



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	
FRIED PORK RILLETTES	10
fried kale, lemon-cranberry mostarda	
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	Cordon Bleu <i>chicken breast, ham, mornay, potatoes, swiss chard</i>
TUESDAY	Porchetta <i>crispy rotisserie pork, glazed carrots, veal jus</i>
WEDNESDAY	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>
THURSDAY	Beef Bourguignon <i>red-wine braised beef stew</i>
FRIDAY	Pot-au-Feu <i>braised brisket, autumn vegetables, veal broth</i>
SATURDAY	Pork Confit <i>tender pork shoulder, haricot vert, crushed potatoes</i>
SUNDAY	Duck Confit Leg <i>carrot & ginger mousseline, frisée, macadamia</i>

Soups & Salads

BUTTERNUT SQUASH BISQUE	CUP 6 / BOWL 9
pepita, nutmeg, crème fraîche	
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	
CAPICOLA & RADICCHIO	
blackberry balsamic vinaigrette, radicchio, frisee, arugula, lemon pink peppercorn ricotta & pomegranate	

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
butternut squash purée, melted leeks, rosemary streusel	
ROTISSERIE HALF DUCK	36
confit leg, carrot & ginger mousseline, frisée, macadamia	
ROTISSERIE HALF CHICKEN	26
warm broccolini & mushroom salad, pickled cranberries, pecans	
PORK SCHNITZEL	19
lemon, capers, brown butter add egg 3 / add mushrooms 5	
DUROC PORK CHOP SINGLE / DOUBLE	19 / 35
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	
8OZ DEAN & PEELER FARMS TEXAS HANGER STEAK 32 potato pavé, autumn squash hash, swiss chard, au poivre	
CROQUE MADAME	18
Swine House ham, dijon mustard, fried egg, sauce mornay & frites	
AU POIVRE BURGER	18
swiss, lemon dressed arugula, dill pickles & frites	

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
- 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

- 2020 Kruger Rumpf **RIESLING** Nahe 14
- 2020 Delecheneau **SAUVIGNON BLANC** 'Trinqu'âmes' Touraine Loire Valley 14
- 2019 Nigl **GRÜNER VELTLINER** 'Freiheit' Kremstal 15
- 2020 Les Pouches **CHENIN BLANC** Saumur Loire Valley 11
- 2019 Domaine De Villaine **ALIGOTE** Bouzeron Mâcon Coravin pour 29
- 2018 Verget **CHARDONNAY** 'Terres de Pierres' Chablis 14
- 2018 Pence Ranch **CHARDONNAY** Sta. Rita Hills 15

ROSÉ

- 2020 Clos Cibonne **GRENACHE BLEND** 'Tentations' Côtes de Provence 13

RED

- 2019 Jean Foillard **GAMAY** 'Beaujolais Villages' Beaujolais 15
- 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley 17
- 2017 Marchand-Tawse **PINOT NOIR** Bourgogne Burgundy 18
- 2018 Librandi **GAGLIOPPO** Ciro Rosso Calabria 10
- 2019 Marc Isart **TEMPRANILLO BLEND** 'La Maldición' Vinos de Madrid Spain 10
- 2020 Envinata **GARNACHA** 'Albagra' Almansa Spain 16
- 2016 Gianni Brunelli **SANGIOVESE** Brunello di Moltalcino Coravin pour 39
- 2019 Chateau Le Bergey **CABERNET BLEND** Bordeaux 14
- 2019 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast 13

Specialty Cocktails

- TONIGHT YOU SPARKLE** 13
vodka, honey, ginger, lemon, bubbles
- FIRESIDE OLD FASHION** 13
rye whiskey, maple, black walnut bitters
- GREENHOUSE 131** 14
gin, green chartreuse, mint, lemon, house hibiscus & lemon bitters
- HORIZON** 13
tequila, orange habanero shrub, cherry herring, lime
- AT DUSK** 15
mezcal, campari, citrus, sparkling water
- 'TIS THE REASON** 14
white rum, spiced rum, aperol, allspice dram, cranberry, lemon
- DEAD POET** 15
tequila, vermouth, mezcal, bénédictine, yellow chartreuse, orange bitters
- NEW FASHIONED** 13
gin, yellow chartreuse, orange bitters, whiskey bitters
- THE CURE** 12
bourbon, homemade grenadine, lemon
- THE MAVERICK** 13
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

CODY SISSON

Chef de Cuisine

BRANNON SWINDLE

General Manager

PETER SELIG

President

710 South St. Mary's Street
San Antonio, Texas 78205

HOURS

Dinner

5–10:00 PM Sunday–Thursday

5–11:00 PM Friday–Saturday

Brunch

10:30–2:30 PM–Sunday

Happy Hour

4–6:00 PM Monday–Sunday

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

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. Arnold **SCHWARTZBIER**
San Antonio, Texas / 4.7%
- Real Ale, Axis **IPA**
Blanco, Texas / 7.1%
- Guinness **IRISH DRY STOUT**
Dublin, Ireland / 4.2%

BOTTLE / CANS 12OZ. 8

- Saint Arnold, Lawnmower **KÖLSCH**
Houston, Texas / 4.9%
- 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%

- Oak Highlands, Freaky Deaky **BELGIAN TRIPEL**
Dallas, Texas / 10.0%

- Independence, Convict Hills **OATMEAL STOUT**
Austin, Texas / 8.0%

- 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



CHEESECAKE

strawberry coulis, hazelnut streusel, fresh strawberries

CHOCOLATE CARAMEL & PEANUT TART

milk chocolate caramel, ganache, brown butter crumble

VANILLA BEAN CRÈME BRÛLÉE

berries, cookie

PROFITEROLES

matcha ice cream, pistachios milk crumb, hot fudge

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	13
20 Year Kopke TAWNY PORT Portugal	19
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