



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

HEIRLOOM TOMATO GAZPACHO

chilled tomato soup, balsamic reduction, extra virgin olive oil

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

35

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> |

Signature Mains



12

MAVERICK BURGER

in-house ground certified beef, gruyere, butter lettuce, vine-ripe tomatoes, caramelized onions, house pickles & frites

10

MOULES FRITES

mussels in saffron-white wine cream sauce & frites, housemade baguette

11

PORK SCHNITZEL

lemon-caper brown butter add an egg **3** add mushrooms **5**

22

ROASTED HALF CHICKEN

tarragon, shallots, charred lemon jus, curled scallions

21

ATLANTIC SALMON

8 oz pan-seared salmon, saffron beurre blanc, curled scallions

16

GRILLED DUROC PORK CHOP

red wine braised cabbage, caramelized onions, mustard jus

SINGLE **28** / DOUBLE **44**

18

PAN SEARED DUCK BREAST

maple leaf farms all-natural duck breast, roasted grapes, port wine gastrique

21

SAUTEÉD TROUT

heirloom tomato-caper relish, thyme brioche croutons, citrus beurre blanc

24

Wood Fired Specialties

MIXED GRILL

6 oz. tenderloin, Lockhart quail, duck sausage, salsa verde

47

40 OZ. PASTURE RAISED TOMAHAWK

MKT

12 OZ. RIBEYE

48

12 OZ. NEW YORK STRIP

45

8 OZ. FILET MIGNON

48

* CHOICE OF ONE SAUCE TO PAIR WITH STEAKS *

RED WINE DEMI-GLACE, SALSA VERDE, OR BEARNAISE

Pasta

CRESTI DI GALLO

vodka sauce, ricotta salata, caramelized onions

22

FETTUCINE AUX FRUITS DE MER

shrimp, mussels, calamari, spicy san marazano tomatoes

32

A la Carte

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 CURRY PUREE, 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.

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.

Sommelier Picks By The Glass

- 2022 Gerard Bertrand **ORANGE WINE** 'Orange Gold' Vin De France **15**
 2023 La Raimbauderie **SAUVIGNON BLANC** Sancerre **22**
 2016 Terra Rouge **MOUVEDRE BLEND** 'Tete a Tete' Sierra Foothills **18**

Wines by the Glass

RED

- 2021 Maurice Lapalus & Fils **PINOT NOIR** Bourgogne **18**
 2023 Anne Amie **PINOT NOIR** 'Winemaker's Selection ' Willamette **19**
 2021 Roger Perrin **SYRAH BLEND** Côtes du Rhône **16**
 2021 Leduc Frouin **CABERNET FRANC** 'La Seigneurie' Loire Valley **16**
 2020 Chateau Lillian Ladouys **MERLOT BLEND** Saint Estephe Bordeaux **18**
 2021 Brendel **CABERNET SAUVIGNON** 'Cooper's Reed' Napa Valley **18**

ROSÉ

- 2023 Brisa Suave **VINHO VERDE** Minho Portugal **12**

WHITE

- 2020 Selbach **RIESLING** 'Incline' Mosel **12**
 2022 Kracher **GRUNER VELTLINER** Burgenland Austria **15**
 2022 Hyland Estate **GEWURZTRAMINER** McMinneville Oregon **15**
 2023 Athletes Du Vin **SAUVIGNON BLANC** Touraine Loire Valley **14**
 2021 Knuttel **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 Cleto Chiarli **LAMBRUSCO** Emilia Romagna **14**
 NV Lucien Albrecht Mas **PINOT NOIR** Brut Rosé Crémant d'Alsace **14**

DESSERT WINE

- NV Didier Meuzard **PINOT NOIR** Ratafia De Bourgogne **8**
 2009 Lieutenant de Sigalas Rabaud **SEMILLON BLEND** Sauternes **8**
 10 Year Sandeman **TAWNY PORT** Portugal **12**

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

- RIVIERA RUMEUR** **22**
 botanist cask rested gin, koval cranberry, peach, carpano antica
- LA BELLE DE LA BAIE** **16**
 vodka, lavender, thyme, yellow chartreuse, lemon, sparkling wine
- MAVERICK** **17**
 scotch, madeira, benedictine, peychauds, orange bitters
- MERRY JESTER** **14**
 white rum, fassionola, velvet falernum, lemon, foamer, topo
- BIG DILL IN NORMANDY** **14**
 gin, cucumber, dill, aquavit, lemon
- FLEUR DE LIS** **13**
 brandy, orange, lemon, house vanilla, anise, angostura bitters, sesame
- WOMAN OF PASSION** **15**
 tequila, cointreau, passionfruit liqueur, lime oil
- PALABRA FINALE** **20**
 chile infused tequila, mezcal, maraschino, chartreuse, lime juice

Desserts

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

Espresso Creations

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

Beer

- TEXAS BOTTLE / CANS 12OZ.** **9**
- Real Ale 'Crispy Business' **LAGER** **15**
 Blanco, Texas / 4.5%
- Real Ale 'Hans' Pils' **PILSNER** **15**
 Blanco, Texas / 5.3%
- Independence 'Austin Original' **AMBER** **15**
 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%

ASK ABOUT OUR LOCAL DRAFT BEERS

Non-Alcoholic

- SOFT DRINKS 4**
ICED TEA 4
SEASONAL OFFERING 7



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