



# MAVERICK

TEXAS BRASSERIE

*Southtown*

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## *To Share*

<b>GOUGÉRES</b>	12
delicately baked cheese puffs	
<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 whipped butter	

## *Plats Du Jour*

3 COURSES/ SALAD AND DESSERT

<b>MONDAY</b>	Coq au Vin <i>red wine-braised chicken, mushroom, house pappardelle</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>	Glazed Pork Belly <i>black strap sauce, fingerling potato, celery orange salad</i>
<b>FRIDAY</b>	Veal Stroganoff <i>mushrooms, cognac, parmesan, house pappardelle</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, house pappardelle</i>

## *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, chèvre goat cheese, & pecan	
<b>BOSTON BIBB</b>	
champagne walnut vinaigrette, red radish, granny smith apples, & candied walnuts	
<b>LYONNAISE</b>	
applewood smoked bacon vinaigrette, lardon, frisée, watercress, soft boiled hen egg	

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

## *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 )	

## *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 GRENOBLOISE</b>	24
cauliflower florets, thyme brioche croutons, lemon-caper brown butter	
<b>PORK SCHNITZEL</b>	24
lemon-caper brown butter      add an egg 3/ add mushrooms 5	
<b>ROASTED HALF CHICKEN</b>	24
charred lemon jus, preserved lemon, scallion salad	
<b>ATLANTIC SALMON</b>	28
8 oz pan-seared salmon, saffron beurre blanc, scallion salad	
<b>GRILLED DUROC PORK CHOP</b>	28 / 44
SINGLE/DOUBLE red wine braised cabbage, caramelized onions, mustard jus	
<b>STEAK AU POIVRE</b>	42
12 OZ DEAN & PEELER FARMS RIBEYE brined green peppercorn sauce	
<b>DUCK LEG CASSOULET</b>	29
confit duck leg, garlic-panko, bacon, andouille sausage, white beans	
<b>WOOD FIRED MIXED GRILL</b>	45
6 oz tenderloin, quail, andouille sausage, and sauce chimichurri	

## *A La Carte* to share

<b>A La Carte</b>	12
sautéed forest-harvested mushrooms	
sautéed spinach, love sauce, white wine, butter	
grilled asparagus with charred lemon, roasted garlic aioli	
brussels sprouts with hazelnut nougat, raclette, balsamic glaze	
truffled parisian gnocchi with mushrooms, & parmesan	
crispy house frites	
add truffle & parmesan 3	
fried & battered onion rings	
pommes aligot	

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

### SHERRY

Valdespino <b>FINO</b> Jerez	10
Bodegas César Florido <b>OLOROSO</b> 'Cruz del Mar' Jerez	14

### BUBBLES

NV Le Mesnil <b>CHARDONNAY</b> Brut Blanc de Blanc Grand Cru Le Mesnil-Sur-Oger Champagne	35
NV Brézé <b>CHENIN BLANC BLEND</b> Brut Crémant de Loire	16
NV Côté Mas <b>CHARDONNAY BLEND</b> Brut Rosé Crémant de Limoux	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
2022 Chateau Boisson <b>SAUVIGNON BLANC BLEND</b> Bordeaux	12
2022 Roger Neveu <b>SAUVIGNON BLANC</b> Sancerre Cote des Embouffants <i>Coravin</i>	24
2021 Domaine Gassier <b>VIIGNIER</b> 'Embruns de Viognier' Rhone	14
2021 Knuttel Family <b>CHARDONNAY</b> 'Pas de Deux' Russian River Valley	17
2019 Château De La Greffière <b>CHARDONNAY</b> Mâconnais 'Vielle Vignes' Burgundy	16

### ROSÉ

2021 Domaine de la Bastide <b>GRENACHE BLEND</b> Côtes-du-Rhône	14
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### RED

2021 Pierre-Marie Chermette <b>GAMAY</b> Beaujolais	15
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
2021 Tour de Pierres <b>SYRAH BLEND</b> Pic Saint-Loup Languedoc	16
2016 Brio De Cantenac <b>CABERNET BLEND</b> Margaux Bordeaux <i>Coravin</i>	30
2019 Château Vieux Meyney <b>CABERNET BLEND</b> Bordeaux	11
2021 The Fableist "373" <b>CABERNET SAUVIGNON</b> Paso Robles	13

## Specialty Cocktails

<b>BONNE CHANCE</b> rosemary vodka, lemon, vanilla, ginger beer	12
<b>ENCHANTED CARRIAGE</b> rum, pumpkin, montenegro, orange, brown sugar, miraculous foamer	14
<b>AUTUMN IN AVIGNON</b> gin, herbes de provence, pears, yellow chartreuse, lemon	15
<b>DU BARRY WAS A LADY</b> bourbon, pecan coconut cardamom orgeat, orange liqueur, lemon	12
<b>CITÉ DU VIN</b> brandy, figs, red wine, orange, lemon, angostura	13
<b>THE BEET CARROTS ON</b> tequila, beets, carrots, balsamic vinegar, carpano antica	15
<b>TOBIN HILL</b> rye, lillet blanc, green chartreuse, orange bitters	14

### 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

### ESTEBAN VALDEZ

Chef de Cuisine

### HOURS

Dinner

Sunday-Thursday 5:00 – 10:00 PM

Friday-Saturday 5:00 – 11:00 PM

Lunch

Tuesday-Friday

11:00 AM – 2:30 PM

Brunch

Sunday

10:00 AM – 3:00 PM

Violet Hour

Everyday 4:00 – 6:00 PM

### 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

info@mavericktexas.com

## Beer

### DRAFT 8

HighWheel Beerworks 'Betty' <b>KÖLSCH</b> San Antonio, Texas / 5.75%
Viva 'Amarillo' <b>BLONDE ALE</b> San Antonio, Texas / 5.1%
HighWheel Beerworks 'SA Hefe' <b>HEFEWEIZEN</b> San Antonio, Texas / 5.4%
Save the World 'Ridge Runner' <b>HOPPED KÖLSCH</b> Marble Falls, Texas / 5.4%
Save The World 'Party Barge' <b>DOUBLE IPA</b> Marble Falls, Texas / 8.8%
Viva 'Ale Niño' <b>HAZY IPA</b> San Antonio, Texas / 5.5%

### BOTTLE / CANS 12OZ. 8

Karbcach 'Love Street' <b>KÖLSCH</b> Houston, Texas / 4.9%
Freetail 'Bat Outta Helles' <b>LAGER</b> San Antonio, Texas / 5.2%
Independence 'Austin Original' <b>AMBER</b> Austin, Texas / 6.0%
Independence 'Convict Hill' <b>OATMEAL STOUT</b> Austin, Texas / 8.0%
Bishop 'Ciderdaze' <b>CIDER</b> Dallas, Texas / 6.5%
Stella Artois 'Liberté' <b>NON ALCOHOLIC LAGER</b> Leuven, Belgium / 0.0%

## Non-Alcoholic

### SOFT DRINKS

### GINGER BEER

### SEASONAL OFFERING

### COFFEE

### ESPRESSO

19% gratuity added to parties of six or more



710 South St. Mary's Street  
San Antonio, Texas 78205