



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

<b>GOUGÉRES</b>	12
delicately baked cheese puffs	
<b>GNOCCHI</b>	17
goat cheese crème fraîche, chives	
<b>ESCARGOT DE PROVENCE</b>	16
caramelized onions, garlic-parsley butter, truffled puff pastry	
<b>PÂTÉ DE CAMPAGNE</b>	18
dijonnaise, frisée, radish	
<b>FOIE GRAS TERRINE</b>	29
toasted baguette, sour cherry jam	
<b>BEEF TARTARE</b>	22
DEAN & PEELER FARMS TEXAS RIBEYE shallot, parsley, cured egg yolk, dijonnaise, & crispy onion rings	
<b>CALAMARI &amp; OCTOPUS</b>	21
fingerling potatoes, calabrese oil, paprika, tomato petals	
<b>BREAD BASKET</b>	10
house-made breads with butter	

## Soups & Salads

<b>FRENCH ONION SOUP DU JOUR</b>	BOWL 12 CUP 9 / BOWL 12
<b>MIXED GREENS</b>	STARTER 9 / MAIN 15
red wine agave nectar vinaigrette, black berries, chevre goat cheese, & pecan	
<b>BOSTON BIBB LETTUCE</b>	
champagne walnut vinaigrette, red radish, granny smith apples, & candied walnuts	
<b>LYONNAISE</b>	
applewood smoked bacon vinaigrette, lardon, frisee, watercress soft boiled hen egg	

## 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	
crispy house frites	
add truffle & parmesan	3
fried & battered onion rings	
potato pave ( 3 )	

## Entrées

<b>AU POIVRE BURGER</b>	18
swiss, lemon-dressed arugula, dill pickles, & frites	
<b>MOULES FRITES</b>	24
saffron white wine cream sauce & frites	
<b>PAN-SEARED TROUT ALMONDINE</b>	23
almondine, haricot vert, lemon brown butter	
<b>PORK SCHNITZEL</b>	24
lemon, capers, brown butter add an egg 3/ add mushrooms 5	
<b>ROASTED CORNISH HEN</b>	24
broccolini, mushrooms, pecans, dijon vinaigrette	
<b>ATLANTIC SALMON</b>	28
8 oz pan-seared salmon, asparagus, beurre blanc	
<b>DUROC PORK CHOP</b> SINGLE / DOUBLE	23 / 40
bbq sauce, napa cabbage slaw, capers, & red bliss potato	
<b>STEAK FRITES</b>	39
10 OZ DEAN & PEELER FARMS TEXAS NY STRIP herb butter, sautéed spinach, & frites	
<b>DUCK À L' ORANGE</b>	41
charred radicchio, oranges, grand marnier sauce	
<b>TENDERLOIN</b>	43
6 OZ GRILLED BEEF TENDERLOIN blue cheese gnocchi, garlic spinach, onion strings	

## Plats Du Jour

3 COURSES/ 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>	Veal Stroganoff <i>house made pappardelle, mushrooms, cognac, parmesan</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>

## Chilled Seafood Tower to share

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

Maverick is using best efforts to follow the guidelines our local government has put in place to ensure a safe experience for all.  
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

## Wines by the Glass

### S H E R R Y

El Maestro Sierra <b>FINO</b> Jerez	10
Bodeagas Grant <b>AMONTILLADO</b> 'La Garrocha' Jerez	10
Bodegas César Florido <b>OLOROSO</b> 'Cruz del Mar' Jerez	10

### B U B B L E S

NV Le Mesnil <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 Côte Mas <b>PINOT NOIR BLEND</b> Brut Rosé Crémant de Limoux	14

### W H I T E

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 Delecheneau <b>SAUVIGNON BLANC</b> 'Trinqu'âmes' Touraine Loire Valley	18
2021 Filliatreau <b>CHENIN BLANC</b> 'Lena' Saumur Loire Valley	14
2020 Jean Collet <b>CHARDONNAY</b> Chablis 'Mont du Milieu' 1er Cru <i>Coravin</i>	28
2019 Pence Ranch <b>CHARDONNAY</b> Santa Rita Hills	17
2019 Château De La Greffière <b>CHARDONNAY</b> Mâconnais 'Vielle Vignes' Burgundy	16

### R O S É

2021 Domaine Bastide <b>GRENAPE BLEND</b> Côte du Rhône	16
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### R E D

2021 Pierre-Marie Chermette <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
2021 Marc Isart <b>TEMPRANILLO BLEND</b> 'La Maldición' Vinos de Madrid Spain	12
2020 Lascaux Garrigue <b>SYRAH BLEND</b> Languedoc	13
2019 La C de Calon Ségur <b>CABERNET BLEND</b> Saint-Estèphe Bordeaux <i>Coravin</i>	26
2016 Ronan by Clinet <b>CABERNET BLEND</b> 'Pur'Cab' Bordeaux	14
2021 The Fableist "373" <b>CABERNET SAUVIGNON</b> Paso Robles	15

## Specialty Cocktails

<b>LOSE MY RIND</b> vodka, lemon, sugar, watermelon lavender shrub	12
<b>GARDEN PARTY</b> white rum, pineapple rum, lime, basil lemongrass syrup	13
<b>BLACKBERRY PARADIS</b> mezcal or tequila, lime juice, campari, blackberry jalapeño syrup	14/13
<b>THAT'S MY JAM</b> bourbon, amaro nonino, lemon, earl grey orange marmalade	14
<b>THE MAVERICK</b> scotch, bénédictine, madeira, peychaud bitters	12
<b>SOUTH OF CHÁVEZ</b> 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

Violet Hour

Everyday 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

### 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 'Come Fly Wit Me' **WITBIER**  
Marble Falls, Texas / 5%

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

Saint Arnold 'Summer Pils' **PILSNER**  
Houston, Texas / 4.9%

Second Pitch 'Hometown' **LAGER**  
San Antonio, Texas / 5.2%

Independence 'Austin Original' **AMBER**  
Austin, Texas / 6.0%

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

