhite, aperol, lemon, lime, rose water  
**DON'T BE CHAI** whiskey, hazelnut liqueur, chai, milk, cream, bitters  
**SBAGLIATO** vermouth, campari, bubbles  
**PAMPLEMOUSSE** tequila, mescal, grapefruit juice, fresh rosemary

## Beer

### DRAFT 8

- 10** HighWheel Beerworks Betty **KÖLSCH**  
 San Antonio, Texas / 4.8%  
**10** Viva SA Brewery **BLONDE ALE**  
 San Antonio, Texas / 5.1%  
 Oak Highlands **LAGER**  
 Dallas, Texas / 5.5%  
**22** Künstler Brewing Co. Cashmere **HEFEWEIZEN**  
 San Antonio, Texas / 6.1%  
**13** Community Beer Co. Mosaic **IPA**  
 Dallas, Texas / 8.6%  
**14** Guinness **IRISH DRY STOUT**  
 Dublin, Ireland / 4.2%  
**14** **BOTTLE / CANS 12OZ. 8**  
**13** Oak Highlands, All Good **KÖLSCH STYLE ALE**  
 Dallas, Texas / 5.8%  
**13** Karbach Horseshoe **PILSNER**  
 Houston, TX / 4.5%  
**10** Buffalo Bayou, Great White Buffalo **WITBIER**  
 Houston, Texas / 4.5%  
**37** 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%

- 14** Guinness Kaliber **NA**  
 Dublin, Ireland / 0.5%  
**19** Shacksbury **DRY APPLE CIDER**  
 Middlebury, Vermont / 5.5%  
**17**  
**16**

- 10**  
**13**  
**27**  
**14** *Non-Alcoholic* **4**

- 13** **SOFT DRINKS**  
**GINGER BEER**  
**9** **SEASONAL SODA**  
**10** **COFFEE**  
**13** **ESPRESSO**

- 14**  
**10**  
**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.

### HOURS

#### DINNER

- 5-9:30 PM Wednesday-  
 Thursday and Sunday  
 5-10:30 PM Friday-Saturday  
 Brunch  
 10:30-2:30 PM-Sunday



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