



# MAVERICK

TEXAS BRASSERIE

MAKE YOUR OWN RULES. TEXAS A LA CARTE

## *About Us*

Our team has creatively re-purposed 8,500 square feet of a historic building constructed of brick walls, concrete floors, and high open ceilings into a stylish, yet comfortable multi-room dining and bar spaces. We opened in early 2018. Maverick is open seven days a week to the public and for private events as well.

Located adjacent to the River Walk and Historic downtown and walkable to many of San Antonio's iconic hotels and tourist sites, Maverick is also easily accessed via the two major north/south freeways and provides private parking. We are only 15 minutes from the San Antonio airport.

Our totally separate Le Box dining area with a private entrance offers a space for an array of events and is equipped with state of the art audio visual equipment allowing for presentations.



[Events@MaverickTexas.com](mailto:Events@MaverickTexas.com)

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 [MaverickTexas.com](http://MaverickTexas.com)

# Fact Sheet

710 South Saint Mary's Street, San Antonio, Texas 78205

T: 210.973.6050

MaverickTexas.com

**President:** Pete Selig

**Executive Chef:** Chef Ed Ebert

**Director of Operations:** Brannon Swindle

**Events Manager:** Victoria Tononi

**Dinner Hours:** Monday - Sunday 5:00pm – 10:00pm  
Friday - Saturday 5:00pm – 11:00pm

**Brunch Hours:** Saturday & Sunday 10:00am – 3:00pm

**Private Event Spaces:** Le Box ~ La Cave ~ Le Palm ~ Full Restaurant Buyouts

**Capacity:** Le Box: 64 - 74 seated/100+ standing reception  
Le Palm: 50 seated/75 standing reception  
La Cave: 16

Chef's Dining Room: 46  
Main Dining Room: 90

**Dress Code:** Most people dine in "Business Casual" attire. However, we don't have a dress requirement. Some people dress formally while others come very casually dressed. We support a "come as you are" attitude for our guests.

**Credit Cards Accepted:** Amex, Visa, MasterCard, Diners Club, Discover and JCB.

**Parking:** Valet parking available \$15 per car during dinner only

**Menu & Guest Count Guarantee:** Final menu selections and event details are required 14 days prior to the event. Menu prices and item availability are subject to change.

Final guest count is required 3 business days prior to the event. Final bill will reflect the confirmed final guest count or actual guest count, whichever is higher.

Increased guest count requests within 24 hours of the event are subject to manager's discretion.

events@MaverickTexas.com

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 MaverickTexas.com

# *Le Box*

Private spaces at The Maverick are ideal for meetings, cocktail receptions, wedding events, and everything in between. The Maverick can accommodate groups of 10 to 250 guests, and offers bar, lounge, dining room, and tavern options; all spacious and beautiful designs for seated meals or cocktail receptions.

The Le Box dining area is equipped with high-speed internet and audio-conferencing equipment, including a projector, screen, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection. We are poised to host your clients and business partners with everything you need to have a productive meeting.



**ROUND TABLES SEAT UP TO 64**

**LONG TABLES SEAT UP TO 72**



**CLASSROOM LECTURE STYLE**

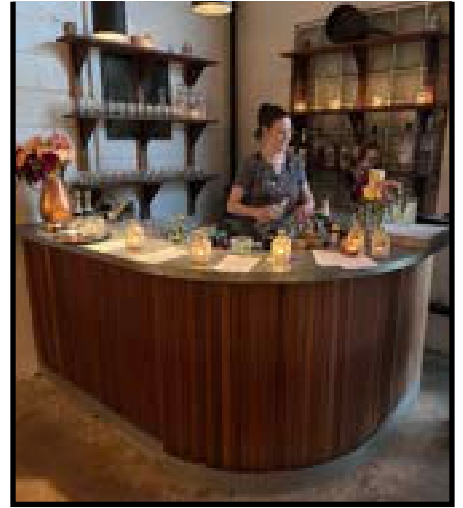


**PERSONALIZED BAR OPTIONS**



# Le Palm

Our garden room is the perfect setting for your cocktail mixer or company brunch, with seating for up to 50 and standing room for 75. This converted patio space provides a natural aesthetic, alongside A/C for the Texas heat and heaters for the winter to keep you comfortable while mingling with guests. With a patio bar, there is no need to look any further for your private party space.



## Other Spaces

**TAVERN AND CHEF'S AREAS ARE AVAILABLE IN PARTIAL OR WHOLE BUY-OUTS**

### LA CAVE



A SEMI-PRIVATE ROOM WITH SEATING  
UP TO 16 GUESTS



MAIN DINING ROOM  
"TAVERN"  
WINDOWS LINED WITH  
BOOTHES AND MAIN BAR



BACK DINING ROOM  
"CHEFS DINING"  
WITH OUR CHEFS  
COMMUNITY TABLE  
CENTERED NEAR  
KITCHEN

## *Passed Appetizers*

**PRICED PER PIECE**

**GOUGÈRES \$2**

**BRUSCHETTA \$3**

**SALMON TARTARE WITH RED ONION CRÈME FRAÎCHE,  
AVOCADO, & CHIVE ON SESAME LAVASH \$6**

**BEEF TARTARE ON CROSTINI \$6**

**PORK BELLY BLT WRAPS \$5**

**GOAT CHEESE AND PROSCIUTTO WITH TOMATO JAM \$4**

**BEEF TENDERLOIN SKEWERS \$7.5**

**PORK RILLETTES WITH TOMATO JAM AND PICKLED JALEPEÑO \$3**

**RAW OYSTERS \$6**



**LE PALM**



**LA CAVE**



**MAVERICK**

TEXAS BRASSERIE

*Southern*

## *Brunch/Lunch Prix-Fixe*

**\$40 PER PERSON**

### *For the Table*

**SWEET DOUGH**

**PASTRY BASKET**

### *Mains*

(choose three)

#### **FRENCH TOAST**

cinnamon sugar anglaise, mixed berry jam, cardamom chantilly

#### **MAVERICK BURGER**

house ground beef patty, brioche bun, manchego cheese,  
bibb lettuce, tomato, red onion, & frites

#### **STEAK AND EGGS**

6oz NY Strip, soft scrambled eggs, salsa verde, frites

#### **OMELETTE DU FROMAGE**

fines herbs, gruyere cheese

#### **SALMON SALAD**

cherry tomatoes, red onions, cucumber, champagne  
walnut vinaigrette

#### **SAUTÉED TROUT**

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

#### **CHICKEN PAILLARD**

oven dried tomatoes, arugula, lemon beurre blanc

#### **PARISIAN BENEDICT**

soft poached eggs, ham, hollandaise, griddled croissant

# Family-Style Menu

**\$65 PER PERSON, ENTRÉES SHARED**

## *Starter*

(choose one)

### **ARUGULA SALAD**

pear, walnuts, parmesan & lemon vinaigrette

### **CAESAR SALAD**

romaine hearts, tomato, parmesan cheese & croutons

### **MIXED GREENS SALAD**

cucumber, tomato, red onion & champagne walnut vinaigrette

## *Shared Entrées*

(choose two)

**COQ AU VIN** traditional braised chicken stew

**ROASTED CHICKEN** with natural jus

**PORK CONFIT** with veal jus

**SEASONAL GULF FISH** with curried cauliflower purée

**BEEF BOURGUIGNON** red wine braised beef stew

**ROASTED NY STRIP** with chimichurri + **\$9 PER PERSON**

## *Shared Sides*

(choose two)

**ROASTED BRUSSELS SPROUTS**

**GLAZED CARROTS**

**WHIPPED RED BLISS POTATOES**

**SAUTEED GREENBEANS**

**HOUSE MADE GNOCCHI**

## *Dessert*

**SEASONAL CHEESECAKE**

# Three Course Plated Dinner Menu

**\$75 PER PERSON, INDIVIDUALLY PLATED**

## Starters

(choose two)

### **ARUGULA SALAD**

pear, walnuts, parmesan & lemon vinaigrette

### **CAESAR SALAD**

romaine hearts, tomato, parmesan cheese & croutons

### **MIXED GREENS SALAD**

cucumber, tomato, red onion with champagne walnut vinaigrette

### **SEASONAL SOUP**

## Mains

(choose three)

### **ATLANTIC SALMON**

asparagus, beurre blanc

### **SEASONAL GULF FISH**

with roasted cauliflower & curried cauliflower pureé

### **ROASTED PORK LOIN**

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

### **TRUFFLE GNOCCHI**

housemade potato pasta with truffle, mushrooms, & parmesan

### **ROASTED CHICKEN**

sautéed brussels & cherry tomatoes with natural jus

### **CAULIFLOWER STEAK**

with chimichurri and sautéed vegetables

### **NEW YORK STRIP + \$9 PER PERSON**

crushed red bliss potatoes, asparagus & chimichurri

## Desserts

### **SEASONAL CHEESE CAKE**

### **SEASONAL POT DE CRÈME**



# Four Course Plated Dinner Menu

**\$100 PER PERSON, INDIVIDUALLY PLATED**

## *For the Table*

(choose two)

**GOUGÈRES** delicately baked gruyere cheese puffs

**BREAD BASKET** housemade breads with whipped butter

**ROASTED CAULIFLOWER** curry puree, golden raisins, marcona almonds

## *Starter*

(choose two)

### **ARUGULA SALAD**

fresh pear, walnuts, parmesan & lemon vinaigrette

### **CAESAR SALAD**

romaine hearts, tomato, parmesan cheese & croutons

### **MIXED GREENS SALAD**

cucumber, tomato, red onion with champagne walnut vinaigrette

### **SEASONAL SOUP**

## *Mains*

(choose four)

### **NEW YORK STRIP**

crushed red bliss potatoes, asparagus & chimichurri

### **DUROC PORK CHOP**

red wine braised cabbage, caramelized onions, mustard jus

### **ROASTED PORK LOIN**

with forest-harvested mushrooms, sautéed green beans, toasted walnuts & veal jus

### **ROASTED CHICKEN**

sautéed brussels, cherry tomatoes & natural jus

### **TRUFFLE GNOCCHI**

housemade potato pasta with truffle, mushrooms, & parmesan

### **SEASONAL GULF FISH**

with roasted cauliflower & curried cauliflower purée

### **ATLANTIC SALMON**

asparagus, beurre blanc

## *Desserts*

### **SEASONAL CHEESE CAKE**

### **SEASONAL POT DE CRÈME**

# *Wine Packages*

## **OLD WORLD STANDARD**

*\$50 - \$72 per bottle*

- 2023 Les Athletes Du Vin SAUVIGNON BLANC Loire Valley - \$50**
- 2023 Pierre Blanches CHARDONNAY Vin De France - \$55**
- 2023 Pierre Blanches CABERNET SAUVIGNON BLEND Vin De France - \$55**
- 2021 Maurice Lapalus & Fils PINOT NOIR Bourgogne Rouge - \$72**

## **NEW WORLD STANDARD**

*\$56 - \$65 per bottle*

- 2021 Knuttel Family CHARDONNAY Russian River Valley - \$64**
- 2022 Matanzas Creek SAUVIGNON BLANC Sonoma County - \$56**
- 2022 Bloodroot Wines PINOT NOIR Sonoma County - \$65**
- 2020 Fableist CABERNET SAUVIGNON Paso Robles \$55**

## **OLD WORLD PREMIUM**

*\$95 - \$140 per bottle*

- 2022 Domaine Fournier Pere et Fils SAUVIGNON BLANC 'Les Belles Vignes' Sancerre - \$95**
- 2024 Broucard CHARDONNAY CHABLIS - \$120**
- 2022 Alex Moreau PINOT NOIR Passe-Tout-Grains Burgundy - \$130**
- 2020 Chateau De Fieuzal CABERNET BLEND Pessac-Leognan - \$140**

## **NEW WORLD PREMIUM**

*\$90 - \$120 per bottle*

- 2022 Hartford Court CHARDONNAY Russian River Valley - \$90**
- 2021 Matthiasson SAUVIGNON BLANC BLEND Napa Valley - \$115**
- 2021 Husch PINOT NOIR Anderson Valley - \$90**
- 2022 Faust CABERNET SAUVIGNON Napa Valley - \$120**

*Selections are subject to change. Let us know if you would like a personalized  
Sommelier consultation in lieu of the selections listed, starting at 55\$ and ends at hosts' discretion.*

## Bar Options

### **MAVERICK STANDARD**

*\$10-\$14 per cocktail*

Ranch Vodka, Broker's Gin, Flor de Cana 4 Year White Rum,  
Campo Bravo Blanco Tequila, Wahaka Mezcal,  
Old Overholt Rye, JTS Brown Bourbon, Compass Box Artist's Blend Scotch

### **TEXAN EDITION**

*\$10-\$18 per cocktail*

Tito's Vodka, Lucky Star Gin, Plantation 3 Star White Rum,  
LALO Blanco Tequila, Madre Mezcal, Samuel Maverick Bourbon,  
Milam & Greene Rye, Balcones Single Malt

### **SAMUEL'S FINEST**

*\$12-\$22 per cocktail*

Belvedere Vodka, Botanist Gin, Diplomatico Planas White Rum,  
Casa Noble Blanco Tequila, Casa Noble Reposado Tequila,  
Rabbit Hole Boxergrail Rye, Basil Hayden Bourbon, Compass Box Spice Tree Scotch

### **PER PERSON PER HOUR:**

#### **BEER, WINE, & SIGNATURE COCKTAIL**

\$18 for the first hour, \$15 every hour after.

This includes any beer, one red and one white wine, and one signature cocktail.

#### **WELL PACKAGE:**

\$21 for the first hour, \$18 for each additional hour.

This includes a selection of well liquors, beers, and one red and one white wine.

### **BEER CHOICES**

*\$9 per beer*

Freetail 'Bat Outta Helles' **LAGER** San Antonio, TX  
Real Ale 'Hans' Pils' **PILSNER** Blanco, TX  
Independence 'Original Austin' **AMBER** Austin, TX  
Independence 'Convict Hill' **OATMEAL STOUT** Austin, TX  
Community 'Mosiatic' **IPA** Dallas, TX  
Bishop 'Ciderdaze' **CIDER** Dallas, TX  
Stella Artois 'Liberté' **NON-ALCOHOLIC LAGER** Leuven, Belgium

**SELECTIONS ARE SUBJECT TO CHANGE. SIGNATURE COCKTAILS AND CUSTOM SELECTIONS  
AVAILABLE ON REQUEST. PARTIES OF 25 OR MORE WILL INCUR A PRIVATE BARTENDER FEE.**