



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

GOUGÈRES	10
delicately baked cheese puffs	
TUNA TARTARE	24
soy reduction, avocado mousse, wonton	
FRIED PORK RILLETES	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
herb pesto, pine nuts, creme fraiche	

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	
ENDIVE SALAD	
endive, arugula, bleu cheese, honey roasted pine nuts	

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

Entrées

SEASONAL GULF COAST FISH FILET	29
ORA KING SALMON	27
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	21
lemon, capers, brown butter	add egg 3 / add mushrooms 5
DUROC PORK CHOP SINGLE / DOUBLE	19 / 35
bbq, napa cabbage slaw, potato, capers	
STEAK FRITE	36
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP	
Maverick fries, herb butter, sautéed spinach	
ONGLET	32
6OZ DEAN & PEELER FARMS TEXAS HANGER STEAK	
potato pavé, autumn squash hash, swiss chard, sauce bordelaise	
CROQUE MADAME	18
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	
chef's seasonal vegetables	
brussels sprouts, tahini, sriracha, peanuts & sesame	
green chili mac & pork cracklings	
double-cooked crispy potato fries	
add truffle & parmesan	3

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 Chartogne-Taillet **CHARDONNAY BLEND** 'Sainte Anne' Brut Saint Thierry Champagne **25**
- NV Eugène Carrel **JACQUÈRE BLEND** Brut Crémant de Savoie **14**
- 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 **14**
- 2020 Les Pouches **CHENIN BLANC** Saumur Loire Valley **11**
- 2019 Vincent Girardin **CHARDONNAY** Rully Coravin pour **34**
- 2020 Joseph Drouhin **CHARDONNAY** 'Les Crays' Mâcon-Lugny **15**
- 2018 Pence Ranch **CHARDONNAY** Sta. Rita Hills **16**

ROSÉ

- 2020 Bonny Doon **GRENACHE** 'Vin Gris De Cigare' Central Coast **12**

RED

- 2020 Roilette **GAMAY** 'Fleurie' Beaujolais **14**
- 2018 Nicolas Rossignol **PINOT NOIR** Bourgogne Burgundy **18**
- 2014 Keyes **PINOT NOIR** 'Ellenbach Vineyard' Sonoma Coast **17**
- 2018 Librandi **GAGLIOPPO** Ciro Rosso Calabria **10**
- 2019 Marc Isart **TEMPRANILLO BLEND** 'La Maldición' Vinos de Madrid Spain **11**
- 2019 J.L Chave Sélection **SYRAH BLEND** 'Mon Coeur' Côtes du Rhône **14**
- 2018 Cos d'Estournel **CABERNET BLEND** 'Goulee' Medoc **24**
Coravin pour
- 2018 Larrivau **CABERNET BLEND** Haut-Medoc Bordeaux **16**
- 2020 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast **14**

Specialty Cocktails

- DREAMS IN ORANGE** **12**
vodka, orange vanilla syrup, whipping cream
- HORIZON** **13**
tequila, orange habanero shrub, cherry herring, lime
- BOTANICAL NO.1** **14**
cucumber infused gin, pimm's no.1, ginger liqueur
- HOT NIGHTS** **15**
peach infused lillet blanc, gin, honey ginger, bubbles
- SOUTHTOWN DERBY** **12**
bourbon, basil syrup, sassafras bitters
- UP IN SMOKE** **14**
mezcal, pineapple juice, lime juice, apple peppercorn syrup
- THE CURE** **12**
bourbon, homemade grenadine, lemon
- THE MAVERICK** **14**
scotch, madeira, bénédictine, flamed orange peel
- PRIVATE JET** **55**
kentucky owl rye, amaro nonino, aperol, lemon juice

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

Saturday-Sunday

Happy Hour

4-6:00 PM Monday-Friday

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. 'Cashmere' **HEFEWEIZEN**
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, **SUMMER PILS**
Houston, Texas / 4.9%
- Hopworks, High Lift **SOUR AGED ON CHERRIES**
Portland, Oregon / 16oz / 5.8% **10**
- Prairie, **SOUR SLUSH**
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 **WHISKEY BARREL AGED CIDER**
Middlebury, Vermont / 5.5% **10**

Non-Alcoholic 4

SOFT DRINKS

GINGER BEER

SEASONAL OFFERING

COFFEE

ESPRESSO

19 % gratuity added to parties of six or more

