



MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

DOUBLE COOKED FRITES	12
add truffle & parmesan	5
GOUGÉRES	12
delicately baked cheese puffs	
GNOCCHI	17
goat cheese crème fraîche, chives	
ESCARGOT DE PROVENCE	16
caramelized onions, garlic-parsley butter, truffled puff pastry	
PÂTÉ DE CAMPAGNE	18
dijonnaise, frisée, radish	
BEEF TARTARE	21
angus striploin, dijon aioli, cornichons, capers, bibb, & baguette	
CALAMARI & OCTOPUS	21
fingerling potatoes, calabrese oil, paprika, tomato petals	

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	

add rotisserie chicken, wood-grilled pork, or beef to any salad **9**

A La Carte to share

12
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 (3)

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 FRITES	
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	

Plats Du Jour

3 COURSES/ SALAD AND DESSERT	35
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>

Chilled Seafood Tower to share

PETITE	49
Prince Edward Island mussels (12), Littleneck clams (8), Shrimp cocktail (6), East Coast oysters (4)	
GRAND	79
Prince Edward Island mussels (24), Littleneck clams (16), Shrimp cocktail (10), East Coast oysters (6)	

Wines by the Glass

S H E R R Y

El Maestro Sierra FINO Jerez	10
Bodeagas Grant AMONTILLADO ‘La Garrocha’ Jerez	10
Bodegas César Florido OLOROSO 'Cruz del Mar' Jerez	10

B U B B L E S

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 Côté Mas PINOT NOIR BLEND Brut Rosé Crémant de Limoux	14

W H I T E

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 <i>Coravin</i>	28
2019 Foxglove CHARDONNAY Central Coast	15
2019 Chateau De La Greffiere CHARDONNAY Mâconnais 'Vieille Vignes' Burgundy	17

R O S É

2021 Domaine Bastide GRENACHE BLEND Côte du Rhône	16
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R E D

2021 Pierre-Marie Chermette GAMAY Beaujolais	16
2019 Vincent Giradin 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 <i>Coravin</i>	26
2016 Ronan by Clinet CABERNET BLEND 'Pur'Cab' Bordeaux	14
2021 The Fableist "373" CABERNET SAUVIGNON Paso Robles	15

Specialty Cocktails

LOSE MY RIND vodka, lemon, sugar, watermelon lavender shrub	12
GARDEN PARTY white rum, pineapple rum, lime, basil lemongrass syrup	13
BLACKBERRY PARADIS mezcal or tequila, pineapple juice, lime juice, apple peppercorn syrup	14/13
THAT'S MY JAM bourbon, amaro nonino, lemon, earl grey orange marmalade	14
THE MAVERICK scotch, benedectine, madeira, peychaud bitters	12
BOTANICAL NO.1 cucumber infused gin, pimm's no.1, ginger liqueur	14
SOUTH OF CHÁVEZ rye, brandy, coffee liqueur, cold brew, hand shaken whipped cream	12

THE MAVERICK
The word “maverick” evokes out of the box thinking and a sense of 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
ROBBIE NOWLIN
Executive Chef
ESTEBAN VALDEZ
Chef de Cuisine

HOURS
Dinner
Sunday-Thursday 5:00 – 10:00 PM
Friday–Saturday 5:00 – 11:00 PM
Brunch
Saturday & Sunday
10:00 AM – 3:00 PM
Happy Hour
Monday – Friday 4:00 – 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

D R A F T 8

HighWheel Beerworks 'Betty' KÖLSCH <i>San Antonio, Texas / 5.75%</i>
Viva 'Amarillo' BLONDE ALE <i>San Antonio, Texas / 5.1%</i>
HighWheel Beerworks 'Lettie' DARK KÖLSCH <i>San Antonio, Texas / 5.4%</i>
Save The World 'Come Fly Wit Me' WITBIER <i>Marble Falls, Texas / 5%</i>
Viva 'Ale Niño' HAZY IPA <i>San Antonio, Texas / 5.5%</i>
Save the World 'Dino Dog' DOUBLE IPA <i>Marble Falls, Texas / 8.7%</i>

B O T T L E / C A N S 12OZ. 8

Saint Arnold 'Summer Pils' PILSNER <i>Houston, Texas / 4.9%</i>
Second Pitch 'Hometown' LAGER <i>San Antonio, Texas / 5.2%</i>
Independence 'Austin Original' AMBER <i>Austin, Texas / 6.0%</i>
Save the World 'Solomon's Envy' FARMHOUSE ALE <i>Marble Falls, Texas / 4.3% / 0.5L</i>
Independence 'Convict Hill' OATMEAL STOUT <i>Austin, Texas / 8.0%</i>
Stella Artois 'Liberté' N/A LAGER <i>Leuven, Belgium / 0.0%</i>

Non-Alcoholic 5

SOFT DRINKS
GINGER BEER
SEASONAL OFFERING
COFFEE
ESPRESSO

19% gratuity added to parties of six or more

