



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

|   |           |
|---|-----------|
| <b>GOUGÈRES</b><br>delicately baked cheese puffs  | <b>10</b> |
| <b>TUNA TARTARE</b><br>soy reduction, avocado mousse, & wonton                            | <b>24</b> |
| <b>CALAMARI &amp; OCTOPUS</b><br>fingerling potatoes, calabrese, paprika, tomato petals   | <b>24</b> |
| <b>PÂTÉ DU JOUR</b><br>house-pickled vegetables & baguette                                | <b>18</b> |
| <b>BEEF TARTARE</b><br>angus striploin, dijon aioli, cornichons, capers, bibb, & baguette | <b>21</b> |
| <b>GNOCCHI</b><br>pesto, creme fraiche, dried tomatoes, parmesan, pine nuts               | <b>17</b> |
| <b>DOUBLE COOKED POTATO FRIES</b><br>add truffle & parmesan                               | <b>11</b> |

## Plats Du Jour

includes house salad and dessert

|                  |  |           |
|------------------|--|-----------|
| <b>MONDAY</b>    | Coq au Vin <i>braised chicken, mushroom, lardons, crispy potato</i>              | <b>39</b> |
| <b>TUESDAY</b>   | Porchetta <i>crispy rotisserie pork, glazed carrots, veal jus, crispy potato</i> |           |
| <b>WEDNESDAY</b> | Cordon Bleu <i>chicken breast, ham, mornay, potatoes, &amp; spinach</i>          |           |
| <b>THURSDAY</b>  | Duck Confit Leg <i>carrot &amp; ginger mousseline, frisée, macadamia</i>         |           |
| <b>FRIDAY</b>    | Moules Frite <i>tarragon &amp; lemongrass cream sauce, french bread</i>          |           |
| <b>SATURDAY</b>  | Pork Confit <i>tender pork shoulder, haricot verts, &amp; crushed potatoes</i>   |           |
| <b>SUNDAY</b>    | Beef Bourguignon <i>red wine-braised beef stew</i>                               |           |

## Soups & Salads

|  |                            |
|--|----------------------------|
| <b>SOUP DU JOUR</b>  | <b>CUP 6 / BOWL 9</b>      |
| <b>ARUGULA</b>   | <b>STARTER 9 / MAIN 15</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>34</b>                                    |
| <b>ORA KING SALMON</b><br>summer peas, asparagus, buerre blanc                                    | <b>33</b>                                    |
| <b>ROTISSERIE HALF DUCK</b><br>confit leg, carrot & ginger mousseline, frisée, macadamia          | <b>39</b>                                    |
| <b>ROASTED CORNISH HEN</b><br>warm broccolini & mushroom salad, pecans, dijon vinaigrette         | <b>28</b>                                    |
| <b>PORK SCHNITZEL</b><br>lemon, capers, & brown butter  | <b>24</b>                                    |
|   | add an egg <b>3</b> / add mushrooms <b>5</b> |
| <b>DUROC PORK CHOP</b> SINGLE / DOUBLE  | <b>23 / 40</b>                               |
| bbq sauce, napa cabbage slaw, capers, & red bliss potato  |  |
| <b>STEAK FRITE</b>  | <b>40</b>                                    |
| 10 OZ DEAN & PEELER FARMS TEXAS NY STRIP<br>herb butter, sautéed spinach, & frites                |  |
| <b>ONGLET</b>   |  |
| 6OZ DEAN & PEELER FARMS TEXAS HANGER STEAK<br>potato pavé, summer squash, zucchini, & chimichurri |  |
| <b>CROQUE MADAME</b>  | <b>20</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

**11**

|   |
|---|
| 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                       | 10 |
| 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 Grenaudière <b>MELON DE BOURGOGNE</b> 'Sur Lie' Muscadet Sèvre et Maine Loire Valley | 12 |
| 2020 Deux Moulins <b>SAUVIGNON BLANC</b> Loire Valley                                     | 14 |
| 2018 Nikolaihof <b>GRÜNER VELTLINER</b> 'Zwickl' Wachau                                   | 16 |
| 2020 Hubert Meyer <b>RIESLING</b> Alsace  | 13 |
| 2019 Le duc Frouin <b>CHENIN BLANC</b> Anjou Loire Valley                                 | 15 |
| 2019 Hubert Lamy <b>CHARDONNAY</b> 'La Princesse' Saint Aubin <small>Coravin pour</small> | 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 |
|--|----|

### 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 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain           | 11 |
| 2020 Lascaux Garrigue <b>SYRAH BLEND</b> Languedoc                                      | 13 |
| 2016 Blasson d'Issan <b>CABERNET BLEND</b> Margaux Bordeaux <small>Coravin pour</small> | 27 |
| 2018 Larrivau <b>CABERNET BLEND</b> Haut-Medoc Bordeaux                                 | 16 |
| 2020 Le P'tit Paysan <b>CABERNET SAUVIGNON</b> Central Coast                            | 14 |

## Specialty Cocktails

|  |    |
|--|----|
| <b>ROLLING IN HAY</b><br>vodka, pomegranate & cranberry juice, ginger, rosemary, lemon | 13 |
| <b>BOTANICAL NO.1</b><br>cucumber infused gin, pimm's no.1, ginger liqueur             | 14 |
| <b>UP IN SMOKE</b><br>mezcal, pineapple juice, lime juice, apple peppercorn syrup      | 14 |
| <b>MAVERICK MULE</b><br>tequila, cucumber, cilantro, lime, ginger beer                 | 13 |
| <b>THE SCREAM QUEEN</b><br>rum, allspice liqueur, hazelnut-pumpkin spice, lemon        | 13 |
| <b>MON CHERI</b><br>dolin rouge, campari, gin, cherry bitters                          | 12 |
| <b>RYE DIVIDE</b><br>rye, green chartreuse, lillet blanc                               | 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 alike.

### PETER SELIG

President

### BRANNON SWINDLE

Director of Operations

### FRANCISCO CHAGOLLA

Director 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><br>San Antonio, Texas / 5.75%                   |    |
| HighWheel Beerworks 'Lettie' <b>DARK KÖLSCH</b><br>San Antonio, Texas / 5.4%              |    |
| Freetail 'Cerveza' <b>BLONDE ALE</b><br>San Antonio, Texas / 4.9%                         |    |
| Save The World 'Jonah's Relief' <b>PUMPKIN ALE</b><br>Marble Falls, Texas / 8.2%          |    |
| Viva 'Ale Niño' <b>HAZY IPA</b><br>San Antonio, Texas / 5.5%                              |    |
| Guinness <b>IRISH DRY STOUT</b><br>Dublin, Ireland / 4.2%                                 |    |
| <b>BOTTLE / CANS 12OZ. 8</b>  |    |
| Saint Arnold, <b>SUMMER PILS</b><br>Houston, Texas / 4.9%                                 |    |
| Independence 'Austin Original' <b>AMBER</b><br>Austin, Texas / 6.0%                       |    |
| Real Ale 'Small Victories' <b>IPA</b><br>Blanco, Texas / 4.0%                             |    |
| Prairie, 'Slush' <b>SOUR</b><br>McAlester, Oklahoma / 6.3%                                |    |
| Prairie, 'Peach Crumble' <b>SOUR</b><br>McAlester, Oklahoma / 5.3%                        | 12 |
| Save the World 'Solomon's Envy' <b>FARMHOUSE ALE</b><br>Marble Falls, Texas / 4.3% / 0.5L | 13 |
| Independence 'Convict Hill' <b>OATMEAL STOUT</b><br>Austin, Texas / 8.0%                  |    |
| Guinness 'Kaliber' <b>NA</b><br>Dublin, Ireland / 0.5%                                    |    |

## Non-Alcoholic 5

### SOFT DRINKS

### GINGER BEER

### SEASONAL OFFERING

### COFFEE

### ESPRESSO

19% gratuity added to parties of six or more

