



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

DOUBLE COOKED FRITES	10
add truffle & parmesan	5
GOUGÉRES	12
delicately baked cheese puffs	
TARTE FLAMBEÉ	14
caramelized onions, lardon, gruyere, dressed arugula	
GNOCCHI	17
pesto, crème fraîche, dried tomatoes, parmesan, pine nuts	
PÂTÉ DU JOUR	18
house-pickled vegetables & baguette	
BEEF TARTARE	21
angus striploin, dijon aioli, cornichons, capers, bibb, & baguette	
CALAMARI & OCTOPUS	21
fingerling potatoes, calabrese oil, paprika, tomato petals	
TUNA TARTARE	22
soy reduction, avocado mousse, wonton	

Plats Du Jour

3 COURSES/ CHEF'S HOUSE SALAD AND DESSERT

MONDAY	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potato</i>	29
TUESDAY	Porchetta <i>crispy rotisserie pork, glazed carrots, veal jus, crispy potato</i>	
WEDNESDAY	Cordon Bleu <i>chicken breast, ham, mornay, potatoes, & spinach</i>	
THURSDAY	Duck Confit Leg <i>carrot & ginger mousseline, frisée, macadamia</i>	
FRIDAY	Moules Frites <i>tarragon & lemongrass cream sauce, french bread</i>	
SATURDAY	Pork Confit <i>tender pork shoulder, haricot verts, & crushed potatoes</i>	
SUNDAY	Beef Bourguignon <i>red wine-braised beef stew</i>	

Soups & Salads

FRENCH ONION SOUP BOWL	12
SOUP DU JOUR	CUP 6 / BOWL 9

ARUGULA STARTER **9** / MAIN **15**
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

AU POIVRE BURGER	18
swiss, lemon-dressed arugula, dill pickles, & frites	
CROQUE MADAME	20
ham, dijon mustard, fried egg, mornay sauce, & frites	
PAN-SEARED TROUT ALMONDINE	23
almondine, haricot vert, lemon brown butter	
PORK SCHNITZEL	24
lemon, capers, brown butter	add an egg 3 / add mushrooms 5
ROASTED CORNISH HEN	24
broccolini, mushrooms, pecans, dijon vinaigrette	
ORA KING SALMON	28
6 oz pan seared Ora King salmon, buerre blanc	
ONGLET	33
6 OZ DEAN & PEELER FARMS TEXAS HANGER STEAK	
potato pavé, squash, zucchini, & chimichurri	
ROTISSERIE HALF DUCK	39
confit leg, carrot & ginger mousseline, frisée, macadamia	
STEAK FRITE	39
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP	
herb butter, sautéed spinach, & frites	
DUROC PORK CHOP SINGLE / DOUBLE	23 / 40
bbq sauce, napa cabbage slaw, capers, & red bliss potato	

A La Carte to share

10

sautéed forest-harvested mushrooms
cauliflower with turmeric, pickled raisins, & marcona almonds
green beans, cherry tomatoes & blistered shishito peppers
brussels sprouts, tahini, sriracha, peanuts, & sesame
green chili mac & pork cracklings

Wines by the Glass

SHERRY

El Maestro Sierra FINO Jerez	10
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 Selbach RIESLING 'Incline' Mosel	12
2020 Grenaudière MELON DE BOURGOGNE 'Sur Lie' Muscadet Sèvre et Maine Loire Valley	12
2020 Deux Moulins SAUVIGNON BLANC Loire Valley	14
2018 Nikolaihof GRÜNER VELTLINER 'Zwickl' Wachau	16
2019 Leduc Frouin CHENIN BLANC Anjou Loire Valley	15
2019 Hubert Lamy CHARDONNAY 'La Princesse' Saint Aubin <small>Coravin pour</small>	34
2020 Louis Michel CHARDONNAY Petit Chablis Burgundy	17
2018 Pence Ranch CHARDONNAY Sta. Rita Hills	16

ROSÉ

2021 Vannières MOURVÈDRE BLEND Côtes de Provence	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
2020 Marc Isart TEMPRANILLO BLEND 'La Maldición' Vinos de Madrid Spain	11
2020 Lascaux Garrigue SYRAH BLEND Languedoc	13
2016 Blasson d'Issan CABERNET BLEND Margaux Bordeaux <small>Coravin pour</small>	27
2018 Larrivau CABERNET BLEND Haut-Medoc Bordeaux	16
2020 Le P'tit Paysan CABERNET SAUVIGNON Central Coast	14

Specialty Cocktails

ROLLING IN HAY vodka, pomegranate & cranberry juice, ginger, rosemary, lemon	13
BOTANICAL NO.1 cucumber infused gin, pimm's no.1, ginger liqueur	14
UP IN SMOKE mezcal, pineapple juice, lime juice, apple peppercorn syrup	14
MAVERICK MULE tequila, cucumber, cilantro, lime, ginger beer	13
MON CHERI dolin rouge, campari, gin, cherry bitters	12
RYE DIVIDE 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' KÖLSCH San Antonio, Texas / 5.75%	
HighWheel Beerworks 'Lettie' DARK KÖLSCH San Antonio, Texas / 5.4%	
Viva 'Amarillo' BLONDE ALE San Antonio, Texas / 5.1%	
Save The World 'Celestis' BIERE DE GARDE Marble Falls, Texas / 8.3%	
Viva 'Ale Niño' HAZY IPA San Antonio, Texas / 5.5%	

BOTTLE / CANS 12OZ. 8

Weathered Souls 'Hardwood Classics' GERMAN PILSNER San Antonio, Texas / 4.3%	
Second Pitch 'Hometown' LAGER San Antonio, Texas / 5.2%	
Independence 'Austin Original' AMBER Austin, Texas / 6.0%	
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
Independence 'Convict Hill' OATMEAL STOUT Austin, Texas / 8.0%	
Guinness 'Kaliber' NA Dublin, Ireland / 0.5%	

Non-Alcoholic 5

SOFT DRINKS

GINGER BEER

SEASONAL OFFERING

COFFEE

ESPRESSO

19% gratuity added to parties of six or more

