



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

<b>GOUGÈRES</b> delicately baked cheese puffs	<b>9</b>
<b>CRAB CAKE</b> red cabbage frisée slaw, remoulade	<b>16</b>
<b>YELLOWTAIL HAMACHI SASHIMI</b> cilantro, lime, radish, charred onion	<b>21</b>
<b>BEEF TARTARE</b> angus striploin, dijon, cornichons, capers, bibb & baguette	<b>18</b>
<b>CALAMARI &amp; OCTOPUS</b> fingerling potatoes, calabrese, tomato petals, paprika	<b>20</b>
<b>PATÉ DU JOUR</b> house pickled vegetables, baguette	<b>16</b>
<b>GNOCCHI</b> chives, goat cheese, crème fraîche	<b>14</b>

## Plats Du Jour

includes house salad and dessert

<b>WEDNESDAY</b> Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>	<b>29</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> Duck Confit Leg <i>black cherry compote, frisée salad</i>	

## Soups & Salads

<b>VICHYSOISE</b> potato & leek	<b>CUP 6 / BOWL 9</b>
<b>ARUGULA</b> pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	<b>STARTER 9 / MAIN 12</b>
<b>MIXED GREENS</b> champagne vinaigrette, avocado, red onion, tomato & cucumber	
<b>FIELD GRAIN SALAD</b> tarragon vinaigrette, carrot, shaved brussel sprouts, red onion, parsley, toasted almonds	

add rotisserie chicken, wood-grilled pork or beef to any salad **9**

## Entrées

<b>SEASONAL GULF COAST FISH FILET</b>	<b>26</b>
<b>PAN-SEARED TROUT ALMONDINE</b> almondine, haricot vert, lemon brown butter	<b>23</b>
<b>SCOTTISH SALMON</b> seared zucchini, smoked turnip salad, herb tahini vinaigrette	<b>26</b>
<b>COQUELET</b> WHOLE YOUNG CHICKEN forest-harvested mushrooms, wilted kale	<b>24</b>
<b>ROTISSERIE HALF DUCK</b> confit leg, cherry reduction, grilled pear, frisée, macadamia	<b>36</b>
<b>PORK SCHNITZEL</b> lemon, capers, brown butter      add egg <b>3</b> / add mushrooms <b>5</b>	<b>19</b>
<b>DUROC PORK CHOP</b> SINGLE / DOUBLE bbq, napa cabbage slaw, potato, capers	<b>19 / 29</b>
<b>CHOUCROÛTE GARNIE</b> house made pork, lamb & beef sausage, potato, carmalized onions & fermented cabbage	<b>22</b>
<b>MIXED GRILL</b> Texas quail, house sausage, pork belly, tenderloin, pickled relish	<b>35</b>
<b>STEAK FRITE</b> 10 OZ 44 FARMS NEW YORK Maverick fries, herb butter, sautéed spinach	<b>32</b>
<b>PEPPERED BEEF TENDERLOIN</b> 6OZ potato pavé, asparagus, bordelaise	<b>34</b>
<b>CROQUE MADAME</b> Swine House ham, dijon mustard, fried egg, sauce mornay & frites	<b>18</b>
<b>AU POIVRE BURGER</b> Swiss, lemon dressed arugula, dill pickles & frites	<b>18</b>

## A La Carte to share

**9**

sautéed 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 <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 Aubry <b>PINOT MENUIER BLEND</b> Brut 1er Cru Jouy-Les-Reims 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

2019 Leitz <b>RIESLING</b> 'Dragonstone' Rheingau	12
2019 Deux Moulins <b>SAUVIGNON BLANC</b> Loire Valley	13
2019 Gobelsburg <b>GRÜNER VELTLINER</b> Kamptal	12
2019 Champalou <b>CHENIN BLANC</b> Vouvray Loire Valley	15
2018 Henri Perrusset <b>CHARDONNAY</b> Mâcon-Villages	14
2015 Anne et Jean-François Ganevat <b>CHARDONNAY</b> 'La Pelerine' Jura	29
2017 Pence Ranch <b>CHARDONNAY</b> Sta. Rita Hills	15

### ROSÉ

2019 Fontsaïnte <b>GRENAÏHE</b> 'Gris de Gris' Corbières	13
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### RED

2019 Dupeuble <b>GAMAY</b> Beaujolais Burgundy	14
2017 Bertrand Amboise <b>PINOT NOIR</b> Bourgogne Burgundy	19
2014 Keyes <b>PINOT NOIR</b> 'Wendling Vineyard' Anderson Valley	17
2018 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain	10
2019 J.L Chave Sélection <b>SYRAH/GRENAÏHE</b> 'Mon Coeur' Côtes du Rhône	14
2015 Terrebrune <b>MOURVEDRE</b> Bandol Provence Coravin pour	27
2018 San Salvatore <b>AGLIANICO</b> 'Ceraso' Campania	15
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>PATIO PRESERVER</b> vodka, cucumber-mint syrup, vermouth, lillet blanc	12
<b>LONGHORN SMASH</b> rye whiskey, grapefruit, lime, chiltepin	12
<b>HORIZON</b> tequila, orange habanero shrub, cherry herring, lime	13
<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, yellow 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

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, Grizzly Snack <b>SOUR AGED ON BERRIES</b> Portland, Oregon / 16oz / 6%	10
Real Ale, Axis <b>IPA</b> Blanco, Texas / 7.1%	
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

**CHEESECAKE**

strawberry coulis, hazelnut streusel, fresh strawberries

**KEY LIME PIE**

chantilly cream

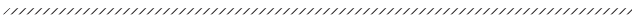
**PROFITEROLES**

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 Durban <b>MUSCAT</b> Beaume de Venise Rhone	9
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'Olivera <b>SERCIAL</b> Madeira	35
1988 D'Olivera <b>TERRANTEZ</b> Madeira	27
MV Rare Wine Co. <b>VERDELHO</b> Historic Series 'Savannah' Madeira	12
1986 D'Olivera <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*