



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS À LA CARTE

Starters



GOUGÉRES

delicately baked gruyere cheese puffs

HAND CUT DOUBLE COOKED FRITES

garlic aioli, black pepper truffle ketchup
add truffle oil and parmesan 4

BREAD BASKET

housemade breads with whipped butter

BEEF TARTARE

shallot, parsley, dijonnaise, & housemade baguette

CALAMARI & OCTOPUS

fingerling potatoes, calabrese oil, smoked paprika, tomato petals

ESCARGOT DE PROVENCE

caramelized onions, garlic-parsley butter, truffled puff pastry, baguette

CITRUS CURED SALMON

avocado, chives, charred red onion creme fraiche, wonton crisps

MIXED FRITE

crispy fried calamari, shrimp, & golden peppers, calabrese aioli

LUMP CRAB CAKES

sweet corn puree, roasted pepper coulis, calabrese aioli, herb salad

Soups & Salads

FRENCH ONION SOUP

caramelized onion, beef stock, gruyere, crouton

ROASTED BUTTERNUT SQUASH & APPLE SOUP

black pepper, creme fraiche, crisp sage

MIXED GREENS

red wine agave vinaigrette, blackberries, chèvre goat cheese, & pecans

BOSTON BIBB

champagne walnut vinaigrette, red radish, granny smith apples, & candied walnuts

Plats Du Jour

3 COURSES / SALAD, ENTREE AND DESSERT

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

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.

Signature Mains



12	MAVERICK BURGER	19
	in-house ground rib-eye & brisket, gruyere, butter lettuce, vine-ripe tomatoes, caramelized onions, house pickles & frites	
10	MOULES FRITES	24
	mussels in saffron-white wine cream sauce & frites, housemade baguette	
11	PORK SCHNITZEL	22
	lemon-caper brown butter add an egg 3 add mushrooms 5	
22	ROASTED HALF CHICKEN	25
	tarragon, shallots, charred lemon jus, scallion salad	
21	ATLANTIC SALMON	28
	8 oz pan-seared salmon, saffron beurre blanc, curled scallions	
16	GRILLED DUROC PORK CHOP	SINGLE 28 / DOUBLE 44
	red wine braised cabbage, caramelized onions, mustard jus	
18	PAN SEARED DUCK BREAST	29
	maple leaf farms all-natural duck breast, roasted grapes, port wine gastrique	
21	SAUTEÉD TROUT	28
	heirloom tomato-caper relish, thyme brioche croutons, citrus beurre blanc	
24		

Wood Fired Specialties

	MIXED GRILL	45
	6 oz. tenderloin, quail, duck sausage, salsa verde	
	40 OZ. PASTURE RAISED TOMAHAWK	MKT
	12 OZ. RIBEYE	42
	12 OZ. NEW YORK STRIP	40
	8 OZ. FILET MIGNON	44
	* CHOICE OF ONE SAUCE TO PAIR WITH STEAKS *	
	RED WINE DEMI-GLACE, SALSA VERDE, OR BEARNAISE	

Pasta

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

A la Carte

	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	
	ROASTED CAULIFLOWER CURRY PUREE, GOLDEN RAISINS, MARCONA ALMONDS	
	TRUFFLED HOUSEMADE POTATO GNOCCHI , MUSHROOMS, PARMESAN	

Sommelier Picks By The Glass

- 2022 Gerard Bertrand **ORANGE WINE** 'Orange Gold' Vin De France **15**
- 2022 Sebastien David 'Hurluberlu' **CABERNET FRANC** **16**
Loire Valley *via coravin*
- 2022 Calvet 'Heritage de J.M Calvet' **GRENACHE BLEND** **24**
Chateaneuf-du-pape *via coravin*

Wines by the Glass

RED

- 2021 Maurice Lapalus & Fils **PINOT NOIR** Bourgogne
- 2023 Anne Amie **PINOT NOIR** 'Winemaker's Selection ' Willamette
- 2021 Roger Perrin **SYRAH BLEND** Côtes du Rhône
- 2020 Château Pey la Tour **MERLOT BLEND** Bordeaux
- 2021 Brendel **CABERNET SAUVIGNON** 'Cooper's Reed'
Napa Valley

ROSÉ

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

WHITE

- 2020 Selbach **RIESLING** 'Incline' Mosel
- 2022 Kracher **GRUNER VELTLINER** Burgenland Austria
- 2022 Deux Moulins **SAUVIGNON BLANC BLEND** Loire Valley
- 2021 Knuttel **CHARDONNAY** 'Pas de Deux' Russian River Valley
- 2022 Domaine Deux Roches **CHARDONNAY** Saint Veran Burgundy

BUBBLES

- NV Prosper Maufoux **CHARDONNAY BLEND** Brut Cremant De
Bourgogne
- NV Cleto Chiarli **LAMBRUSCO** Emilia Romagna
- NV Lucien Albrecht Mas **PINOT NOIR** Brut Rosé Crémant d'Alsace

DESSERT WINE

- NV Didier Meuzard **PINOT NOIR** Ratafi De Bourgogne
- 2009 Lieutenant de Sigalas Rabaud **SEMILLON BLEND** Sauternes
- 10 Year Taylor Fladgate **TAWNY PORT** Portugal

Dessert Cocktails

FLYING BELLS

Meletti Cioccolato, Frangelico, Crème de Cacao, Vodka

LE CRIQUET

Fernet Branca, Meletti Cioccolato, Mint, Cream

ESPRESSO MARTINI

Borghetti, Crème de Cacao, Vodka, Espresso

CARAJILLO

Licor 43, Drambuie, Espresso

DIGESTIFS, PASTIS, & AMARI

- | | | | |
|------------------------|-----------|------------------------|-----------|
| Chartreuse Green | 17 | Amaro Braulio | 13 |
| Chartreuse Yellow | 17 | Amaro Montenegro | 10 |
| Five Farms Irish Cream | 12 | Amaro Nonino | 14 |
| Nonino Grappa Merlot | 15 | Fernet Branca | 9 |
| Drambuie | 13 | Vecchio Amaro Del Capo | 11 |
| Frangelico | 10 | Pernod | 18 |
| Sambuca Molinari | 10 | Ricard | 13 |
| Luxardo Amaretto | 10 | Kubler Absinthe | 15 |

*19% gratuity added to parties of six or more

Specialty Cocktails

- BONNE CHANCE** **13**
rosemary infused vodka, vanilla, lemon juice, ginger beer
- RIVIERA RUMEUR** **22**
botanist cask rested gin, koval cranberry, peach, carpano antica
- CASHMERE & CORDUROY** **17**
rye, calvados, cardamomo, ginger, cardamom, orange oil
- MAVERICK** **17**
scotch, madeira, benedictine, peychauds, orange bitters
- WALK IN THE WOODS** **14**
dark rum, spiced pear liqueur, honey, sage, lemon
- 18 AN OFFER YOU CAN'T INFUSE** **15**
poppy seed infused bourbon, amaretto, house lemon tincture
- 16 COZY SEASON** **13**
brandy, cold brew, house vanilla, aztec chocolate bitters
- 13 WOMAN OF PASSION** **15**
tequila, cointreau, passionfruit liqueur, lime oil
- 18 PALABRA FINALE** **20**
chile infused tequila, mezcal, maraschino, chartreuse, lime juice

Desserts

- 12 VANILLA BEAN CRÈME BRÛLÉE** **12**
fresh berries, cookie
- 12 DARK CHOCOLATE & RED BERRY TORTE**
berry jam, bitter chocolate mousse, dark chocolate ganache
- 15 PROFITEROLES** **14**
vanilla ice cream, pistachio milk crumble, hot fudge
- 16 SEASONAL FRUIT TART** **16**
rotating frangipane, vanilla ice cream
- ICE CREAM DU JOUR**
with hot fudge or caramel sauce, cookie
- 16 SORBET DU JOUR** **14**
rotating frozen dessert

Espresso Creations

- | | | | |
|-------------------|------------------------|-------------------------|----------|
| CAPPUCCINO | 5 | AMERICANO | 4 |
| LATTE | 6 | ESPRESSO | 4 |
| CORTADO | 5 | COFFEE | 5 |
| | add vanilla .50 | sub oat milk .75 | |

Beer

- TEXAS BOTTLE / CANS** *12OZ.* **9**
- Real Ale 'Crispy Business' **LAGER**
Blanco, Texas / 4.5%
- Real Ale 'Hans' Pils' **PILSNER**
Blanco, Texas / 5.3%
- 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%
- San Antonio, TX / 4.2%*

ASK ABOUT OUR LOCAL DRAFT BEERS

Non-Alcoholic

- SOFT DRINKS** **4**
- ICED TEA** **4**
- SEASONAL OFFERING** **5**



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

events@mavericktexas.com

PETER SELIG
President

BRANNON SWINDLE
Director of Operations

ED EBERT
Executive Chef