



# MAVERICK

TEXAS BRASSERIE

*Southtown*

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## To Share

<b>GOUGÉRES</b> delicately baked cheese puffs	<b>12</b>
<b>ESCARGOT DE PROVENCE</b> caramelized onions, garlic-parsley butter, truffled puff pastry add housemade baguette <b>4</b>	<b>16</b>
<b>PÂTÉ DE CAMPAGNE</b> housemade baguette, dijonnaise, frisée, radish, cornichons	<b>18</b>
<b>ROASTED CAULIFLOWER</b> curried cauliflower purée, pickled golden raisins, marcona almonds	<b>14</b>
<b>BEEF TARTARE</b> DEAN & PEELER FARMS TEXAS RIBEYE shallot, parsley, cured egg yolk, dijonnaise, & housemade baguette	<b>22</b>
<b>CALAMARI &amp; OCTOPUS</b> fingerling potatoes, calabrese oil, smoked paprika, tomato petals	<b>21</b>
<b>BREAD BASKET</b> housemade breads with whipped butter	<b>10</b>

## Plats Du Jour

**3 COURSES/ SALAD AND DESSERT**

<b>MONDAY</b>	Coq au Vin <i>red wine-braised chicken, mushroom, potatoes, lardons</i>	<b>35</b>
<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 <b>12</b> CUP <b>9</b> / BOWL <b>12</b>
<b>MIXED GREENS</b>	STARTER <b>9</b> / MAIN <b>15</b>
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, house pickles, au poivre sauce, & frites	<b>18</b>
<b>MOULES FRITES</b> mussels in saffron-white wine cream sauce & frites add housemade baguette <b>4</b>	<b>24</b>
<b>PAN-SEARED TROUT GRENOBLOISE</b> cauliflower florets, thyme-brioche croutons, lemon-caper brown butter	<b>24</b>
<b>PORK SCHNITZEL</b> lemon-caper brown butter add an egg <b>3</b> / add mushrooms <b>5</b>	<b>24</b>
<b>ROASTED HALF CHICKEN</b> charred lemon jus, preserved lemon, scallion salad	<b>24</b>
<b>ATLANTIC SALMON</b> 8 oz pan-seared salmon, saffron beurre blanc, scallion salad	<b>28</b>
<b>GRILLED DUROC PORK CHOP</b> SINGLE/DOUBLE <b>28 / 44</b> red wine braised cabbage, caramelized onions, mustard jus	
<b>STEAK AU POIVRE</b> 12 OZ DEAN & PEELER FARMS RIBEYE brined green peppercorn sauce	<b>42</b>
<b>DUCK LEG CASSOULET</b> confit duck leg, dijon, garlic-panko, bacon, sausage, white beans	<b>29</b>
<b>WOOD FIRED MIXED GRILL</b> 6 oz tenderloin, quail, sausage, and chimichurri sauce	<b>45</b>

## A La Carte to share

<b>SAUTÉED FOREST-HARVESTED MUSHROOMS</b>	<b>12</b>
<b>GRILLED ASPARAGUS WITH CHARRED LEMON, ROASTED GARLIC AIOLI</b>	
<b>SAUTÉED SPINACH WITH GARLIC, LEMON, WHITE WINE, BUTTER</b>	
<b>BRUSSELS SPROUTS WITH HAZELNUT NOUGAT, SWISS, BALSAMIC GLAZE</b>	
<b>MACARONI &amp; CHEESE WITH LARDONS &amp; CRÈME FRAÎCHE</b>	
<b>TRUFFLED PARISIAN GNOCCHI WITH MUSHROOMS &amp; PARMESAN</b>	
<b>HAND-CUT, DOUBLE-COOKED FRITES</b>	
ADD TRUFFLE & PARMESAN <b>4</b>	

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 Deux Moulins **SAUVIGNON BLANC BLEND** Loire Valley 14  
 2021 Knuttel Family **CHARDONNAY** 'Pas de Deux' Russian River Valley 16  
 2022 Domaine Deux Roches **CHARDONNAY** Saint Veran Burgundy 16

### ROSÉ

- 2023 Triennes **CINSAULT BLEND** Méditerranée Provence 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 **GRENAPE BLEND** Ventoux Rhone 12  
 2020 Château Pey la Tour **MERLOT BLEND** Bordeaux 13  
 2023 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 David 'Hurluberlu' **CABERNET FRANC** Loire Valley *via coravin* 16  
 2022 Calvet 'Heritage de J.M Calvet' **GRENAPE BLEND** Chateaneuf-du-pape *via coravin* 24

## 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, peychauds, orange bitters
- RUM POMPETTE** 14  
 rum, peach, falernum, orange, lime, topo chico
- BIG DILL IN NORMANDY** 13  
 gin, cucumber, dill, aquavit, lemon
- PALABRA FINALE** 20  
 chile infused tequila, mezcal, green chartreuse, maraschino liqueur, lime
- LA RÉVERIE ROSA** 14  
 tequila, raspberries, cointreau, lemon, topo chico
- CLOTHES ON THE GRASS** 13  
 brandy, pistachio orgeat, passionfruit, velvet falernum, lemon

### 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

### PRIVATE DINING

Maverick's talented banquet staff want to help you plan your private event either in our unique "Le Box" that offers inviting seating from 20 to 80 or up to 150 reception style or our "Le Palm" garden room which offers seating for up to 50 and it's own bar. Buyouts of the entire restaurant can also accommodate up to 300. Private entrance and valet parking available.

### PLEASE CONTACT

info@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

Karbach 'Love Street' **BLONDE**  
 Houston, Texas / 4.9%

Freetail 'Bat Outta Helles' **LAGER**  
 San Antonio, Texas / 4.7%

Stella Artois 'Original' **PILSNER**  
 Leuven, Belgium / 5.0%

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

