



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

<b>DOUBLE COOKED FRITES</b>	<b>10</b>
add truffle & parmesan	<b>5</b>
<b>GOUGÉRES</b>	<b>12</b>
delicately baked cheese puffs	
<b>TARTE FLAMBEÉ</b>	<b>14</b>
caramelized onions, lardon, gruyere, dressed arugula	
<b>CITRUS SALMON GRAVLOX</b>	<b>16</b>
pickled red onion, fried capers, herbed cream cheese, maple syrup mustard	
<b>GNOCCHI</b>	<b>17</b>
goat cheese crème fraîche, chives	
<b>PÂTÉ DU JOUR</b>	<b>18</b>
house-pickled vegetables & baguette	
<b>BEEF TARTARE</b>	<b>21</b>
angus striploin, dijon aioli, cornichons, capers, bibb, & baguette	
<b>CALAMARI &amp; OCTOPUS</b>	<b>21</b>
fingerling potatoes, calabrese oil, paprika, tomato petals	
<b>TUNA TARTARE</b>	<b>22</b>
soy reduction, avocado mousse, wonton	

## 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>	<b>18</b>
swiss, lemon-dressed arugula, dill pickles, & frites	
<b>CROQUE MADAME</b>	<b>20</b>
ham, dijon mustard, fried egg, mornay sauce, & frites	
<b>PAN-SEARED TROUT ALMONDINE</b>	<b>23</b>
almondine, haricot vert, lemon brown butter	
<b>PORK SCHNITZEL</b>	<b>24</b>
lemon, capers, brown butter	<b>add an egg 3/ add mushrooms 5</b>
<b>ROASTED CORNISH HEN</b>	<b>24</b>
broccolini, mushrooms, pecans, dijon vinaigrette	
<b>ORA KING SALMON</b>	<b>28</b>
6 oz pan-seared Ora King salmon, asparagus, buerre blanc	
<b>DUROC PORK CHOP</b> SINGLE / DOUBLE	<b>23 / 40</b>
bbq sauce, napa cabbage slaw, capers, & red bliss potato	
<b>STEAK FRITE</b>	
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP	<b>39</b>
herb butter, sautéed spinach, & frites	
<b>DUCK À L' ORANGE</b>	<b>41</b>
charred radicchio, oranges, grand marnier sauce	
<b>TENDERLOIN</b>	
6 OZ GRILLED BEEF TENDERLOIN	<b>43</b>
blue cheese gnocchi, garlic spinach, onion strings	

## 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	
potato pave (three)	

## 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 Le Mensil <b>CHARDONNAY</b> Brut Blanc de Blanc Grand Cru Le Mesnil-Sur-Oger Champagne	26
NV Brézé <b>CHENIN BLANC BLEND</b> Brut Crémant de Loire	16
NV P&B Couly <b>CABERNET FRANC</b> Brut Rosé Crémant de Loire	14

### WHITE

2020 Selbach <b>RIESLING</b> 'Incline' Mosel	12
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
2019 Leduc Frouin <b>CHENIN BLANC</b> Anjou Loire Valley	15
2020 Jean Collet <b>CHARDONNAY</b> Chablis 'Mont du Milieu' 1er Cru Coravin pour	28
2020 Passy le Clou <b>CHARDONNAY</b> Petit Chablis Burgundy	17
2019 Foxglove <b>CHARDONNAY</b> Central Coast	15

### ROSÉ

2021 Vannières <b>MOURVÈDRE BLEND</b> Côtes de Provence	13
---	----

### RED

2020 Jean Foillard <b>GAMAY</b> Beaujolais	16
2019 Vincent Girardin <b>PINOT NOIR</b> 'Cuvée Saint-Vincent' Bourgogne	18
2021 Elk Cove <b>PINOT NOIR</b> Willamette Valley	17
2020 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain	12
2020 Lascaux Garrigue <b>SYRAH BLEND</b> Languedoc	13
2015 Blasson d'Issan <b>CABERNET BLEND</b> Margaux Bordeaux Coravin pour	27
2010 Balcier <b>CABERNET BLEND</b> Castillon Côte de Bordeaux	15
2020 Le P'tit Paysan <b>CABERNET SAUVIGNON</b> Central Coast	14

## Specialty Cocktails

<b>ROLLING IN HAY</b> vodka, pomegranate & cranberry juice, ginger, rosemary, lemon	13
<b>GILDED SAGE</b> gin, honey, lemon, bubbles	14
<b>UP IN SMOKE</b> mezcal, pineapple juice, lime juice, apple peppercorn syrup	14
<b>MAVERICK MULE</b> tequila, cucumber, cilantro, lime, ginger beer	13
<b>WINTER WOODS</b> scotch, vermouth rouge, bitters	13

### 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

### BRANNON SWINDLE

Director of Operations

### FRANCISCO CHAGOLLA

Director of Beverage

### 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

ELIZABETH HOWELL

events@mavericktexas.com

## Beer

### DRAFT 8

HighWheel Beerworks 'Betty' <b>KÖLSCH</b> San Antonio, Texas / 5.75%	
Freetail 'Conserveza' <b>BLONDE ALE</b> San Antonio, Texas / 4.9%	
HighWheel Beerworks 'Lettie' <b>DARK KÖLSCH</b> San Antonio, Texas / 5.4%	
Save The World 'Celestis' <b>BIERE DE GARDE</b> Marble Falls, Texas / 8.3%	
Viva 'Ale Niño' <b>HAZY IPA</b> San Antonio, Texas / 5.5%	

### BOTTLE / CANS 12OZ. 8

Weathered Souls 'Hardwood Classics' <b>GERMAN PILSNER</b> San Antonio, Texas / 4.3%	
Second Pitch 'Hometown' <b>LAGER</b> San Antonio, Texas / 5.2%	
Independence 'Austin Original' <b>AMBER</b> Austin, Texas / 6.0%	
Save the World 'Solomon's Envy' <b>FARMHOUSE ALE</b> Marble Falls, Texas / 4.3% / 0.5L	13
Independence 'Convict Hill' <b>OATMEAL STOUT</b> Austin, Texas / 8.0%	
Guinness 'Kaliber' <b>NA</b> Dublin, Ireland / 0.5%	

## Non-Alcoholic 5

### SOFT DRINKS

### GINGER BEER

### SEASONAL OFFERING

### COFFEE

### ESPRESSO

19% gratuity added to parties of six or more

