



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	
CITRUS SALMON GRAVLOX	16
pickled red onion, fried capers, herbed cream cheese, maple syrup mustard	
GNOCCHI	17
goat cheese crème fraîche, chives	
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, baguette	

Plats Du Jour

3 COURSES/ CHEF'S HOUSE SALAD AND DESSERT 29

MONDAY	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potato</i>
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 9 / BOWL 12
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	
<i>add rotisserie chicken, wood-grilled pork, or beef to any salad</i>	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, asparagus, buerre blanc	
DUROC PORK CHOP SINGLE / DOUBLE	23 / 40
bbq sauce, napa cabbage slaw, capers, & red bliss potato	
STEAK FRITE	
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP	39
herb butter, sautéed spinach, & frites	
DUCK À L' ORANGE	41
charred radicchio, oranges, grand marnier sauce	
TENDERLOIN	
6 OZ GRILLED BEEF TENDERLOIN	43
blue cheese gnocchi, garlic spinach, onion strings	

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, soy, sriracha, peanuts, & sesame
green chili mac & pork cracklings
fried & battered onion strings
potato pave (three)

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 P&B Couly **CABERNET FRANC** Brut Rosé Crémant de Loire 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
- 2021 Filliatreau **CHENIN BLANC** 'Lena' Saumur Loire Valley 14
- 2020 Jean Collet **CHARDONNAY** Chablis 'Mont du Milieu' 1er Cru *Coravin* 28
- 2019 Foxglove **CHARDONNAY** Central Coast 15

ROSÉ

- 2021 Pax **TROUSSEAU GRIS** Sonoma County 13

RED

- 2020 Jean Foillard **GAMAY** Beaujolais 16
- 2019 Vincent Girardin **PINOT NOIR** 'Cuvée Saint-Vincent' Bourgogne 18
- 2021 Elk Cove **PINOT NOIR** Willamette Valley 17
- 2021 Marc Isart **TEMPRANILLO BLEND** 'La Maldición' Vinos de Madrid Spain 12
- 2020 Lascaux Garrigue **SYRAH BLEND** Languedoc 13
- 2019 La C de Calon Ségur **CABERNET BLEND** Saint-Estèphe Bordeaux *Coravin* 26
- 2016 Ronan by Clinet **CABERNET BLEND** 'Pur'Cab' Bordeaux 14
- 2020 Le P'tit Paysan **CABERNET SAUVIGNON** Central Coast 14

Specialty Cocktails

- WHEN THE HEART BEETS** 13
vodka, aperol, beet & citrus strawberry shrub
- MINT TO BE** 14
rum, house creme de menthe, creme de cacao, heavy cream
- UP IN SMOKE** 14
mezcal, pineapple juice, lime juice, apple peppercorn syrup
- MAVERICK MULE** 13
tequila, cucumber, cilantro, lime, ginger beer
- THE MAVERICK** 12
scotch, benedictine, madeira, peychaud bitters
- BOTANICAL NO.1** 14
cucumber infused gin, pimm's no.1, ginger liqueur
- GILDED SAGE** 14
gin, honey, lemon, bubbles

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' **KÖLSCH**
San Antonio, Texas / 5.75%
- Viva 'Amarillo' **BLONDE ALE**
San Antonio, Texas / 5.1%
- 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%
- Save the World 'Dino Dog' **DOUBLE IPA**
Marble Falls, Texas / 8.7%

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%
- Stella Artois 'Liberté' **N/A LAGER**
Leuven, Belgium / 0.0%

Non-Alcoholic 5

- SOFT DRINKS**
- GINGER BEER**
- SEASONAL OFFERING**
- COFFEE**
- ESPRESSO**

19% gratuity added to parties of six or more

