



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

<b>DOUBLE COOKED FRITES</b> add truffle & parmesan	<b>5</b>
<b>GOUGÉRES</b> delicately baked cheese puffs	<b>12</b>
<b>TARTE FLAMBEÉ</b> caramelized onions, lardon, gruyere, dressed arugula	<b>14</b>
<b>CITRUS SALMON GRAVLOX</b> pickled red onion, fried capers, herbed cream cheese, maple syrup mustard	<b>16</b>
<b>GNOCCHI</b> pesto, crème fraîche, dried tomatoes, parmesan, pine nuts	<b>17</b>
<b>PÂTÉ DU JOUR</b> house-pickled vegetables & baguette	<b>18</b>
<b>BEEF TARTARE</b> angus striploin, dijon aioli, cornichons, capers, bibb, & baguette	<b>21</b>
<b>CALAMARI &amp; OCTOPUS</b> fingerling potatoes, calabrese oil, paprika, tomato petals	<b>21</b>
<b>TUNA TARTARE</b> soy reduction, avocado mousse, wonton	<b>22</b>

## Plats Du Jour

**3 COURSES/ CHEF'S HOUSE SALAD AND DESSERT**

<b>MONDAY</b>	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potato</i>
<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 Frites <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>FRENCH ONION SOUP BOWL</b>	<b>12</b>
<b>SOUP DU JOUR</b>	<b>CUP 9 / BOWL 12</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	
<i>add rotisserie chicken, wood-grilled pork, or beef to any salad</i>	
	<b>9</b>

## Entrées

<b>AU POIVRE BURGER</b> swiss, lemon-dressed arugula, dill pickles, & frites	<b>18</b>
<b>CROQUE MADAME</b> ham, dijon mustard, fried egg, mornay sauce, & frites	<b>20</b>
<b>PAN-SEARED TROUT ALMONDINE</b> almondine, haricot vert, lemon brown butter	<b>23</b>
<b>PORK SCHNITZEL</b> lemon, capers, brown butter	<b>24</b>
<b>ROASTED CORNISH HEN</b> broccolini, mushrooms, pecans, dijon vinaigrette	<b>24</b>
<b>ORA KING SALMON</b> 6 oz pan seared Ora King salmon, buerre blanc	<b>28</b>
<b>TENDERLOIN</b> 6 OZ GRILLED BEEF TENDERLOIN potato pavé, squash, zucchini, & bordelaise	<b>41</b>
<b>ROTISSERIE HALF DUCK</b> confit leg, carrot & ginger mousseline, frisée, macadamia	<b>39</b>
<b>STEAK FRITE</b> 10 OZ DEAN & PEELER FARMS TEXAS NY STRIP herb butter, sautéed spinach, & frites	<b>39</b>
<b>DUROC PORK CHOP</b> SINGLE / DOUBLE bbq sauce, napa cabbage slaw, capers, & red bliss potato	<b>23 / 40</b>

## A La Carte to share

	<b>10</b>
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	
fried & battered onion strings	

## 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 Le Mensil **CHARDONNAY** Brut Blanc de Blanc Grand Cru Le Mesnil-Sur-Oger Champagne 26
- 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 Coravin pour 34
- 2020 Passy le Clou **CHARDONNAY** Petit Chablis Burgundy 17
- 2019 Foxglove **CHARDONNAY** Central Coast 15

### ROSÉ

- 2021 Vannières **MOURVÈDRE BLEND** Côtes de Provence 13

### RED

- 2020 Jean Foillard **GAMAY** Beaujolais 16
- 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 12
- 2020 Lascaux Garrigue **SYRAH BLEND** Languedoc 13
- 2015 Blasson d'Issan **CABERNET BLEND** Margaux Bordeaux Coravin pour 27
- 2018 Larrivau **CABERNET BLEND** Haut-Medoc Bordeaux 16
- 2020 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast 14

## Specialty Cocktails

- ROLLING IN HAY** 13  
vodka, pomegranate & cranberry juice, ginger, rosemary, lemon
- GILDED SAGE** 14  
gin, honey, lemon, bubbles
- BOTANICAL NO.1** 14  
cucumber infused gin, pimm's no.1, ginger liqueur
- UP IN SMOKE** 14  
mezcal, pineapple juice, lime juice, apple peppercorn syrup
- MAVERICK MULE** 13  
tequila, cucumber, cilantro, lime, ginger beer
- OLD ST. NICK** 13  
scotch, vermouth rouge, bitters
- RYE DIVIDE** 14  
rye, green chartreuse, lillet blanc

### 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%
- Freetail 'Conserveza' **BLONDE ALE**  
San Antonio, Texas / 4.9%
- HighWheel Beerworks 'Lettie' **DARK KÖLSCH**  
San Antonio, Texas / 5.4%
- 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%
- Save the World 'Solomon's Envy' **FARMHOUSE ALE** 13  
Marble Falls, Texas / 4.3% / 0.5L
- 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

