



# MAVERICK

TEXAS BRASSERIE  
MAKE YOUR OWN RULES. TEXAS A LA CARTE

## *About Us*

Our team has creatively re-purposed 8,500 square feet of historic building constructed of brick walls, concrete floors and high, open ceilings into stylish, yet comfortable multi-room dining and bar spaces, both indoor and outdoor. We opened in early 2018.

The kitchen is lead by talented veteran, San Antonio Chef Chris Carlson and his creative staff. Maverick is open seven days a week to the public and for private events as well.

Located adjacent to the River Walk and Historic downtown and walkable to many of San Antonio's iconic hotels and tourist sites, Maverick is also easily accessed via the two major north/south freeways and provides valet parking.

It is only 15 minutes from the San Antonio airport.

Our totally separate Le Box dining area with private entrance offers a space for events. Equipped with a state of the art audio visual equipment allowing for presentations.



[Events@MaverickTexas.com](mailto:Events@MaverickTexas.com)

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 [MaverickTexas.com](http://MaverickTexas.com)

# Fact Sheet

710 South Saint Mary's Street, San Antonio, Texas 78205  
T: 210.973.6050  
MaverickTexas.com

**President:** Pete Selig

**Executive Chef:** Chris Carlson

**Director of Hospitality & Beverage:** Josh Thomas

**Wine List:** European & Domestic selections

**Events Coordinator:** Elizabeth Howell

<b>Dinner Hours:</b>	Monday - Sunday	5:00pm – 10:00pm
	Friday - Saturday	5:00pm – 11:00pm

<b>Brunch Hours:</b>	Sunday	10:30am – 2:30pm
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**Private Event Spaces:** Le Box ~ La Cave ~ Le Palm ~ Full Restaurant Buyouts

**Capacity:** Le Box: 64-82  
Le Palm: 42 seated/ 65+ standing reception  
La Cave: 14

Chef's Dining Room: 46  
Main Dining Room: 90

**Dress Code:** Most people dine in "Business Casual" attire. However, we don't have a dress requirement. Some people dress formally while others come very casually dressed. We support a "come as you are" attitude for our guests.

**Credit Cards Accepted:** Amex, Visa, MasterCard, Diners Club, Discover and JCB.

**Parking:** Valet parking available \$10 per car during dinner only

## *Le Box*

Private spaces at The Maverick are ideal for meetings, cocktails receptions, showers, and everything in between. The Maverick can accommodate groups of 10 to 250 guests, and offers bar, lounge, dining room, tavern, and outdoor patio options; all spacious and beautiful designs for seated meals or cocktail receptions.

The Le Box dining area is equipped with high-speed internet and audio-conferencing equipment, including a projector, one LED TV, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection, as well as the expertise of a specialized technician, whose services may be coordinated by our Private Dining Department. We are poised to host your clients and business partners with everything you need to have a productive meeting.



**ROUNDS SEAT UP TO 64**

**LONG TABLES SEAT UP TO 72**



**CLASSROOM LECTURE STYLE**



**PERSONALIZED BAR OPTIONS**



## Le Palm

Our covered patio is the perfect setting for your cocktail mixer or company brunch. With seating for up to 45 and standing room for 65+. We have fans for the Texas heat and heaters for the winter to keep you comfortable while mingling with guests. With a patio bar there is no need to look any further for your completely private outdoor party space.



## Other Spaces

**TAVERN AND CHEF'S AREAS ARE AVAILABLE IN PARTIAL OR WHOLE BUY-OUTS**

### LA CAVE



A SEMI-PRIVATE ROOM WITH SEATING UP TO 14 GUESTS



MAIN DINING ROOM  
"TAVERN"  
WINDOWS LINED WITH  
BOOTHES AND MAIN BAR



BACK DINING ROOM  
"CHEFS DINING"  
WITH OUR CHEFS  
COMMUNITY TABLE  
CENTERED NEAR  
KITCHEN

## *Passed Appetizers*

PRICED PER PIECE

GOUGÈRES \$2

DUCK LIVER MOUSSE \$4

CURED SALMON CRUSTINIS & HERBED CREAM CHEESE \$4

BRUSCHETTA \$3

TUNA TARTARE WITH EEL SAUCE ON AVOCADO WONTON \$6

BEEF TARTARE ON CROSTINI \$5

PORK BELLY BLT WRAPS \$5

GOAT CHEESE AND PROSCIUTTO WITH TOMATO JAM \$4

VEGETABLE SPRING ROLLS \$3

PORK RILLETTES WITH TOMATO JAM AND PICKLED JALEPEÑO \$3

SEASONAL SOUP SHOTS \$3

# MAVERICK

TEXAS BRASSERIE

*Southtown*



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## *Brunch Prix-Fixe*

**\$42 Per Person**

### *For the Table*

**SWEET DOUGH**

**PASTRY DU JOUR**

### *Mains*

(choose three)

#### **CITRUS SALMON GRAVLAX**

pickled red onion, fried capers, herbed cream cheese,  
maple syrup mustard

#### **CROQUE MONSIEUR**

Swine House ham, dijon, sauce mornay, gruyère & frites

#### **STEAK FRITES**

Maverick frites, spinach & herb butter

#### **FRENCH TOAST**

Grand Marnier, orange battered brioche,  
vanilla crème anglaise & berries

#### **AU POIVRE BURGER**

swiss, lemon dressed arugula, dill pickles & Frites

#### **AVOCADO TOAST**

house-made everything bagel, goat cheese crème fraîche,  
shaved breakfast radish, cucumber, pickled red onion



# Family-Style Menu

**\$65 PER PERSON**

## *Starter* (choose one)

### **ARUGULA SALAD**

pear, walnuts, parmesan & lemon vinaigrette

### **CAESAR**

romaine hearts, tomato, parmesan cheese & croutons

### **MIXED GREENS**

cucumber, tomato, red onion & champagne vinaigrette

### **SEASONAL SOUP**

## *Shared Entrées* (choose two)

### **ROASTED CHICKEN QUARTERS**

brussels sprouts & cherry tomatoes with natural jus

### **COQ AU VIN**

braised chicken, mushrooms, lardons, crispy potatoes

### **PORK CONFIT**

glazed carrots, crushed red potatoes & veal jus

### **ROASTED PORK LOIN**

with forest-harvested mushrooms, glazed carrots, toasted walnuts & veal jus

### **BEEF BOURGUIGNON**

red-wine braised short rib with vegetables

### **HANGER STEAK**

crushed red bliss potatoes, green beans & herb butter

## *Desserts* (choose one)

### **SEASONAL CHEESECAKE**

### **CHOCOLATE & PEANUT TART**

# Three Course Plated Menu

**\$75 PER PERSON**

## *Starters*

(choose two)

### **ARUGULA**

pear, walnuts, parmesan & lemon vinaigrette

### **CAESAR**

romaine hearts, tomato, parmesan cheese & croutons

### **MIXED GREENS**

cucumber, tomato, red onion with champagne vinaigrette

### **SEASONAL SOUP**

## *Mains*

(choose three)

### **HANGER STEAK**

sautéed green beans & crushed red bliss potatoes with herb butter

### **OR A KING SALMON**

summer peas, asparagus, beurre blanc

### **ROASTED PORK LOIN**

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

### **HOUSE MADE GNOCCHI**

hand-rolled potato pasta with herb pesto, pine nuts & crème fraîche

### **SAUTÉED SEASONAL GULF FISH**

with roasted cauliflower & curried cauliflower pureé

### **ROASTED CHICKEN**

sautéed brussels & cherry tomatoes with natural jus

## *Desserts*

(choose two)

### **SEASONAL CHEESE CAKE**

### **SEASONAL POT DE CRÈME**

### **CHOCOLATE & PEANUT TART**



# *Four Course Plated Menu*

**\$95 PER PERSON**

## *For the Table*

**GOUGÈRES**

**PÂTÉ DU JOUR**

## *Starter*

(choose two)

**ARUGULA**

fresh pear, walnuts, parmesan & lemon vinaigrette

**CAESAR**

romaine hearts, tomato, parmesan cheese & croutons

**MIXED GREENS**

cucumber, tomato, red onion with champagne vinaigrette

**SEASONAL SOUP**

## *Mains*

(choose four)

**HANGER STEAK**

crushed red bliss potatoes, asparagus & herb butter

**NEW YORK STRIP**

sautéed spinach, potatoes pavé, sauce bourdelaise

**DUROC PORK CHOP**

bbq, napa cabbage slaw, potato, capers

**ROASTED PORK LOIN**

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

**ROASTED CHICKEN**

sautéed brussels, cherry tomatoes & natural jus

**HOUSE MADE GNOCCHI**

hand-rolled potato pasta with herb pesto, pine nuts & crème fraîche

**SAUTÉED SEASONAL GULF FISH**

with roasted cauliflower & curried cauliflower purée

**OR A KING SALMON**

summer peas, asparagus, beurre blanc

## *Desserts*

(choose two)

**SEASONAL CHEESE CAKE**

**SEASONAL POT DE CRÈME**

**CHOCOLATE & PEANUT TART**

# *Wine Packages*

## **MAVERICK STANDARD**

*\$45-\$67 per bottle*

NV Eugène Carrel **JACQUÈRE BLEND** Brut Crémant du Savoie  
2019 Pascal Janier **CHENIN BLANC** Jasnières Loire Valley  
2017 Pence Ranch **CHARDONNAY** Santa Rita Hills  
2018 Messmer **PINOT NOIR** Pfalz  
2018 Château Petit-Freydon **CABERNET BLEND** Bordeaux

## **TEXANE À PARIS**

*up to \$79 per bottle*

NV Eugène Carrel **JACQUÈRE BLEND** Brut Crémant du Savoie  
2020 Patrick Noël **SAUVIGNON BLANC** Sancerre  
2019 Roland Lavantureux **CHARDONNAY** Chablis  
2018 Nicolas Rossignol **PINOT NOIR** Burgundy  
2018 Les Hauts de la Tertre **CABERNET SAUVIGNON BLEND** Margaux Bordeaux

## **AMERICAN MAVERICKS**

*\$69-\$106 per bottle*

2018 Ramey **CHARDONNAY** Russian River Valley  
2019 Matthiasson **SAUVIGNON BLANC BLEND** Napa Valley  
2019 Hirsch **PINOT NOIR** 'The Bohan-Dillon' Sonoma Coast  
2017 Truchard **CABERNET SAUVIGNON** Carneros Napa

## **MAVERICKS FRANÇAISES**

*\$95-\$150 per bottle*

NV Paul Laurent **PINOT NOIR BLEND** Brut 'Cuvée du Fondateur' Champagne  
2019 Vacheron **SAUVIGNON BLANC** Sancerre  
2016 Domaine Roulot **CHARDONNAY** Bourgogne Blanc  
2019 Mongeard-Mugneret **PINOT NOIR** 'Les Narbantons'  
1er Cru Savigny-Les-Beaune

*selections are subject to change. let us know if you would like a personalized  
sommelier consultation in lieu of the selections listed.*





# MAVERICK

TEXAS BRASSERIE

*Southtown*

## *Bar Options*

**PREMIUM BAR OPTION - \$30.00 PER HOUR PER PERSON**

**INCLUDES SELECT PREMIUM LIQUORS, ALL DRAFT & BOTTLED BEERS**

**CALL BAR OPTION- \$25.00 PER HOUR PER PERSON**

**INCLUDES CALL LIQUORS, SOMMELIER CHOICE WINES, MIX OF HOUSE BEERS**

**STANDARD- \$20.00 PER HOUR PER PERSON**

**INCLUDES WELL LIQUOR, 4 WINES BY THE GLASS 4 BEERS OFF OF THE MENU**

**BEER & WINE ONLY- \$18.00 PER HOUR PER PERSON**

**INCLUDES 3 HOUSE WINES, & 3 DOMESTIC BEERS**

**CONSUMPTION- CALL OR WELL BAR SETUP WITH CHARGES BILLED ON CONSUMPTION**

**PRICES VARY ACCORDING TO BRAND-PREMIUM & CRAFT COCKTAIL CHOICE**

**\*BARS WILL REQUIRE A FLAT BARTENDER FEE**

**MARGARITAS/SANGRIA (ON REQUEST ONLY)**

### **WINE AT DINNER SERVICE**

**SOMMELIER CHOICE OF SELECTIONS FROM OUR WINE LIST**

**WINE POURED AT DINNER WILL BE A PER BOTTLE CHARGE**

**\*21% GRATUTITY AND 8.25% SALES TAX WILL APPLY TO ALL ABOVE CHARGES**

**PLEASE ASK FOR ASSISTANCE WITH SPECIAL WINE SELECTIONS FROM OUR WINE LIST**

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