



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

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

Plats Du Jour

includes house salad and dessert

WEDNESDAY Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>	29
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, frisée salad</i>	

Soups & Salads

VICHYSOISE potato & leek	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 **9**

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, frisée, macadamia	36
PORK SCHNITZEL lemon, capers, brown butter add egg 3 / add mushrooms 5	19
DUROC PORK CHOP SINGLE / DOUBLE bbq, napa cabbage slaw, potato, capers	19 / 29
CHOUCRUTE GARNIE house made pork, lamb & beef sausage, potato, carmalized onions & fermented cabbage	22
MIXED GRILL Texas quail, house sausage, pork belly, tenderloin, pickled relish	35
STEAK FRITE 10 OZ 44 FARMS NEW YORK Maverick fries, herb butter, sautéed spinach	32
PEPPERED BEEF TENDERLOIN 6OZ potato pavé, asparagus, bordelaise	34
CROQUE MADAME Swine House ham, dijon mustard, fried egg, sauce mornay & frites	18
AU POIVRE BURGER Swiss, lemon dressed arugula, dill pickles & frites	18

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 **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 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

WHITE

- 2019 Leitz **RIESLING** 'Dragonstone' Rheingau 12
 2019 Deux Moulins **SAUVIGNON BLANC** Loire Valley 13
 2019 Gobelsburg **GRÜNER VELTLINER** Kamptal 12
 2019 Champalou **CHENIN BLANC** Vouvray Loire Valley 15
 2018 Henri Perrusset **CHARDONNAY** Mâcon-Villages 14
 2016 Remoissenet **CHARDONNAY** Puligny-Montrachet *Coravin pour* 37
 2017 Pence Ranch **CHARDONNAY** Sta. Rita Hills 15

ROSÉ

- 2019 Fontsaïnte **GRENAÇHE** 'Gris de Gris' Corbières 13

RED

- 2019 Dupeuble **GAMAY** Beaujolais Burgundy 14
 2017 Bertrand Amboise **PINOT NOIR** Bourgogne Burgundy 19
 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley 17
 2018 Marc Isart **TEMPRANILLO BLEND** 'La Maldición' Vinos de Madrid Spain 10
 2019 J.L. Chave Sélection **SYRAH/GRENAÇHE** 'Mon Coeur' Côtes du Rhône 14
 2016 Ronchi **NEBBIOLO** Barbaresco Piedmont *Coravin pour* 27
 2018 San Salvatore **AGLIANICO** 'Ceraso' Campania 15
 2019 Chateau Le Bergey **CABERNET BLEND** Bordeaux 14
 2017 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast 13

Specialty Cocktails

- PATIO PRESERVER** 12
 vodka, cucumber-mint syrup, vermouth, lillet blanc
- 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

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%
- Save the World 'Humilus Filius' **BPA**
 Marble Falls, Texas / 5.2%
- 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

- Buffalo Bayou, Great White Buffalo **WITBIER**
 Houston, Texas / 4.5%
- Prairie, Vape Tricks **SOUR AGED ON CHERRIES** 10
 McAlester, Oklahoma / 5.9%
- Hopworks, Grizzly Snack **SOUR AGED ON BERRIES** 10
 Portland, Oregon / 16oz / 6%
- 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