



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 RILLETES fried kale, lemon-cranberry mostarda	10
CALAMARI & OCTOPUS fingerling potatoes, calabrese, paprika, tomato petals,	20
PÂTÉ DU JOUR house-pickled vegetables & baguette	16
BEEF TARTARE angus striploin, dijon aioli, cornichons, capers, bibb, & baguette	18
GNOCCHI pesto, creme fraiche, dried tomatoes, parmesan, pine nuts	14
DOUBLE COOKED POTATO FRIES add truffle & parmesan	9

Plats Du Jour

includes house salad and dessert

MONDAY	Cordon Bleu <i>chicken breast, ham, mornay, potatoes, & spinach</i>
TUESDAY	Porchetta <i>crispy rotisserie pork, glazed carrots, veal jus, crispy potato</i>
WEDNESDAY	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potato</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 verts, & crushed potatoes</i>
SUNDAY	Duck Confit Leg <i>carrot & ginger mousseline, frisée, macadamia</i>

Soups & Salads

SOUP DU JOUR	CUP 6 / BOWL 9
ARUGULA	STARTER 9 / MAIN 12
pomegranate vinaigrette, spiced walnuts, goat cheese, pear, 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 summer peas, asparagus, buerre blanc	27
ROTISSERIE HALF DUCK confit leg, carrot & ginger mousseline, frisée, macadamia	36
ROASTED CORNISH HEN warm broccolini & mushroom salad, pecans, dijon vinaigrette	26
PORK SCHNITZEL lemon, capers, & brown butter	21
add an egg 3 / add mushrooms 5	
DUROC PORK CHOP SINGLE / DOUBLE	19 / 35
bbq sauce, napa cabbage slaw, capers, & red bliss potato	
STEAK FRITE 10 OZ DEAN & PEELER FARMS TEXAS NY STRIP herb butter, sautéed spinach, & frites	36
ONGLET 6OZ DEAN & PEELER FARMS TEXAS HANGER STEAK potato pavé, summer squash, zucchini, & chimichurri	32
CROQUE MADAME ham, dijon mustard, fried egg, mornay sauce, & frites	18
AU POIVRE BURGER swiss, lemon-dressed arugula, dill pickles, & frites	18

A La Carte to share

9

sautéed forest-harvested mushrooms
cauliflower with turmeric, pickled raisins, & marcona almonds
chef's seasonal vegetable
brussels sprouts, tahini, sriracha, peanuts, & sesame
green chili mac & pork cracklings

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 Paul Laurent PINOT NOIR BLEND Brut 'Cuvée du Fondateur' Sézannais Champagne	25
NV Brézé CHENIN BLANC BLEND Brut Crémant de Loire	16
NV Carrel GAMAY BLEND Brut Rosé Crémant de Savoie	14

WHITE

2020 L' Ecu MELON DE BOURGOGNE 'Classic' Muscadet	13
2020 Hubert Meyer RIESLING Alsace	13
2020 Deux Moulins SAUVIGNON BLANC Loire Valley	14
2019 Pascal Janvier CHENIN BLANC Jasnières Loire Valley	13
2019 Vincent Girardin CHARDONNAY Rully Coravin pour	34
2020 Louis Michel CHARDONNAY Petit Chablis Burgundy	17
2018 Pence Ranch CHARDONNAY Sta. Rita Hills	16

ROSÉ

2020 Ecker ZWEIGELT 'Eckhof' Niederösterreich	13
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RED

2020 Dupeuble GAMAY Beaujolais	14
2019 Vincent Girardin PINOT NOIR 'Cuvée Saint-Vincent' Bourgogne	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 Lascaux Garrigue SYRAH BLEND Languedoc	13
2018 Roger Perrin GRENACHE BLEND Châteauneuf-du-Pâpe Rhône Coravin pour	29
2018 Petit Freylon CABERNET BLEND 'Cuvee Michelle' Bordeaux	12
2020 Le P'tit Paysan CABERNET SAUVIGNON Central Coast	14

Specialty Cocktails

DREAMS IN ORANGE vodka, orange vanilla syrup, whipping cream	12
BOTANICAL NO.1 cucumber infused gin, pimm's no.1, ginger liqueur	14
HOT NIGHTS peach infused lillet blanc, gin, honey ginger, bubbles	15
SOUTHTOWN DERBY bourbon, basil syrup, sassafras bitters	12
UP IN SMOKE mezcal, pineapple juice, lime juice, apple peppercorn syrup	14
ALAMO PUNCH tequila, lime, simple syrup, peychauds bitters liqueur	13
REIGN OF TERROIR tequila, mezcal, or sotol, dry curacao, sherry	15
MEMPHIS IN MAY spirulina infused rum , passion fruit liqueur, velvet falernum, lime juice	14

THE MAVERICK

The word "maverick" evokes out of the box thinking and a sense of rugged individualism. So, we thought an everyday restaurant in the heart of King William with a customizable, "a la carte" menu would cater best to foodies and fellow rule breakers a like.

PETER SELIG

President

CHRIS CARLSON

Chef / Partner

BRANNON SWINDLE

General Manager

FRANCISCO CHAGOLLA

Dir. of Beverages

JOSHUA THOMAS

Wine Consultant

HOURS

Dinner

Sunday-Thursday 5:00-10:00 PM

Friday-Saturday 5:00-11:00 PM

Brunch

Sunday 10:30-2:00 PM

Happy Hour

Monday-Friday 4-6:00 PM

710 South St. Mary's Street

San Antonio, Texas 78205

210.973.6050

mavericktexas.com

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%	
HighWheel Beerworks 'Lettie' DARK KÖLSCH San Antonio, Texas / 5.4%	
Freetail 'Cerveza' BLONDE ALE San Antonio, TX / 4.9%	
Save the World 'Fructum Bonum' SAISON ALE Marble Falls, Texas / 7.2%	
Viva 'Ale Niño' HAZY IPA San Antonio, TX / 5.5%	
Guinness IRISH DRY STOUT Dublin, Ireland / 4.2%	
BOTTLE / CANS 12OZ. 8	
Saint Arnold, SUMMER PILS Houston, Texas / 4.9%	
Real Ale 'Small Victories' IPA Blanco, TX / 4.0%	
Prairie, 'Lush' SOUR McAlester, Oklahoma / 6.3%	
Prairie, 'Peach Crumble' SOUR McAlester, Oklahoma / 5.3%	12
Save the World 'Solomon's Envy' FARMHOUSE ALE Marble Falls, Texas / 4.3% / 0.5L	13
Guinness 'Kaliber' NA Dublin, Ireland / 0.5%	

Non-Alcoholic 4

SOFT DRINKS

GINGER BEER

SEASONAL OFFERING

COFFEE

ESPRESSO

Francisco's August Pick

2019 Carbonnieux SAUVIGNON BLANC Pessac-Léognan Bordeaux	85
2020 Gilles Robin SYRAH 'Papillon' Crozes-Hermitage Rhône	84

19% gratuity added to parties of six or more

