



MAVERICK

TEXAS BRASSERIE
MAKE YOUR OWN RULES. TEXAS A LA CARTE

About Us

Our team has creatively re-purposed 8,500 square feet of historic building constructed of brick walls, concrete floors and high, open ceilings into stylish, yet comfortable multi-room dining and bar spaces, both indoor and outdoor. We opened in early 2018.

The kitchen is lead by talented veteran, San Antonio Chef Chris Carlson and his creative staff. Maverick is open seven days a week to the public and for private events as well.

Located adjacent to the River Walk and Historic downtown and walkable to many of San Antonio's iconic hotels and tourist sites, Maverick is also easily accessed via the two major north/south freeways and provides valet parking.

It is only 15 minutes from the San Antonio airport.

Our totally separate Le Box dining area with private entrance offers a space for events. Equipped with a state of the art audio visual equipment allowing for presentations.



Events@MaverickTexas.com

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 MaverickTexas.com

Fact Sheet

710 South Saint Mary's Street, San Antonio, Texas 78205
T: 210.973.6050
MaverickTexas.com

President: Pete Selig

Executive Chef: Chris Carlson

Director of Hospitality & Beverage: Josh Thomas

Wine List: European & Domestic selections

Events Coordinator: Elizabeth Howell

Dinner Hours: Monday - Sunday 5:00pm – 9:30pm
Friday - Saturday 5:00pm – 10:30pm

Brunch Hours: Sunday 10:30am – 2:30pm

Private Event Spaces: Le Box ~ La Cave ~ Le Palm ~ Full Restaurant Buyouts

Capacity: Le Box: 64-82
Le Palm: 38 seated/ 55 standing reception
La Cave: 14

Chef's Dining Room: 46
Main Dining Room: 90

Dress Code: Most people dine in “Business Casual” attire. However, we don't have a dress requirement. Some people dress formally while others come very casually dressed. We support a “come as you are” attitude for our guests.

Credit Cards Accepted: Amex, Visa, MasterCard, Diners Club, Discover and JCB.

Parking: Valet parking available \$9 per car during dinner only

Le Box

Private spaces at The Maverick are ideal for meetings, cocktails receptions, showers, and everything in between. The Maverick can accommodate groups of 10 to 250 guests, and offers bar, lounge, dining room, tavern, and outdoor patio options; all spacious and beautiful designs for seated meals or cocktail receptions.

The Le Box dining area is equipped with high-speed internet and audio-conferencing equipment, including a projector, one LED TV, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection, as well as the expertise of a specialized technician, whose services may be coordinated by our Private Dining Department. We are poised to host your clients and business partners with everything you need to have a productive meeting.



ROUNDS SEAT UP TO 64

LONG TABLES SEAT UP TO 72



CLASSROOM LECTURE STYLE



PERSONALIZED BAR OPTIONS

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Le Palm

Our covered patio is the perfect setting for your cocktail mixer or company brunch. With seating for up to 38 and standing room for up to 55. We have fans for the Texas heat and heaters for the winter to keep you comfortable while mingling with guests. With a patio bar there is no need to look any further for your completely private outdoor party space.



Other Spaces

TAVERN AND CHEF'S AREAS ARE AVAILABLE IN PARTIAL OR WHOLE BUY-OUTS

LA CAVE



A SEMI-PRIVATE ROOM WITH SEATING UP TO 18 GUESTS



MAIN DINING ROOM
"TAVERN"
WINDOWS LINED WITH
BOOTHS AND MAIN BAR



BACK DINING ROOM
"CHEFS DINING"
WITH OUR CHEFS
COMMUNITY TABLE
CENTERED NEAR
KITCHEN

Passed Appetizers

PRICED PER PIECE

GOUGÈRES \$2

DUCK LIVER MOUSSE \$4

CURED SALMON CRUSTINIS & HERBED CREAM CHEESE \$4

BRUSCHETTA \$3

HAMACHI WITH EEL SAUCE ON AVOCADO WONTON \$5

PORK BELLY BLT WRAPS \$5

GOAT CHEESE AND PROSCIUTTO WITH TOMATO JAM \$4

VEGETABLE SPRING ROLLS \$3

PORK RILLETTES WITH TOMATO JAM AND PICKLED JALEPEÑO \$3

SEASONAL SOUP SHOTS \$3

MAVERICK

TEXAS BRASSERIE

Southtown



MAVERICK
TEXAS BRASSERIE

Southtown
Brunch Prix-Fixe
\$42 Per Person

For the Table

SWEET DOUGH
PASTRY DU JOUR

Mains
(choose three)

SALAD LYONNAISE
green beans, dijon vinaigrette, poached egg, lardons, croutons

CROQUE MONSIEUR
Swine House ham, dijon, sauce mornay, gruyère & frites

STEAK FRITES
Maverick frites, spinach & herb butter

FRENCH TOAST
Grand Marnier, orange battered brioche,
vanilla crème anglaise & berries

AU POIVRE BURGER
swiss, lemon dressed arugula, dill pickles & Frites

AVOCADO TOAST
house-made everything bagel, goat cheese crème fraîche,
shaved breakfast radish, cucumber, pickled red onion



Family-Style Menu

\$65 PER PERSON

Starter
(choose one)

ARUGULA SALAD
fresh pear, walnuts, parmesan & lemon vinaigrette

CAESAR
romaine hearts, tomato, parmesan cheese & croutons

MIXED GREENS
cucumber, tomato, red onion & champagne vinaigrette

SEASONAL SOUP

Proteins
(choose two)

ROASTED PORK LOIN
with forest-harvested mushrooms, glazed carrots, toasted walnuts & veal jus

PAN SEARED TROUT ALMONDINE
haricot vert, lemon brown butter

PORK CONFIT
glazed carrots, crushed red potatoes & veal jus

ROASTED CHICKEN QUARTERS
sautéed brussels sprouts & tomatoes with natural jus

HANGER STEAK
crushed red bliss potatoes, green beans & herb butter

Desserts
(choose one)

SEASONAL CHEESECAKE
CHOCOLATE MARQUISE

Three Course Plated Menu

\$75 PER PERSON

Starters

(choose two)

ARUGULA

pear, walnuts, parmesan & lemon vinaigrette

CAESAR

romaine hearts, tomato, parmesan cheese & croutons

MIXED GREENS

cucumber, tomato, red onion with champagne vinaigrette

SEASONAL SOUP

Mains

(choose three)

HANGER STEAK

sauteed green beans & crushed red bliss potatoes with herb butter

PAN-SEARED SCOTTISH SALMON

butternut squash purée, melted leeks, rosemary streusel

ROASTED PORK LOIN

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

HOUSE MADE GNOCCHI

with goat cheese crème fraîche

SAUTÉED SEASONAL GULF FISH

with roasted cauliflower & curried cauliflower pureé

ROASTED CHICKEN

sautéed brussels & cherry tomatoes with natural jus

Desserts

(choose two)

SEASONAL CHEESE CAKE

SEASONAL POT DE CRÈME

CHOCOLATE MARQUISE

Four Course Plated Menu

\$95 PER PERSON

For the Table

GOUGÈRES

PÂTÉ DU JOUR

Starter

(choose two)

ARUGULA

fresh pear, walnuts, parmesan & lemon vinaigrette

CAESAR

romaine hearts, tomato, parmesan cheese & croutons

MIXED GREENS

cucumber, tomato, red onion with champagne vinaigrette

SEASONAL SOUP

Mains

(choose four)

HANGER STEAK

crushed red bliss potatoes, asparagus & herb butter

DUROC PORK CHOP

bbq, napa cabbage slaw, potato, capers

ROASTED PORK LOIN

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

HOUSE MADE GNOCCHI

with goat cheese crème fraîche

SAUTÉED SEASONAL GULF FISH

with roasted cauliflower & curried cauliflower purée

ROASTED CHICKEN

sautéed brussels, cherry tomatoes & natural jus

Desserts

(choose two)

SEASONAL CHEESE CAKE

SEASONAL POT DE CRÈME

CHOCOLATE MARQUISE

Desserts

CHOICE OF MINI DESSERTS- \$3 PER PIECE

**SEASONAL TARTS
CUPCAKES
PROFITEROLES
CHOCOLATE MARQUISE**

**WE ALSO OFFER
CUSTOM CAKES
&
PASTRY PLATTERS**



MAVERICK

TEXAS BRASSERIE

Southtown

Bar Options

PREMIUM BAR OPTION - \$30.00 PER HOUR PER PERSON

INCLUDES SELECT PREMIUM LIQUORS, ALL DRAFT & BOTTLED BEERS

CALL BAR OPTION- \$25.00 PER HOUR PER PERSON

INCLUDES CALL LIQUORS, SOMMELIER CHOICE WINES, MIX OF HOUSE BEERS

STANDARD- \$20.00 PER HOUR PER PERSON

INCLUDES WELL LIQUOR, 4 WINES BY THE GLASS 4 BEERS OFF OF THE MENU

BEER & WINE ONLY- \$18.00 PER HOUR PER PERSON

INCLUDES 3 HOUSE WINES, & 3 DOMESTIC BEERS

CONSUMPTION- CALL OR WELL BAR SETUP WITH CHARGES BILLED ON CONSUMPTION

PRICES VARY ACCORDING TO BRAND-PREMIUM & CRAFT COCKTAIL CHOICE

***BARS BASED ON CONSUMPTION WILL REQUIRE A FLAT BARTENDER FEE**

MARGARITAS/SANGRIA (ON REQUEST ONLY)

WINE AT DINNER SERVICE

SOMMELIER CHOICE OF SELECTIONS FROM OUR WINE LIST

WINE POURED AT DINNER WILL BE A PER BOTTLE CHARGE

***21% GRATUTITY AND 8.25% SALES TAX WILL APPLY TO ALL ABOVE CHARGES**

PLEASE ASK FOR ASSISTANCE WITH SPECIAL WINE SELECTIONS FROM OUR WINE LIST

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Private Dining Pricing & Terms

Menus: Dinner: 3 courses starting at \$50 per person
Pre-dinner, pass hors d'oeuvres available
Hors d'Oeuvres~ selection of 3 items at \$15 per person (parties of 25+)

Menus Selections: Actual dish presentation may vary depending on the seasonality & availability of ingredients. Vegetarian selection available upon request.

Wine Selections: Maverick's complete wine list is available for private events. Let our Sommelier team help you curate your experience. We have a full cellar of selections from around the world.

