



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

<b>GOUGÈRES</b>	<b>10</b>
delicately baked cheese puffs	
<b>TUNA TARTARE</b>	<b>24</b>
soy reduction, avocado mousse, & wonton	
<b>CALAMARI &amp; OCTOPUS</b>	<b>20</b>
fingerling potatoes, calabrese, paprika, tomato petals	
<b>PÂTÉ DU JOUR</b>	<b>16</b>
house-pickled vegetables & baguette	
<b>BEEF TARTARE</b>	<b>18</b>
angus striploin, dijon aioli, cornichons, capers, bibb, & baguette	
<b>GNOCCHI</b>	<b>14</b>
pesto, creme fraiche, dried tomatoes, parmesan, pine nuts	
<b>DOUBLE COOKED POTATO FRIES</b>	<b>9</b>
add truffle & parmesan <b>3</b>	

## Plats Du Jour

includes house salad and dessert

<b>MONDAY</b>	Cordon Bleu <i>chicken breast, ham, mornay, potatoes, &amp; spinach</i>	<b>34</b>
<b>TUESDAY</b>	Porchetta <i>crispy rotisserie pork, glazed carrots, veal jus, crispy potato</i>	
<b>WEDNESDAY</b>	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potato</i>	
<b>THURSDAY</b>	Beef Bourguignon <i>red wine-braised beef stew</i>	
<b>FRIDAY</b>	Pot-au-Feu <i>braised brisket &amp; autumn vegetables, veal broth</i>	
<b>SATURDAY</b>	Pork Confit <i>tender pork shoulder, haricot verts, &amp; crushed potatoes</i>	
<b>SUNDAY</b>	Duck Confit Leg <i>carrot &amp; ginger mousseline, frisée, macadamia</i>	

## Soups & Salads

<b>SOUP DU JOUR</b>	<b>CUP 6 / BOWL 9</b>
<b>ARUGULA</b>	<b>STARTER 9 / MAIN 12</b>
pomegranate vinaigrette, spiced walnuts, goat cheese, pear, pickled beets, shallots, & carrots	
<b>MIXED GREENS</b>	
champagne vinaigrette, avocado, red onion, tomato, & cucumber	
<b>ENDIVE SALAD</b>	
endive, arugula, bleu cheese, honey roasted pine nuts	

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

## Entrées

<b>SEASONAL GULF COAST FISH FILET</b>	<b>29</b>
<b>ORA KING SALMON</b>	<b>27</b>
summer peas, asparagus, buerre blanc	
<b>ROTISSERIE HALF DUCK</b>	<b>36</b>
confit leg, carrot & ginger mousseline, frisée, macadamia	
<b>ROASTED CORNISH HEN</b>	<b>26</b>
warm broccolini & mushroom salad, pecans, dijon vinaigrette	
<b>PORK SCHNITZEL</b>	<b>21</b>
lemon, capers, & brown butter add an egg <b>3</b> /add mushrooms <b>5</b>	
<b>DUROC PORK CHOP SINGLE / DOUBLE</b>	<b>19 / 35</b>
bbq sauce, napa cabbage slaw, capers, & red bliss potato	
<b>STEAK FRITE</b>	<b>36</b>
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP herb butter, sautéed spinach, & frites	
<b>ONGLET</b>	<b>32</b>
6OZ DEAN & PEELER FARMS TEXAS HANGER STEAK potato pavé, summer squash, zucchini, & chimichurri	
<b>CROQUE MADAME</b>	<b>18</b>
ham, dijon mustard, fried egg, mornay sauce, & frites	
<b>AU POIVRE BURGER</b>	<b>18</b>
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 vegetable
brussels sprouts, tahini, sriracha, peanuts, & sesame
green chili mac & pork cracklings

## Wines by the Glass

### SHERRY

El Maestro Sierra <b>FINO</b> Jerez	12
Bodegas Grant <b>AMONTILLADO</b> 'La Garrocha' Jerez	10
Bodegas César Florido <b>OLOROSO</b> 'Cruz del Mar' Jerez	10

### BUBBLES

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

### WHITE

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

### ROSÉ

2020 Ecker <b>ZWEIGELT</b> 'Eckhof' Niederösterreich	13
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### RED

2020 Dupeuble <b>GAMAY</b> Beaujolais	14
2019 Vincent Girardin <b>PINOT NOIR</b> 'Cuvée Saint-Vincent' Bourgogne	18
2014 Keyes <b>PINOT NOIR</b> 'Wendling Vineyard' Anderson Valley	17
2019 Jean-Maurice Raffault <b>CABERNET FRANC</b> Chinon Loire	11
2019 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain	11
2020 Lascaux Garrigue <b>SYRAH BLEND</b> Languedoc	13
2018 Roger Perrin <b>GRENAACHE BLEND</b> Châteauneuf-du-Pâpe Rhône Coravin pour	29
2018 Petit Freylon <b>CABERNET BLEND</b> 'Cuvee Michelle' Bordeaux	12
2020 Le P'tit Paysan <b>CABERNET SAUVIGNON</b> Central Coast	14

## Specialty Cocktails

<b>DREAMS IN ORANGE</b> vodka, orange vanilla syrup, whipping cream	12
<b>BOTANICAL NO.1</b> cucumber infused gin, pimm's no.1, ginger liqueur	14
<b>HOT NIGHTS</b> peach infused lillet blanc, gin, honey ginger, bubbles	15
<b>SOUTHTOWN DERBY</b> bourbon, basil syrup, sassafras bitters	12
<b>UP IN SMOKE</b> mezcal, pineapple juice, lime juice, apple peppercorn syrup	14
<b>ALAMO PUNCH</b> tequila, lime, simple syrup, peychauds bitters liqueur	13
<b>REIGN OF TERROIR</b> tequila, mezcal, or sotol, dry curacao, sherry	15
<b>MEMPHIS IN MAY</b> 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' <b>KÖLSCH</b> San Antonio, Texas / 5.75%	
HighWheel Beerworks 'Lettie' <b>DARK KÖLSCH</b> San Antonio, Texas / 5.4%	
Freetail 'Cerveza' <b>BLONDE ALE</b> San Antonio, Texas / 4.9%	
Save the World 'Fructum Bonum' <b>SAISON ALE</b> Marble Falls, Texas / 7.2%	
Viva 'Ale Niño' <b>HAZY IPA</b> San Antonio, Texas / 5.5%	
Guinness <b>IRISH DRY STOUT</b> Dublin, Ireland / 4.2%	
<b>BOTTLE / CANS 12OZ. 8</b>	
Saint Arnold, <b>SUMMER PILS</b> Houston, Texas / 4.9%	
Real Ale 'Small Victories' <b>IPA</b> Blanco, Texas / 4.0%	
Prairie, 'Slush' <b>SOUR</b> McAlester, Oklahoma / 6.3%	
Prairie, 'Peach Crumble' <b>SOUR</b> McAlester, Oklahoma / 5.3%	12
Save the World 'Solomon's Envy' <b>FARMHOUSE ALE</b> Marble Falls, Texas / 4.3% / 0.5L	13
Guinness 'Kaliber' <b>NA</b> Dublin, Ireland / 0.5%	

## Non-Alcoholic 5

### SOFT DRINKS

### GINGER BEER

### SEASONAL OFFERING

### COFFEE

### ESPRESSO

## Francisco's August Pick

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

19% gratuity added to parties of six or more

