



# MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS À LA CARTE

## Starters



- GOUGÉRES** 12  
delicately baked gruyere cheese puffs
- HAND CUT DOUBLE COOKED FRITES** 10  
garlic aioli, black pepper truffle ketchup  
add truffle oil and parmesan 4
- BREAD BASKET** 10  
housemade breads with whipped butter
- RAW AHI TUNA** 20  
compressed campari-watermelon, mint, feta
- BEEF TARTARE** 22  
shallot, parsley, cured egg yolk, dijonnaise, & housemade baguette
- CALAMARI & OCTOPUS** 21  
fingerling potatoes, calabrese oil, smoked paprika, tomato petals
- EAST COAST OYSTERS** \$22 FOR 6 / \$39 FOR 12  
on the half shell, mignonette, calabrian cocktail sauce
- ESCARGOT DE PROVANCE** 16  
caramelized onions, garlic-parsley butter, truffled puff pastry, baguette
- CITRUS CURED SALMON** 18  
avocado, chives, charred red onion creme fraiche, wonton crisps
- MIXED FRITE** 21  
crispy fried calamari, shrimp, & golden peppers, calabrese aioli
- LUMP CRAB CAKES** 24  
sweet corn puree, roasted pepper coulis, calabrese aioli, herb salad

## Soups & Salads



- FRENCH ONION SOUP** 12  
caramelized onion, beef stock, gruyere, crouton
- ROASTED BUTTERNUT SQUASH & APPLE SOUP** 12  
black pepper creme fraiche, crisp sage
- MIXED GREENS** STARTER 9 / MAIN 15  
red wine agave nectar vinaigrette, black berries, chèvre goat cheese, & pecan
- BOSTON BIBB** STARTER 9 / MAIN 15  
champagne walnut vinaigrette, red radish, granny smith apples, & candied walnuts

## Plats Du Jour



35

3 COURSES/ SALAD AND DESSERT

- MONDAY** Coq au Vin *red wine-braised chicken, mushroom, potatoes, lardons*
- TUESDAY** Porchetta *crispy rotisserie pork, glazed carrots, veal jus, crispy potato*
- WEDNESDAY** Cordon Bleu *chicken breast, ham, mornay, potatoes, spinach*
- THURSDAY** Tourte Au Poulet *chicken, lardons, carrots, mushrooms, puff pastry*
- FRIDAY** Beef Bourguignon *red wine-braised beef stew, potatoes, lardons*
- SATURDAY** Pork Confit *tender pork shoulder, haricot verts, crushed potatoes*
- SUNDAY** Provençal seafood stew, seafood medley, tomatoes, fines herbs

## Signature Mains



- MAVERICK BURGER** 18  
In-house ground rib-eye & brisket, gruyere, butter lettuce, vine-ripe tomatoes, caramelized onions, house pickles & frites
- MOULES FRITES** 24  
mussels in saffron-white wine cream sauce & frites, housemade baguette
- PORK SCHNITZEL** 22  
lemon-caper brown butter add an egg 3 / add mushrooms 5
- ROASTED HALF CHICKEN** 25  
tarragon, shallots, charred lemon jus, scallion salad
- ATLANTIC SALMON** 28  
8 oz pan-seared salmon, saffron beurre blanc, scallion salad
- GRILLED DUROC PORK CHOP** 21  
SINGLE/DOUBLE 28 / 44  
red wine braised cabbage, caramelized onions, mustard jus
- PAN SEARED DUCK BREAST** 29  
Maple leaf farms, all-natural duck breast, roasted grapes, port wine gastrique
- SAUTEÉD TROUT** 24  
heirloom tomato-caper relish, thyme brioche croutons, citrus beurre blanc

## Wood Fired Specialties



- MIXED GRILL** 45  
6 oz. tenderloin, quail, duck sausage, salsa verde
- GRILLED FRESH CATCH** MKT  
40 OZ. PASTURE RAISED TOMAHAWK 210  
12 OZ. RIBEYE 42  
12 OZ. NEW YORK STRIP 40  
8 OZ. FILET MIGNON 44  
\*CHOICE ONE COMPLIMENTARY SIGNATURE SAUCE\*
- RED WINE DEMI-GLACE, BEARNAISE, SALSA VERDE**

## Pasta



- CRESTI DI GALLO** 22  
ricotta salata, vodka sauce, caramelized onions
- FETTUCINE AUX FRUITS DE MER** 32  
shrimp, mussels, calamari, spicy san marazano tomatoes

## A La Carte



to share 12

- SAUTÉED FOREST-HARVESTED **MUSHROOMS**
- 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
- ROASTED CAULIFLOWER** CURRIED CAULIFLOWER PUREE, PICKLED GOLDEN RAISINS, MARCONA ALMONDS
- TRUFFLED HOUSEMADE POTATO **GNOCCHI**, MUSHROOMS, PARMESAN

### 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.

*Sommelier Picks By The Glass* 

- 2022 La Scolca **CORTESE** Gavi Piedmont **12**
- 2022 Sebastien David 'Hurluberlu' **CABERNET FRANC** Loire Valley *via coravin* **16**
- 2022 Calvet 'Heritage de J.M Calvet' **GRENACHE BLEND** Chateaneuf-du-pape *via coravin* **24**

*Wines by the Glass* 

- RED**
- 2022 Pierre-Marie Cheremette **GAMAY** 'Griottes' Beaujolais **15**
  - 2020 Louis Latour **PINOT NOIR** Var Coteaux du Verdon **14**
  - 2022 Folk Machine **PINOT NOIR** Potter Valley **15**
  - 2021 Delas Freres **GRENACHE BLEND** Ventoux Rhone **12**
  - 2020 Cherry House **GRENACHE BLEND** Paso Robles **14**
  - 2020 Château Pey la Tour **MERLOT BLEND** Bordeaux **13**
  - 2023 The Fableist "373" **CABERNET SAUVIGNON** Paso Robles **14**

- ROSÉ**
- 2023 Château Saint Laurent **CINSAULT BLEND** Méditerranée Provence **12**

- WHITE**
- 2020 Selbach **RIESLING** 'Incline' Mosel **12**
  - 2022 Kracher **GRUNER VELTLINER** Burgenland Austria **15**
  - 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**

- BUBBLES**
- NV Prosper Maufoux **CHARDONNAY BLEND** Brut Cremant De Bourgogne **16**
  - NV Lucien Albrecht Mas **PINOT NOIR** Brut Rosé Crémant d'Alsace **14**

*Dessert Cocktails* 

- FLYING BELLS** **15**  
Meletti Cioccolato, Frangelico, Crème de Cacao, Vodka
- LE CRIQUET** **15**  
Fernet Branca, Meletti Cioccolato, Mint, Cream
- ESPRESSO MARTINI** **15**  
Borghetti, Crème de Cacao, Vodka, Espresso
- CARAJILLO** **15**  
Licor 43, Drambuie, Espresso

- DIGESTIFS, PASTIS, & AMARI**
- |                        |           |                        |           |
|------------------------|-----------|------------------------|-----------|
| Chartreuse Green       | <b>17</b> | Amaro Braulio          | <b>13</b> |
| Chartreuse Yellow      | <b>17</b> | Amaro Montenegro       | <b>10</b> |
| Five Farms Irish Cream | <b>12</b> | Amaro Nonino           | <b>14</b> |
| Nonino Grappa Merlot   | <b>15</b> | Fernet Branca          | <b>9</b>  |
| Drambuie               | <b>13</b> | Vecchio Amaro Del Capo | <b>11</b> |
| Frangelico             | <b>10</b> | Pernod                 | <b>18</b> |
| Sambuca Molinari       | <b>10</b> | Ricard                 | <b>13</b> |
| Luxardo Amaretto       | <b>10</b> | Kubler Absinthe        | <b>15</b> |

*Specialty Cocktails* 

- BONNE CHANCE** **13**  
rosemary infused vodka, vanilla, lemon juice, ginger beer
- CASHMERE & CORDUROY** **17**  
rye, calvados, cardamomo, ginger, cardamomo, orange oil
- MAVERICK** **15**  
scotch, madeira, benedictine, peychauds, orange bitters
- WALK IN THE WOODS** **13**  
dark rum, spiced pear liqueur, honey, sage, lemon
- AN OFFER YOU CAN'T INFUSE** **15**  
poppy seed infused bourbon, amaretto, house lemon tincture
- BRIGHT COPPER KETTLES** **17**  
citadelle gin, campari, sweet vermouth, star anise, plum bitters
- COZY SEASON** **13**  
brandy, cold brew, house vanilla, aztec chocolate bitters
- PALABRA FINALE** **20**  
chile infused tequila, mezcal, green chartreuse, maraschino liqueur, lime

*Desserts* 

- VANILLA BEAN CRÈME BRÛLÉE**  
fresh berries, cookie
- DARK CHOCOLATE & RED BERRY TORTE**  
berry jam, bitter chocolate mousse, dark chocolate ganache
- PROFITEROLES**  
vanilla ice cream, pistachio milk crumble, hot fudge
- SEASONAL FRUIT TART**  
rotating frangipane, vanilla ice cream
- ICE CREAM DU JOUR**  
with hot fudge or caramel sauce, cookie
- SORBET DU JOUR**  
rotating frozen dessert

*Espresso Creations* 

- |                   |          |                  |          |
|-------------------|----------|------------------|----------|
| <b>CAPPUCCINO</b> | <b>5</b> | <b>AMERICANO</b> | <b>4</b> |
| <b>LATTE</b>      | <b>6</b> | <b>ESPRESSO</b>  | <b>4</b> |
| <b>CORTADO</b>    | <b>5</b> | <b>COFFEE</b>    | <b>5</b> |

*Beer* 

- LOCAL DRAFTS 9**
- HighWheel Beerworks 'Betty' **KÖLSCH**  
San Antonio, TX / 5.75%
  - HighWheel Beerworks 'Lettie' **BLACK KÖLSCH**  
San Antonio, TX / 5.4%
  - HighWheel Beerworks '56' **WEST COAST IPA**  
San Antonio, TX / 6.5%
  - Viva 'Ale Niño' **HAZY IPA**  
San Antonio, TX / 5.8%
  - Viva 'Spurveza' **LAGER**  
San Antonio, TX / 4.2%

*Non-Alcoholic*

- SOFT DRINKS 4**
- ICED TEA 4**
- SEASONAL OFFERING 4**



\*19% gratuity added to parties of six or more

**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**  
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