



# 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:** Chef Oscar Soto

**Director of Operations:** Brannon Swindle

**Events Manager:** Victoria Tononi

**Events Office Manager:** Mia Stahl

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

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

**Lunch Hours:** Tuesday-Friday 11:30am – 2:30pm

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

**Capacity:** Le Box: 64-82 seated/100+ standing reception  
Le Palm: 50 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

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## *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, and tavern 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.

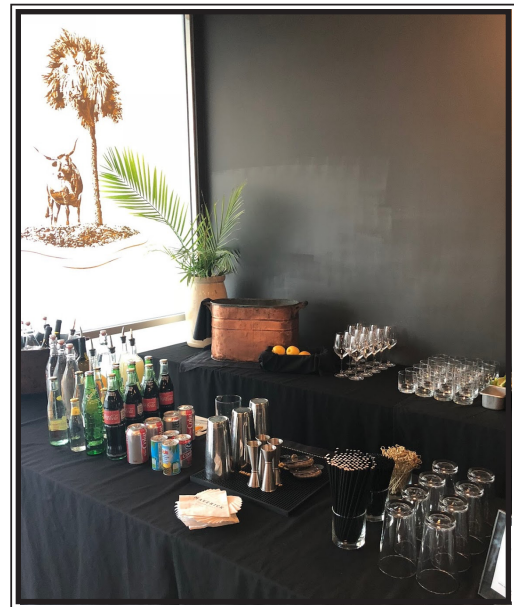


**ROUNDS SEAT UP TO 64**

**LONG TABLES SEAT UP TO 72**



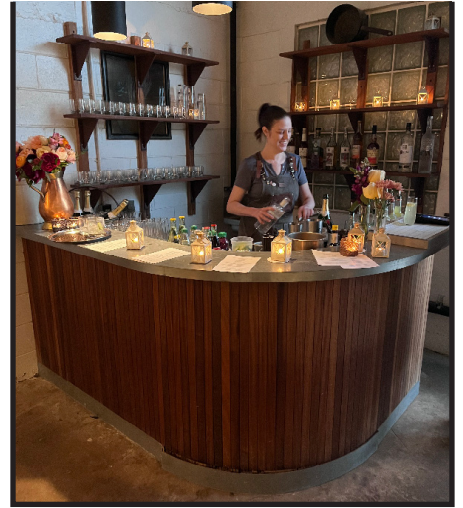
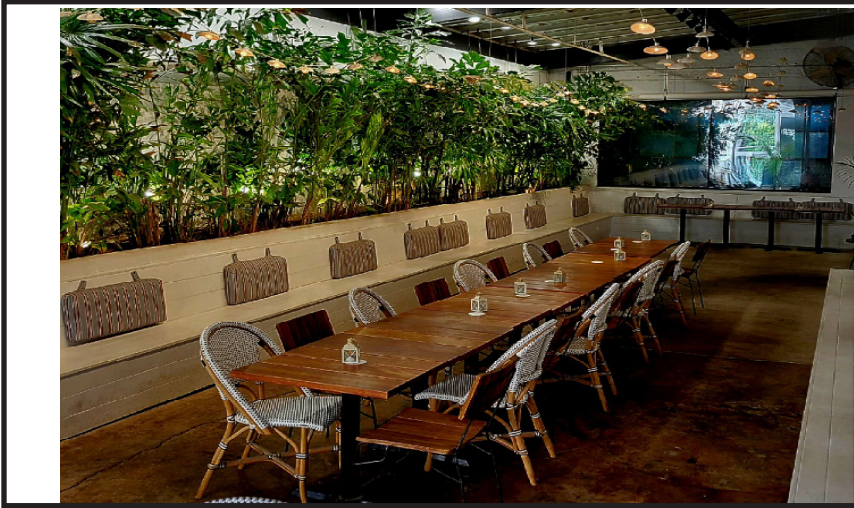
**CLASSROOM LECTURE STYLE**



**PERSONALIZED BAR OPTIONS**

# Le Palm

Our garden room is the perfect setting for your cocktail mixer or company brunch, with seating for up to 50 and standing room for 75. This converted patio space provides a natural aesthetic, 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  
BOOTHS AND MAIN BAR



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

# *Passed Appetizers*

**PRICED PER PIECE**

**GOUGÈRES \$2**

**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**



# Three Course Plated Lunch Menu

**\$55 PER PERSON**

## *Starter*

(choose two)

### **MIXED GREENS SALAD**

cucumber, tomato, red onion & champagne walnut vinaigrette

### **ARUGULA SALAD**

pear, walnuts, parmesan & lemon vinaigrette

### **CAESAR SALAD**

romaine hearts, tomato, parmesan cheese & croutons

### **SEASONAL SOUP**

## *Mains*

(choose two)

### **NEW YORK STRIP**

crushed red bliss potatoes, asparagus & chimichurri

### **ATLANTIC SALMON**

asparagus, beurre blanc

### **ROASTED CHICKEN**

8 oz roasted chicken breast, sauteed brussels & cherry tomatoes with au jus

### **CAULIFLOWER STEAK**

with chimichurri and sautéed vegetables

### **TRUFFLE GNOCCHI**

pâte à choux pasta with mushrooms, & parmesan

## *Dessert*

(choose one)

### **SEASONAL CHEESECAKE**

### **SEASONAL TART**

# *Four Course Plated Lunch Menu*

**\$75 PER PERSON**

## *For the Table*

(choose one)

**GOUGÈRES**

**FRIED CALAMARI**

**PÂTÉ DE CAMPAGNE**

## *Starter*

(choose two)

**MIXED GREENS SALAD**

cucumber, tomato, red onion & champagne walnut vinaigrette

**ARUGULA SALAD**

pear, walnuts, parmesan & lemon vinaigrette

**CAESAR SALAD**

romaine hearts, tomato, parmesan cheese & croutons

**SEASONAL SOUP**

## *Mains*

(choose three)

**NEW YORK STRIP**

crushed red bliss potatoes, asparagus & chimichurri

**ATLANTIC SALMON**

asparagus, beurre blanc

**ROASTED CHICKEN**

8 oz roasted chicken breast, sauteed brussels & cherry tomatoes with au jus

**CAULIFLOWER STEAK**

with chimichurri and sautéed vegetables

**TRUFFLE GNOCCHI**

pâte à choux pasta with mushrooms, & parmesan

## *Dessert*

(choose one)

**SEASONAL CHEESECAKE**

**SEASONAL TART**



# MAVERICK

TEXAS BRASSERIE

*Southtown*

## *Brunch Prix-Fixe*

**\$45 Per Person**

### *For the Table*

**SWEET DOUGH**

**PASTRY DU JOUR**

### *Mains*

(choose three)

**CROQUE MONSIEUR**

ham, dijon, sauce mornay, gruyère & frites

**STEAK FRITES**

Maverick frites, spinach & herb butter

**FRENCH TOAST**

fall spice anglaise, mixed berry jam, cardamom chantilly, brioche

**AU POIVRE BURGER**

swiss, lemon dressed arugula, dill pickles & Frites

**SALMON BAGEL**

cured salmon, herbed cream cheese, scrambled eggs,  
bell pepper, tomato

**AVOCADO TOAST**

housemade sourdough, sliced avocado, shaved radish, marinated cherry  
tomatoes, balsamic glaze, crumbled goat cheese





# 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 walnut vinaigrette

## *Shared Entrées*

(choose two)

**COQ AU VIN** traditional braised chicken stew

**ROASTED CHICKEN** with natural jus

**PORK CONFIT** with veal jus

**SEASONAL GULF FISH** with curried cauliflower purée

**BEEF BOURGUIGNON** red wine braised beef stew

**ROASTED NY STRIP** with chimichurri

## *Shared Sides*

(choose two)

**ROASTED BRUSSELS SPROUTS**

**GLAZED CARROTS**

**WHIPPED RED BLISS POTATOES**

**SAUTEED GREENBEANS**

**HOUSE MADE GNOCCHI**

## *Dessert*

(choose one)

**SEASONAL CHEESECAKE**

**SEASONAL TART**

# Three Course Plated Dinner 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 walnut vinaigrette

### **SEASONAL SOUP**

## *Mains*

(choose three)

### **NEW YORK STRIP**

sautéed green beans & crushed red bliss potatoes with chimichurri

### **ATLANTIC SALMON**

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

### **TRUFFLE GNOCCHI**

pâte à choux pasta with mushrooms, & parmesan

### **ROASTED CHICKEN**

sautéed brussels & cherry tomatoes with natural jus

### **CAULIFLOWER STEAK**

with chimichurri and sautéed vegetables

## *Desserts*

(choose two)

### **SEASONAL CHEESE CAKE**

### **SEASONAL POT DE CRÈME**

### **SEASONAL TART**

# Four Course Plated Dinner Menu

**\$95 PER PERSON, INDIVIDUALLY PLATED**

## *For the Table*

(choose two)

**GOUÈRES**

**BREAD BASKET**

**PÂTÉ DE CAMPAGNE**

## *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 walnut vinaigrette

**SEASONAL SOUP**

## *Mains*

(choose four)

**NEW YORK STRIP**

crushed red bliss potatoes, asparagus & chimichurri

**BEEF TENDERLOIN**

sautéed spinach, potatoes au gratin, sauce bourdelaise

**DUROC PORK CHOP**

red wine braised cabbage, caramelized onions, mustard jus

**ROASTED PORK LOIN**

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

**ROASTED CHICKEN**

sautéed brussels, cherry tomatoes & natural jus

**TRUFFLE GNOCCHI**

pâte à choux pasta with mushrooms, & parmesan

**SEASONAL GULF FISH**

with roasted cauliflower & curried cauliflower purée

**ATLANTIC SALMON**

asparagus, beurre blanc

## *Desserts*

(choose two)

**SEASONAL CHEESE CAKE**

**SEASONAL POT DE CRÈME**

**SEASONAL TART**

# *Wine Packages*

## **OLD WORLD STANDARD**

*45\$ - 70\$ per bottle*

- 2022 Château eau L'Orangerie **SAUVIGNON BLANC**, Bordeaux
- 2022 Yves Cuilleron **CHARDONNAY**, 'Les Longeroies' Marsannay Burgundy
- 2021 Maurice De Lapulas **PINOT NOIR**, Burgundy
- 2020 Château Des Capucins **MERLOT BLEND**, Lalande-De-Pomerol Bordeaux

## **NEW WORLD STANDARD**

*\$55 -70\$ per bottle*

- 2021 BonAnno **CHARDONNAY**, Los Carneros
- 2021 Lincourt **PINOT NOIR**, Sta. Rita Hills
- 2021 Paso D'Oro **CABERNET SAUVIGNON**, Paso Robles

## **OLD WORLD PREMIUM**

*\$69-\$88 per bottle*

- 2021 Domaine De La Cote De Fasse **CHARDONNAY**, Chablis Burgundy
- 2020 Jean Collet **SAUVIGNON BLANC**, Saint Bris Burgundy
- 2020 Joseph Drouhin **PINOT NOIR**, Burgundy
- 2016 Château Gros Caillou **MERLOT BLEND**, Saint-Emilion Bordeaux

## **NEW WORLD PREMIUM**

*\$88 - \$92 per bottle*

- 2020 Ramey **CHARDONNAY**, Russian River Valley
- 2022 Hartford Court **CHARDONNAY**, Russian River Valley
- 2021 Calera **PINOT NOIR**, Central Coast
- 2019 Brendel 'Cooper's Reed' **CABERNET SAUVIGNON**, Napa Valley

*Selections are subject to change. Let us know if you would like a personalized Sommelier consultation in lieu of the selections listed, starting 55\$ and ends at hosts discretion.*





# MAVERICK

TEXAS BRASSERIE

*Southtown*

## *Bar Options*

### **MAVERICK STANDARD**

*\$10-\$14 per cocktail*

Townes Vodka, Broker's Gin, Flor de Cana 4 Year White Rum,  
Campo Bravo Blanco Tequila, Wahaka Mezcal,  
Old Overholt, JTS Brown Bourbon, Famous Grouse Blended Scotch

### **TEXAN EDITION**

*\$10-\$18 per cocktail*

Tito's Vodka, Lucky Star Gin, Plantation 3 Star White Rum,  
LALO Blanco Tequila, Madre Mezcal, Balcones Baby Blue Whisky,  
Milam & Greene Rye, Johnny Walker Black Blended Scotch

### **SAMUEL'S FINEST**

*\$12-\$22 per cocktail*

Belvedere Vodka, Botanist Gin, Diplomatico Planas White Rum,  
Casa Noble Blanco Tequila, Casa Noble Reposado Tequila,  
Rabbit Hole Boxergrail Rye, Basil Hayden Bourbon, Compass Box Spice Tree Blended Scotch

### **BEER CHOICES**

*\$9 per beer*

Freetail 'Bat Outta Helles' **LAGER** San Antonio, TX  
Weathered Souls 'Hardwood Classics' **PILSNER** San Antonio, TX  
Independence 'Original Austin' **AMBER** Austin, TX  
Independence 'Convict Hill' **OATMEAL STOUT** Austin, TX  
Bishop 'Ciderdaze' **CIDER** Dallas, TX  
Stella Artois 'Liberté' **NON-ALCOHOLIC LAGER** Leuven, Belgium

**BARS WILL REQUIRE A FLAT BARTENDER FEE. SELECTIONS ARE SUBJECT TO CHANGE.**

**SIGNATURE COCKTAILS AND CUSTOM SELECTIONS AVAILABLE ON REQUEST**