



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS À LA CARTE

To Share

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|---|----|
| GOUGÉRES delicately baked cheese puffs | 12 |
| ESCARGOT DE PROVENCE caramelized onions, garlic-parsley butter, truffled puff pastry | 16 |
| PÂTÉ DE CAMPAGNE housemade baguette, dijonnaise, frisée, radish | 18 |
| ROASTED CAULIFLOWER curried cauliflower purée, pickled golden raisins, marcona almonds | 14 |
| BEEF TARTARE DEAN & PEELER FARMS TEXAS RIBEYE shallot, parsley, cured egg yolk, dijonnaise, & housemade baguette | 22 |
| CALAMARI & OCTOPUS fingerling potatoes, calabrese oil, smoked paprika, tomato petals | 21 |
| BREAD BASKET housemade breads with whipped butter | 10 |

Plats Du Jour

3 COURSES/ SALAD AND DESSERT

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| MONDAY | Coq au Vin <i>red wine-braised chicken, mushroom, potatoes, lardons</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 | Tourte Au Poulet <i>chicken, lardons, carrots, mushrooms, puff pastry</i> |
| FRIDAY | Veal Stroganoff <i>mushrooms, cognac, parmesan, pappardelle</i> |
| SATURDAY | Pork Confit <i>tender pork shoulder, haricot verts, crushed potatoes</i> |
| SUNDAY | Beef Bourguignon <i>red wine-braised beef stew, potatoes, lardons</i> |

Soups & Salads

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| FRENCH ONION SOUP DU JOUR | BOWL 12 CUP 9 / BOWL 12 |
| MIXED GREENS | STARTER 9 / MAIN 15 |
| red wine agave nectar vinaigrette, black berries, chèvre goat cheese, & pecan | |
| BOSTON BIBB | |
| champagne walnut vinaigrette, red radish, granny smith apples, & candied walnuts | |
| LYONNAISE | |
| applewood smoked bacon vinaigrette, lardons, frisée, watercress, soft boiled hen egg | |
| <i>add chicken, wood-grilled pork, or beef to any salad</i> 9 | |

Entrées

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| AU POIVRE BURGER swiss, lemon-dressed arugula, dill pickles, au poivre sauce, & frites | 18 |
| MOULES FRITES saffron-white wine cream sauce & frites | 24 |
| PAN-SEARED TROUT GRENOBLOISE cauliflower florets, thyme-brioche croutons, lemon-caper brown butter | 24 |
| PORK SCHNITZEL lemon-caper brown butter add an egg 3 / add mushrooms 5 | 24 |
| ROASTED HALF CHICKEN charred lemon jus, preserved lemon, scallion salad | 24 |
| ATLANTIC SALMON 8 oz pan-seared salmon, saffron beurre blanc, scallion salad | 28 |
| GRILLED DUROC PORK CHOP SINGLE/DOUBLE red wine braised cabbage, caramelized onions, mustard jus | 28 / 44 |
| STEAK AU POIVRE 12 OZ DEAN & PEELER FARMS RIBEYE brined green peppercorn sauce | 42 |
| DUCK LEG CASSOULET confit duck leg, dijon, garlic-panko, bacon, sausage, white beans | 29 |
| WOOD FIRED MIXED GRILL 6 oz tenderloin, quail, sausage, and chimichurri sauce | 45 |

A La Carte to share

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| sautéed forest-harvested mushrooms | 12 |
| grilled asparagus with charred lemon, roasted garlic aioli | |
| sautéed spinach, love sauce, white wine, butter | |
| brussels sprouts with hazelnut nougat, swiss, balsamic glaze | |
| macaroni & cheese with lardons & crème fraîche | |
| truffled parisian gnocchi with mushrooms & parmesan | |
| hand-cut, double-cooked frites | |
| add truffle & parmesan | 4 |

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

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| Valdespino FINO Jerez | 10 |
| Bodegas César Florido OLOROSO 'Cruz del Mar' Jerez | 14 |

BUBBLES

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| NV Le Mesnil CHARDONNAY Brut Blanc de Blanc Grand Cru Le Mesnil-Sur-Oger Champagne | 28 |
| NV Comte De Galeran MAUZAC BLEND Brut Blanquette De Limoux | 12 |
| NV Lucien Albrecht Mas PINOT NOIR Brut Rosé Crémant d'Alsace | 14 |

WHITE

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| 2020 Selbach RIESLING 'Incline' Mosel | 12 |
| 2021 Domaine Schlumberger PINOT BLANC 'Les Princes Abbés' Alsace | 12 |
| 2021 Eric Chavelier MELON DE BOURGOGNE 'Clos de la Butte' Muscadet Côtes de Grand Lieu | 14 |
| 2022 Château Marjosse SAUVIGNON BLANC BLEND Bordeaux | 12 |
| 2021 Knuttel Family CHARDONNAY 'Pas de Deux' Russian River Valley | 17 |
| 2019 Château De La Greffière CHARDONNAY 'Vielle Vignes' Mâconnais Burgundy | 16 |

ROSÉ

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| 2021 Domaine de la Bastide GRENACHE BLEND Côtes-du-Rhône | 14 |
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RED

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| 2022 Pierre-Marie Cheremette GAMAY 'Origine' Vieilles Vignes Beaujolais | 15 |
| 2020 Louis Latour PINOT NOIR Var Coteaux du Verdon | 14 |
| 2022 Siduri PINOT NOIR Santa Barbara | 12 |
| 2021 Tour de Pierres SYRAH BLEND Pic Saint-Loup Languedoc | 16 |
| 2020 Michel Lynch CABERNET BLEND Bordeaux | 12 |
| 2021 The Fableist "373" CABERNET SAUVIGNON Paso Robles | 13 |

Specialty Cocktails

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| MAVERICK scotch, madeira, benedictine, psychauds, orange bitters | 14 |
| FLYING BELLS vodka, creme de cacao, meletti cioccolato, frangelico | 14 |
| RESORT COLLECTION dark rum, pecan coconut cardamom orgeat, spiced pear liqueur, lemon | 14 |
| RUM POMPETTE rum, peach, falernum, orange, lime, topo chico | 12 |
| PETITE COCHONNE pork confit washed bourbon, carrot and herb tinctures, saline, lemon oil | 14 |
| BIG DILL IN NORMANDY gin, cucumber, dill, aquavit, lemon | 13 |
| WOMAN OF PASSION tequila, passionfruit, cointreau | 15 |
| FLEUR DE LIS brandy, orange liqueur, citrus, vanilla, absinthe, angostura, pepita rim | 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

OSCAR SOTO

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

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

info@mavericktexas.com

Beer

DRAFT 9

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|---|
| HighWheel Beerworks 'Betty' KÖLSCH San Antonio, Texas / 5.75% |
| Viva 'Amarillo' BLONDE ALE San Antonio, Texas / 5.1% |
| HighWheel Beerworks 'SA Hefe' HEFEWEIZEN San Antonio, Texas / 5.4% |
| Save the World 'Danger Noodle Island' STOUT Marble Falls, Texas / 10% |
| Save The World 'Four Dams' BELGIAN QUAD Marble Falls, Texas / 10% |
| Viva 'Ale Niño' HAZY IPA San Antonio, Texas / 5.5% |

BOTTLE / CANS 12OZ. 9

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

Non-Alcoholic

SOFT DRINKS

GINGER BEER

SEASONAL SODA

COFFEE

ESPRESSO

19% gratuity added to parties of six or more

