



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
herbpesto, pine nuts, creme fraiche	
DOUBLE COOKED POTATO FRIES	9
add truffle & parmesan 3	

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 25
 Saint Thierry Champagne 14
 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 14
 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 Ecker **ZWEIGELT** 'Eckhof' Niederösterreich 13

RED

- 2020 Roilette **GAMAY** 'Fleurie' Beaujolais 14
 2018 Nicolas Rossignol **PINOT NOIR** Bourgogne Burgundy 18
 2014 Keyes **PINOT NOIR** 'Wendling Vineyard' Anderson Valley 17
 2019 Jean-Maurice Raffault **CABERNET FRANC** Chinon Loire 11
 2019 Marc Isart **TEMPRANILLO BLEND** 'La Maldición' 11
 Vinos de Madrid Spain 11
 2020 J.L Chave Sélection **SYRAH BLEND** 'Mon Coeur' Côtes du Rhône 15
 2018 Roger Perrin **CABERNET BLEND** Châteauneuf-du-Pâpe Rhône 29
Coravin pour 16
 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
- 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
- ALAMO PUNCH** 13
 tequila, lime, simple syrup, peychauds bitters liqueur
- THE MAVERICK** 14
 scotch, madeira, bénédictine, flamed orange peel
- MEMPHIS IN MAY** 14
 spirulina infused rum, passion fruit liqueur, velvet falernum, lime juice
- 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** 10
 Portland, Oregon / 16oz / 5.8%
- 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** 10
 Middlebury, Vermont / 5.5%

Non-Alcoholic 4

SOFT DRINKS

GINGER BEER

SEASONAL OFFERING

COFFEE

ESPRESSO

19 % gratuity added to parties of six or more

