



# MAVERICK

TEXAS BRASSERIE

*Southtown*

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

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

## Plats Du Jour

SUMMER SPECIAL PRICING THROUGH AUGUST 9TH

3 COURSES/ SALAD AND DESSERT

<b>MONDAY</b>	Coq au Vin <i>red wine-braised chicken, mushroom, potatoes, lardons</i>	25
<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, spinach</i>	
<b>THURSDAY</b>	Tourte Au Poulet <i>chicken, lardons, carrots, mushrooms, puff pastry</i>	
<b>FRIDAY</b>	Veal Stroganoff <i>mushrooms, cognac, parmesan, pappardelle</i>	
<b>SATURDAY</b>	Pork Confit <i>tender pork shoulder, haricot verts, crushed potatoes</i>	
<b>SUNDAY</b>	Beef Bourguignon <i>red wine-braised beef stew, potatoes, lardons</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, lardons, frisée, watercress, soft boiled hen egg	

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

## Entrées

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

## A La Carte to share

SAUTÉED FOREST-HARVESTED MUSHROOMS	12
GRILLED ASPARAGUS WITH CHARRED LEMON, ROASTED GARLIC AIOLI	
SAUTÉED SPINACH WITH GARLIC, LEMON, 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

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

### BUBBLES

- NV Moillard **CHARDONNAY BLEND** Brut Crémant De Bourgogne 13  
 NV Lucien Albrecht Mas **PINOT NOIR** Brut Rosé Crémant d'Alsace 14

### WHITE

- 2020 Selbach **RIESLING** 'Incline' Mosel 12  
 2021 Domaine Schlumberger **PINOT BLANC** 'Les Princes Abbés' Alsace 13  
 2022 Petit Freylon **SAUVIGNON BLANC BLEND** Bordeaux Cuvée Marguerite 12  
 2021 Knuttel Family **CHARDONNAY** 'Pas de Deux' Russian River Valley 16  
 2022 Domaine Deux Roches **CHARDONNAY** Saint Veran Burgundy 16

### ROSÉ

- 2022 Château de Lascaux **GRENACHE BLEND** Languedoc 14

### RED

- 2022 Pierre-Marie Cheremette **GAMAY** 'Griottes' Beaujolais 15  
 2020 Louis Latour **PINOT NOIR** Var Coteaux du Verdon 14  
 2021 Lincourt **PINOT NOIR** Santa Rita Hills 15  
 2021 Delas Freres **GRENACHE BLEND** Ventoux Rhone 12  
 2022 Château Moulin de Mallet **CABERNET BLEND** Bordeaux 12  
 2021 The Fableist "373" **CABERNET SAUVIGNON** Paso Robles 14

## Sommelier Picks By The Glass

- 2023 Casa Julia **SAUVIGNON BLANC** Maule Chile 12  
 2022 Philippe Raimbault **SAUVIGNON BLANC** 'Apud Sariacum' Sancerre *via coravin* 18  
 2022 Gerard Bertrand **ORANGE WINE** Languedoc-Roussillon 14  
 2022 Sebastien Hurluberlu **CABERNET FRANC** Loire Valley *via coravin* 16  
 2019 Domaine De La Charbonniere **CABERNET SAUVIGNON** Chateauneuf-de-Pape *via coravin* 28

## Specialty Cocktails

- TIGER IN A TROPICAL STORM** 12  
 vodka, pineapple, basil, bay leaf, dolin dry, lime juice, ginger & turmeric salt
- NEGRONI BLANC** 17  
 botanist gin, lillet blanc, salers gentiane apéritif
- MAVERICK** 15  
 scotch, madeira, benedictine, psychauchs, orange bitters
- RUM POMPETTE** 14  
 rum, peach, falernum, orange, lime, topo chico
- BIG DILL IN NORMANDY** 13  
 gin, cucumber, dill, aquavit, lemon
- BANANAS FOR COCONUTS** 16  
 coconut infused rum, banana, pistachio orgeat, lemon, egg white, bitters
- LA RÉVERIE ROSA** 14  
 tequila, raspberries, cointreau, lemon, topo chico
- FLEUR DE LIS** 12  
 brandy, orange liqueur, citrus, vanilla, absinthe, angostura, pepita rim

### 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

Brunch

Saturday-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

## Beer

### DRAFT 9

- HighWheel Beerworks 'Betty' **KÖLSCH**  
 San Antonio, TX / 5.75%
- HighWheel Beerworks 'SA Hefe' **HEFEWEIZEN**  
 San Antonio, TX / 5.4%
- HighWheel Beerworks '56' **WEST COAST IPA**  
 San Antonio, TX / 6.5%
- Viva 'Amarillo' **BLONDE**  
 San Antonio, TX / 5.1%
- Viva 'Spurveza' **LAGER**  
 San Antonio, TX / 4.2%

### BOTTLE / CANS 12OZ. 9

- Karbcach 'Love Street' **KÖLSCH**  
 Houston, Texas / 4.9%
- Freetail 'Bat Outta Helles' **LAGER**  
 San Antonio, Texas / 4.7%
- 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%
- Community 'Mosaic' **IPA**  
 Dallas, TX / 8.6%
- Bishop Rotating Seasonal **CIDER**  
 Dallas, Texas / Varies
- Stella Artois 'Liberté' **NON ALCOHOLIC LAGER**  
 Leuven, Belgium / 0.0%

## Non-Alcoholic

### SOFT DRINKS

### GINGER BEER

### COFFEE

### ESPRESSO

### SEASONAL OFFERING

19% gratuity added to parties of six or more



### 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