



# MAVERICK

TEXAS BRASSERIE  
MAKE YOUR OWN RULES. TEXAS A LA CARTE

## *About Us*

Our team has creatively re-purposed 8,500 square feet of historic building constructed of brick walls, concrete floors and high, open ceilings into stylish, yet comfortable multi-room dining and bar spaces, both indoor and outdoor. We opened in early 2018.

The kitchen is lead by Executive Chef and Partner, Robbie Nowlin, and his creative staff. Maverick is open seven days a week to the public and for private events as well.

Located adjacent to the River Walk and Historic downtown and walkable to many of San Antonio's iconic hotels and tourist sites, Maverick is also easily accessed via the two major north/south freeways and provides valet parking.

It is only 15 minutes from the San Antonio airport.

Our totally separate Le Box dining area with private entrance offers a space for events. Equipped with a state of the art audio visual equipment allowing for presentations.



[Events@MaverickTexas.com](mailto:Events@MaverickTexas.com)

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 [MaverickTexas.com](http://MaverickTexas.com)

# Fact Sheet

710 South Saint Mary's Street, San Antonio, Texas 78205  
T: 210.973.6050  
MaverickTexas.com

**President:** Pete Selig

**Executive Chef & Partner:** Chef Robbie Nowlin

**Director of Operations:** Brannon Swindle

**Director of Events:** Elizabeth Howell

**Events Manager:** Victoria Tonomi

**Events Office Manager:** Kerri Hoehn

**Wine List:** European & Domestic selections

**Dinner Hours:** Monday - Sunday 5:00pm – 10:00pm  
Friday - Saturday 5:00pm – 11:00pm

**Brunch Hours:** Saturday 10:00am – 3:00pm  
Sunday 10:00am – 3:00pm

**Private Event Spaces:** Le Box ~ La Cave ~ Le Palm ~ Full Restaurant Buyouts

**Capacity:** Le Box: 64-82 seated/100+ standing reception  
Le Palm: 45 seated/75 standing reception  
La Cave: 14

Chef's Dining Room: 46  
Main Dining Room: 90

**Dress Code:** Most people dine in "Business Casual" attire. However, we don't have a dress requirement. Some people dress formally while others come very casually dressed. We support a "come as you are" attitude for our guests.

**Credit Cards Accepted:** Amex, Visa, MasterCard, Diners Club, Discover and JCB.

**Parking:** Valet parking available \$15 per car during dinner only

events@MaverickTexas.com

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 MaverickTexas.com

# Le Box

Private spaces at The Maverick are ideal for meetings, cocktail receptions, wedding events, and everything in between. The Maverick can accommodate groups of 10 to 250 guests, and offers bar, lounge, dining room, tavern, and outdoor patio options; all spacious and beautiful designs for seated meals or cocktail receptions.

The Le Box dining area is equipped with high-speed internet and audio-conferencing equipment, including a projector, one LED TV, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection, as well as the expertise of a specialized technician, whose services may be coordinated by our Private Dining Department. We are poised to host your clients and business partners with everything you need to have a productive meeting.



**ROUNDS SEAT UP TO 64**

**LONG TABLES SEAT UP TO 72**



**CLASSROOM LECTURE STYLE**



**PERSONALIZED BAR OPTIONS**

## Le Palm

Our garden room is the perfect setting for your cocktail mixer or company brunch, with seating for up to 45 and standing room for 65+. This former patio space provides a natural vibe, alongside A/C for the Texas heat and heaters for the winter to keep you comfortable while mingling with guests. With a patio bar, there is no need to look any further for your private party space.



## Other Spaces

**TAVERN AND CHEF'S AREAS ARE AVAILABLE IN PARTIAL OR WHOLE BUY-OUTS**

### LA CAVE



A SEMI-PRIVATE ROOM WITH SEATING UP TO 14 GUESTS



MAIN DINING ROOM  
"TAVERN"  
WINDOWS LINED WITH  
BOOTHES AND MAIN BAR



BACK DINING ROOM  
"CHEFS DINING"  
WITH OUR CHEFS  
COMMUNITY TABLE  
CENTERED NEAR  
KITCHEN

## Passed Appetizers

PRICED PER PIECE

GOUGÈRES \$2

FOIE GRAS GOUGÈRES \$6

PÂTÉ DE CAMPAGNE \$4

BRUSCHETTA \$3

SALMON TARTARE WITH RED ONION CRÈME FRAÎCHE,  
AVOCADO, & CHIVE ON SESAME LAVASH \$6

BEEF TARTARE ON CROSTINI \$5

PORK BELLY BLT WRAPS \$5

GOAT CHEESE AND PROSCIUTTO WITH TOMATO JAM \$4

BEEF TENDERLOIN SKEWERS \$5

PORK RILLETTES WITH TOMATO JAM AND PICKLED JALEPEÑO \$3

RAW OYSTERS \$6

**MAVERICK**  
TEXAS BRASSERIE

*Southtown*

**MAVERICK**  
TEXAS BRASSERIE

*Southtown*  
*Brunch Prix-Fixe*  
**\$42 Per Person**

*For the Table*

**SWEET DOUGH**  
**PASTRY DU JOUR**

*Mains*  
(choose three)

**CROQUE MONSIEUR**  
Swine House ham, dijon, sauce mornay, gruyère & frites

**STEAK FRITES**  
Maverick frites, spinach & herb butter

**FRENCH TOAST**  
Grand Marnier, orange battered brioche,  
vanilla crème anglaise & berries

**AU POIVRE BURGER**  
swiss, lemon dressed arugula, dill pickles & Frites

**SALMON BAGEL**  
cured salmon, herbed cream cheese, scrambled eggs,  
bell pepper, tomato

**AVOCADO TOAST**  
house-made everything bagel, goat cheese crème fraîche,  
shaved breakfast radish, cucumber, pickled red onion



*Family-Style Menu*

**\$65 PER PERSON, ALL ITEMS SHARED**

*Starter*  
(choose one)

**ARUGULA SALAD**  
pear, walnuts, parmesan & lemon vinaigrette

**CAESAR SALAD**  
romaine hearts, tomato, parmesan cheese & croutons

**MIXED GREENS SALAD**  
cucumber, tomato, red onion & champagne vinaigrette

*Shared Entrées*  
(choose two)

**COQ AU VIN** traditional braised chicken stew

**ROASTED CHICKEN QUARTERS** with natural jus

**PORK CONFIT** with veal jus

**SEASONAL GULF FISH** with curried cauliflower purée

**BEEF BOURGUIGNON** red wine braised beef stew

**ROASTED BEEF TENDERLOIN** with chimichurri

*Shared Sides*  
(choose two)

**ROASTED BRUSSEL SPROUTS**

**GLAZED CARROTS**

**WHIPPED RED BLISS POTATOES**

**CHILI MAC WITH PORK CRACKLINGS**

**HOUSE MADE GNOCCHI**

*Dessert*  
(choose one)

**SEASONAL CHEESECAKE**  
**CHOCOLATE & PEANUT TART**

## Three Course Plated Menu

\$75 PER PERSON, INDIVIDUALLY PLATED

### Starters

(choose two)

#### ARUGULA SALAD

pear, walnuts, parmesan & lemon vinaigrette

#### CAESAR SALAD

romaine hearts, tomato, parmesan cheese & croutons

#### MIXED GREENS SALAD

cucumber, tomato, red onion with champagne vinaigrette

#### SEASONAL SOUP

### Mains

(choose three)

#### BEEF TENDERLOIN

sautéed green beans & crushed red bliss potatoes with herb butter

#### ORA KING SALMON

summer peas, asparagus, beurre blanc

#### SEASONAL GULF FISH

with roasted cauliflower & curried cauliflower pureé

#### ROASTED PORK LOIN

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

#### HOUSE MADE GNOCCHI

hand-rolled potato pasta with goat cheese crème fraîche & chives

#### ROASTED CHICKEN

sautéed brussels & cherry tomatoes with natural jus

### Desserts

(choose two)

#### SEASONAL CHEESE CAKE

#### SEASONAL POT DE CRÈME

#### CHOCOLATE & PEANUT TART

## Four Course Plated Menu

\$95 PER PERSON, INDIVIDUALLY PLATED

### For the Table

#### GOUGÈRES

#### PÂTÉ DU JOUR

### Starter

(choose two)

#### ARUGULA SALAD

fresh pear, walnuts, parmesan & lemon vinaigrette

#### CAESAR SALAD

romaine hearts, tomato, parmesan cheese & croutons

#### MIXED GREENS SALAD

cucumber, tomato, red onion with champagne vinaigrette

#### SEASONAL SOUP

### Mains

(choose four)

#### BEEF TENDERLOIN

crushed red bliss potatoes, asparagus & herb butter

#### NEW YORK STRIP

sautéed spinach, potatoes au gratin, sauce bourdelaise

#### DUROC PORK CHOP

bbq, napa cabbage slaw, potato, capers

#### ROASTED PORK LOIN

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

#### ROASTED CHICKEN

sautéed brussels, cherry tomatoes & natural jus

#### HOUSE MADE GNOCCHI

hand-rolled potato pasta with goat cheese crème fraîche & chives

#### SEASONAL GULF FISH

with roasted cauliflower & curried cauliflower purée

#### ORA KING SALMON

summer peas, asparagus, beurre blanc

### Desserts

(choose two)

#### SEASONAL CHEESE CAKE

#### SEASONAL POT DE CRÈME

#### CHOCOLATE & PEANUT TART

# Wine Packages

## MAVERICK STANDARD

\$45-\$67 per bottle

NV Brézé **CHENIN BLANC BLEND** Brut Crémant du Loire  
2020 Thieuley **SAUVIGNON BLANC BLEND** Bordeaux  
2019 Pence Ranch **CHARDONNAY** Santa Rita Hills  
2020 Au Bon Climat **PINOT NOIR** Santa Barbara County  
2018 Château Petit-Freylon **CABERNET BLEND** Bordeaux

## TEXANE À PARIS

\$52 to \$80 per bottle

NV Brézé **CHENIN BLANC BLEND** Brut Crémant du Loire  
2021 Delecheneau **SAUVIGNON BLANC** Touraine Loire Valley  
2019 Pence Ranch **CHARDONNAY** Santa Rita Hills  
2018 Nicolas Rossignol **PINOT NOIR** Burgundy  
2016 Ronan by Clinet **CABERNET SAUVIGNON BLEND** 'Pur'Cab' Bordeaux

## AMERICAN MAVERICKS

\$69-\$115 per bottle

2018 Ramey **CHARDONNAY** Russian River Valley  
2020 Noblemen **PICPOUL BLANC** Texas Hill Country  
2021 Elk Cove **PINOT NOIR** Willanette Valley  
2017 Truchard **CABERNET SAUVIGNON** Carneros Napa

## MAVERICKS FRANÇAISES

\$95-\$150 per bottle

NV Le Mesnil **CHARDONNAY** Brut Blanc de Blanc Grand Cru Le Mesnil-Sur-Oger Champagne  
2019 Carbonnieux **SAUVIGNON BLANC** Pessac-Léognan Bordeaux  
2019 Vincent Girardin **CHARDONNAY** Rully  
2018 Alain Gras **PINOT NOIR** Saint Roman Burgundy  
2018 L'Étoile de Bon Pasteur **CABERNET/MERLOT BLEND** Pomerol Bordeaux

*selections are subject to change. let us know if you would like a personalized sommelier consultation in lieu of the selections listed.*



# MAVERICK

TEXAS BRASSERIE

*Southtown*

## Bar Options

**PREMIUM BAR OPTION - \$30.00 PER HOUR PER PERSON**

**INCLUDES SELECT PREMIUM LIQUORS, ALL DRAFT & BOTTLED BEERS**

**CALL BAR OPTION- \$25.00 PER HOUR PER PERSON**

**INCLUDES CALL LIQUORS, SOMMELIER CHOICE WINES, MIX OF HOUSE BEERS**

**STANDARD- \$20.00 PER HOUR PER PERSON**

**INCLUDES WELL LIQUOR, 4 WINES BY THE GLASS 4 BEERS OFF OF THE MENU**

**BEER & WINE ONLY- \$18.00 PER HOUR PER PERSON**

**INCLUDES 3 HOUSE WINES, & 3 DOMESTIC BEERS**

**CONSUMPTION- CALL OR WELL BAR SETUP WITH CHARGES BILLED ON CONSUMPTION**

**PRICES VARY ACCORDING TO BRAND-PREMIUM & CRAFT COCKTAIL CHOICE**

**\*BARS WILL REQUIRE A FLAT BARTENDER FEE**

**MARGARITAS/SANGRIA (ON REQUEST ONLY)**

**WINE AT DINNER SERVICE**

**SOMMELIER CHOICE OF SELECTIONS FROM OUR WINE LIST**

**WINE POURED AT DINNER WILL BE A PER BOTTLE CHARGE**

**\*22% GRATUTITY AND 8.25% SALES TAX WILL APPLY TO ALL ABOVE CHARGES**

**PLEASE ASK FOR ASSISTANCE WITH SPECIAL WINE SELECTIONS FROM OUR WINE LIST**

events@MaverickTexas.com

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 MaverickTexas.com