



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

GOUGÈRES delicately baked cheese puffs	10
TUNA TARTARE soy reduction, avocado mousse, wonton	24
FRIED PORK RILLETTES fried kale, lemon-cranberry mostarda	10
CALAMARI & OCTOPUS fingerling potatoes, calabrese, tomato petals, paprika	20
PÂTÉ DU JOUR house pickled vegetables, baguette	16
BEEF TARTARE angus striploin, dijon, cornichons, capers, bibb & baguette	18
GNOCCHI herbpesto, pine nuts, creme fraiche	14
DOUBLE COOKED POTATO FRIES add truffle & parmesan	9 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

TOMATO GAZPACHO Tomato, creme fraiche, basil	CUP 6 / BOWL 9
ARUGULA pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	STARTER 9 / MAIN 12
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 Summer peas, asparagus, buerre blanc	27
ROTISSERIE HALF DUCK confit leg, carrot & ginger mousseline, frisée, macadamia	36
ROTISSERIE HALF CHICKEN warm broccolini & mushroom salad, pickled cranberries, pecans	26
PORK SCHNITZEL lemon, capers, brown butter	21
	add egg 3 / add mushrooms 5
DUROC PORK CHOP SINGLE / DOUBLE bbq, napa cabbage slaw, potato, capers	19 / 35
STEAK FRITE 10 OZ DEAN & PEELER FARMS TEXAS NY STRIP Maverick fries, herb butter, sautéed spinach	36
ONGLET 6OZ DEAN & PEELER FARMS TEXAS HANGER STEAK potato pavé, summer squash, chimichurri	32
CROQUE MADAME ham, dijon mustard, fried egg, sauce mornay & frites	18
AU POIVRE BURGER swiss, lemon dressed arugula, dill pickles & frites	18

A La Carte to share

9

sauteed 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 12
- 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 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' Vinos de Madrid Spain 11
- 2020 J.L Chave Sélection **SYRAH BLEND** 'Mon Coeur' Côtes du Rhône 15
- 2018 Roger Perrin **GRENACHE BLEND** Châteauneuf-du-Pâpe Rhône Coravin pour 29
- 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
- REIGN OF TERROIR** 15
tequila, mezcal, or sotol, dry curacao, sherry
- 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%
- Save the World 'Fructum Bonum' **SAISON**
San Antonio, Texas / 7.2%
- Künstler Brewing Co. 'Hawaiian Fog' **HAZY IPA**
San Antonio, Texas / 7.1%
- Künstler Brewing Co. 'Cashmere' **HEFEWEIZEN**
San Antonio, Texas / 4.1%
- Guinness **IRISH DRY STOUT**
Dublin, Ireland / 4.2%
- BOTTLE / CANS 12OZ. 8**
- Saint Arnold, **SUMMER PILS**
Houston, Texas / 4.9%
- Prairie, **SOUR SLUSH**
McAlester, Oklahoma / 6.3%
- Prairie, 'Peach Crumble' **SOUR**
McAlester, Oklahoma / 5.3%
- Save the World 'Solomon's Envy' **BLONDE FARMHOUSE ALE**
San Antonio, Texas / 4.3%

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

