



MAVERICK

TEXAS BRASSERIE
MAKE YOUR OWN RULES. TEXAS A LA CARTE

About Us

Our team has creatively re-purposed 8,500 square feet of a historic building constructed of brick walls, concrete floors, and high open ceilings into a stylish, yet comfortable multi-room dining and bar spaces. We opened in early 2018. 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. 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 private parking. It is only 15 minutes from the San Antonio airport.

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



Events@MaverickTexas.com

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 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:	Saturday & Sunday	10:00am – 3:00pm
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Private Event Spaces: Le Box ~ La Cave ~ Le Palm ~ Full Restaurant Buyouts

Capacity: Le Box: 64 - 74 seated/100+ standing reception

Le Palm: 50 seated/75 standing reception

La Cave: 16

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, screen, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection. 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



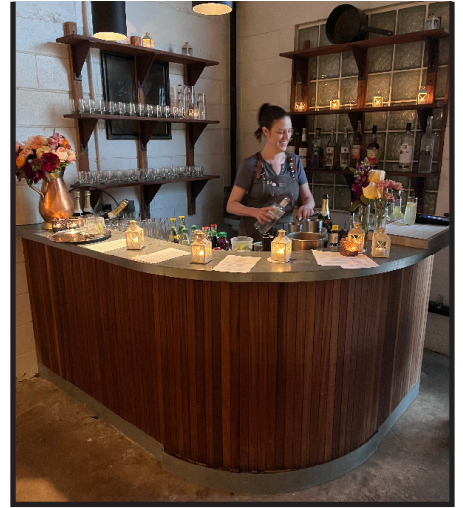
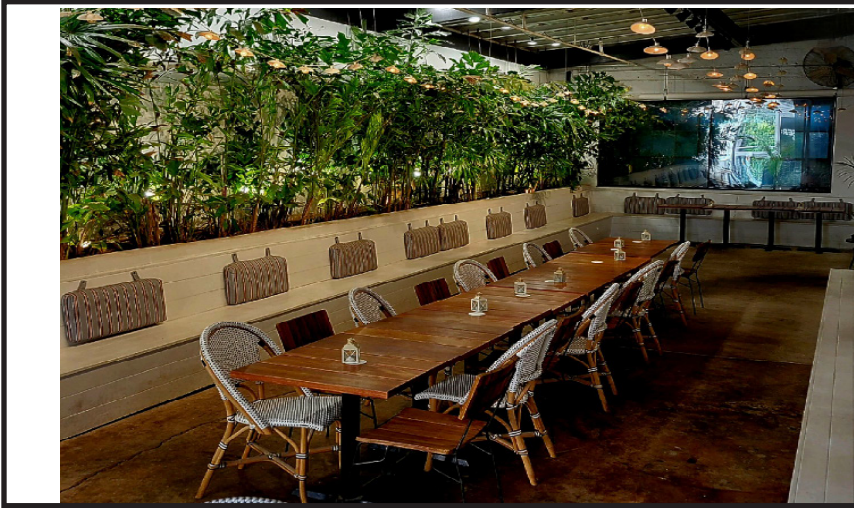
CLASSROOM LECTURE STYLE



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
BOOTHES 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



LE PALM



LA CAVE

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)

GOUGÈRES

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

\$48 - \$52 per bottle

- 2018** Michel Lynch **CABERNET BLEND** Bordeaux
2022 Petit Freylon **SAUVIGNON BLANC** Cuvee Marguerite Bordeaux Blanc
2020 Louis Latour **PINOT NOIR** Var Coteaux du Verdon

NEW WORLD STANDARD

\$50 - \$60 per bottle

- 2022** Cambria **CHARDONNAY** 'Katherine's Vineyard' Santa Maria Valley Central Coast
2022 Matanzas Creek **SAUVIGNON BLANC** Sonoma County
2022 Benton Lane **PINOT NOIR** Willamette Valley
2021 Architect **CABERNET SAUVIGNON** Anderson Valley

OLD WORLD PREMIUM

\$75 - \$85 per bottle

- 2023** Henri Bourgeois **SAUVIGNON BLANC** Sancerre
2020 Famille Vincent **CHARDONNAY** 'Marie Antoinette' Pouilly-Fuisse Burgundy
2021 Henri Latour **PINOT NOIR** Auxey-Duresses Burgundy
2020 Les Cadrans De Lassègue **MERLOT BLEND** Saint-Emilion Bordeaux

NEW WORLD PREMIUM

\$68 - \$90 per bottle

- 2022** Hartford Court **CHARDONNAY** Russian River Valley
2021 Knuttel Family **CHARDONNAY** 'Pas de Deux' Russian River Valley
2021 Husch **PINOT NOIR** Anderson Valley
2021 Auctioneer **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 at 55\$ and ends at hosts discretion.*





MAVERICK

TEXAS BRASSERIE

Southtown

Bar Options

MAVERICK STANDARD

\$10-\$14 per cocktail

Ranch Vodka, Broker's Gin, Flor de Cana 4 Year White Rum,
Campo Bravo Blanco Tequila, Wahaka Mezcal,
Old Overholt Rye, JTS Brown Bourbon, Compass Box Artist's Blend Scotch

TEXAN EDITION

\$10-\$18 per cocktail

Tito's Vodka, Lucky Star Gin, Plantation 3 Star White Rum,
LALO Blanco Tequila, Madre Mezcal, Samuel Maverick Bourbon,
Milam & Greene Rye, Balcones Single Malt

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 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
Community 'Mosiatic' **IPA** Dallas, 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