



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

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

Plats Du Jour

includes house salad and dessert

MONDAY	Chicken Chasseur <i>mushroom, roma tomatoes, taragon, spaghetti</i>
TUESDAY	Choucroute Garnie <i>duo of pork, potato, onions, pickled cabbage</i>
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	Duck Confit Leg <i>black cherry compote, frisée salad</i>

Soups & Salads

VICHYSOISE	CUP 6 / BOWL 9
potato & leek	
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	
CAPPICOLA MELON	
blackberry balsamic vinaigrette, radicchio, frisee, mizuna, lemon pink peppercorn ricotta & compressed seasonal melon	

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

Entrées

SEASONAL GULF COAST FISH FILET	26
PAN-SEARED TROUT ALMONDINE	23
almondine, haricot vert, lemon brown butter	
SCOTTISH SALMON	26
fermented romesco, charred scallion vierge	
COQUELET	32
WHOLE YOUNG CHICKEN forest-harvested mushrooms, wilted kale	
ROTISSERIE HALF DUCK	36
confit leg, cherry reduction, frisée, macadamia	
PORK SCHNITZEL	19
lemon, capers, brown butter add egg 3 / add mushrooms 5	
DUROC PORK CHOP SINGLE / DOUBLE	19 / 29
bbq, napa cabbage slaw, potato, capers	
MIXED GRILL	35
Texas quail, house sausage, pork belly, tenderloin, pickled relish	
STEAK FRITE	34
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP Maverick fries, herb butter, sautéed spinach	
ONGLET	32
8OZ DEAN & PEELER FARMS TEXAS HANGER STEAK potato pavé, asparagus, bordelaise	
CROQUE MADAME	18
Swine House ham, dijon mustard, fried egg, sauce mornay & frites	
AU POIVRE BURGER	18
swiss, lemon dressed arugula, dill pickles & frites	

Special offering

TOMAHAWK	MARKET PRICE
Grilled DEAN & PEELER FARMS TEXAS TOMAHAWK RIBEYE crispy potatoes & balsamic butter	

A La Carte to share

9

sautéed forest-harvested mushrooms
cauliflower with turmeric, pickled raisins & Marcona almonds
green beans, cherry tomatoes & blistered shishito peppers
brussels 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

Wines by the Glass

SHERRY

El Maestro Sierra FINO Jerez	10
Bodegas Grant AMONTILLADO 'La Garrocha' Jerez	10
La Cigarrera AMONTILLADO VIEJO VOR Sanlúcar de Barrameda	25
Bodegas César Florido OLOROSO 'Cruz del Mar' Jerez	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
2018 Raventós i Blanc XARELLO/MACABEO Brut Rosé 'de Nit' Cava	15

WHITE

2019 Kruger Rumpf RIESLING Nahe	14
2019 Delecheneau SAUVIGNON BLANC 'Trinqu'âmes' Touraine Loire Valley	14
2019 Gobelsburg GRÜNER VELTLINER Kamptal	12
2020 Les Pouches CHENIN BLANC Saumur Loire Valley	11
2018 Henri Perrusset CHARDONNAY Mâcon-Villages	14
2016 Remoissenet CHARDONNAY Puligny-Montrachet <small>Coravin pour</small>	37
2017 Pence Ranch CHARDONNAY Sta. Rita Hills	15

ROSÉ

2020 Dupeuble GAMAY Beaujolais Burgundy	13
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RED

2020 Marcel Lapiere GAMAY 'Raisins Gaulois' Beaujolais	14
2017 Frédéric Magnien PINOT NOIR Bourgogne Burgundy	16
2014 Keyes PINOT NOIR 'Wendling Vineyard' Anderson Valley	17
2018 Librandi GAGLIOPPO Ciro Rosso Calabria	9
2019 Marc Isart TEMPRANILLO BLEND 'La Maldición' Vinos de Madrid Spain	10
2019 J.L Chave Sélection SYRAH/GRENACHE 'Mon Coeur' Côtes du Rhône	14
2016 Ciacci Piccolomini SANGIOVESE Brunello di Montalcino <small>Coravin pour</small>	32
2019 Chateau Le Bergey CABERNET BLEND Bordeaux	14
2019 Le P'tit Paysan CABERNET SAUVIGNON Central Coast	13

Specialty Cocktails

SUMMER WIND vodka, peach liqueur, lemon, berries, tonic	13
LONGHORN SMASH rye whiskey, grapefruit, lime, chiltepin	12
GREENHOUSE 131 gin, green chartreuse, mint, lemon, house hibiscus & lemon bitters	14
HORIZON tequila, orange habanero shrub, cherry herring, lime	13
FRENCH AFFAIR rum, cognac, orange liqueur, pineapple, coconut	15
DEAD POET tequila, vermouth, mezcal, bénédictine, yellow chartreuse, orange bitters	15
NEW FASHIONED gin, yellow chartreuse, orange bitters, whiskey bitters	12
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 Sunday–Thursday

5–10:30 PM Friday–Saturday

Brunch

10:30–2:30 PM–Sunday

Beer

DRAFT 8

HighWheel Beerworks Betty KÖLSCH San Antonio, Texas / 5.75%	
Viva SA Brewery BLONDE ALE San Antonio, Texas / 5.1%	
Save the World 'Humilus Filius' BELGIAN PALE ALE Marble Falls, Texas / 5.2%	
Künstler Brewing Co. Cashmere HEFEWEIZEN San Antonio, Texas / 6.1%	
Real Ale, Axis IPA Blanco, Texas / 7.1%	
Guinness IRISH DRY STOUT Dublin, Ireland / 4.2%	

BOTTLE / CANS 12OZ. 8

Hopworks, High Lift SOUR AGED ON CHERRIES Portland, Oregon / 16oz / 5.8%	10
Prairie, Guava Funk SOUR AGED ON PINK GUAVA McAlester, Oklahoma / 6.3%	10
Oak Highlands, Freaky Deaky BELGIAN TRIPEL Dallas, Texas / 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

CHEESECAKE

strawberry coulis, hazelnut streusel, fresh strawberries

KEY LIME PIE

chantilly cream

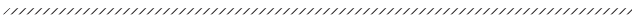
PROFITEROLES

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 MUSCAT Beaume de Venise Rhone	9
2017 Carmes de Rieussec SB/SEMILLON Sauternes Bordeaux	11
2016 Royal Tokaji Co. FURMINT blend '5 Puttonyos' 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
1988 D'Olivera TERRANTEZ Madeira	27
MV Rare Wine Co. VERDELHO Historic Series 'Savannah' Madeira	12
2000 Henriques & Henriques BUAL Madeira	15
MV Rare Wine Co. BUAL Historic Series 'Boston' Madeira	12
NV Vial-Magnères GRENACHE 'Tradition' Banyuls Languedoc	14
MV Valdespino PEDRO XIMENEZ 'El Candado' Jerez	10

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



MAVERICK

TEXAS BRASSERIE

Southtown

CULINARIA

\$35 PER PERSON

Starter

choose one

MIXED GREEN SALAD

champagne vinaigrette, cucumber, cherry tomato & red onion

GAZPACHO SOUP

olive oil, creme fraiche

Mains

choose one

SEARED LAKE TROUT

sweet corn puree, summer squash ratatouille relish

CRISPY PORK BELLY

cornbread madeleine, glazed carrots, swiss chard,
blackberry gastrique

DUCK CONFIT LEG

carrot ginger mousseline, lemon poppyseed herb salad,
pickled blueberries

Dessert

choose one

CHEESECAKE

hazelnut streusel, strawberry coulis,

CHOCOLATE MARQUIS

chantilly cream

LOVING DREA

house made sangria, tequila, mezcal, lime, sparkling water \$10

WINE PAIRING \$30