

STARTERS

CREAMY TOMATO SOUP cup 5.⁹⁵ / bowl 6.⁹⁵

SOUP OF THE DAY cup 5.⁹⁵ / bowl 6.⁹⁵

CANDIED BACON "LOLLIPOPS"
Apple cider reduction 7.⁵⁰

SPICY TUNA SALSA CRUDA*
Yellow fin tuna and fresh corn tortilla chips 8.⁹⁵

SPINACH ARTICHOKE DIP
Creamy goat cheese, Fresh corn tortillas chips
small 5.⁹⁵ / large 10.⁹⁵

PULLED PORK SPRING ROLLS
Sriracha-Ranch aioli dipping sauce 6.⁹⁵

BARBEQUED CHICKEN WINGS
House smoked and tossed with home made BBQ sauce
half dozen 6.⁹⁵ / dozen 11.⁹⁵

BURGER SLIDERS*
Aged Vermont cheddar, shaved onions, MAX sauce 9.⁹⁵

BUFFALO SHRIMP-
Celery, carrots, blue cheese dressing 10.⁹⁵

SWEET & SOUR FRIED PICKLES

Buttermilk batter, Chipotle dipping sauce 7.⁵⁰

VEGETARIAN CHILI

Crispy corn tortilla chips, aged cheddar small 4.⁹⁵ / large 8.⁹⁵

TEXAS LONGHORN CHILI

Crispy corn tortilla chips, aged cheddar, cilantro crema
small 5.⁹⁵ / large 9.⁹⁵

MAX SALAD – Mixed greens, tomato, cucumber,
Bermuda onion, radish, sherry mustard seed vinaigrette. 5.⁹⁵

MAX'S CLASSIC CAESAR –
Crisp romaine hearts, classic Caesar dressing,
Grana Padano, croutons 6.⁹⁵

ICEBERG SALAD – Iceberg wedge, grape tomatoes,
crumbled bacon, creamy blue cheese dressing 6.⁹⁵

KALE SALAD – Kale, cucumber, grape tomato, radish
carrot, crispy wontons, soy-ginger & lime vinaigrette 6.⁹⁵

Sandwiches

All sandwiches come with hand cut fries and pickles.

WARM MEATLOAF SANDWICH
Aged Vermont cheddar, crispy onion straws,
sriracha ketchup, lettuce, tomato, artisan roll 10.⁹⁵

BUFFALO CHICKEN WRAP
Crispy chicken, romaine lettuce, tomato,
cucumber, blue cheese 10.⁹⁵

PULLED PORK
12 hour house smoked. shaved red onion,
coleslaw, potato rolls 11.⁹⁵

CHOKE N' CHICKEN
Spinach and artichoke crusted chicken breast,
oven roasted tomatoes, arugula 10.⁹⁵

PASTRAMI PARADISE
Carmelized onions, gruyere, dill pickle
Brewtus mustard, pretzel bun 12.⁹⁵

GRILLED CHEESE
Comtè, gruyère, aged Vermont cheddar,
rustic rosemary semolina bread 9.⁹⁵

WAGYU BEEF HOT DOG
All natural, 1/3 lb., grass fed American Wagyu Beef
with jalapeño mustard, pepper relish and onion. 7.⁹⁵/12.⁹⁵

BURGERS

MAX Burger proudly serves Certified Humane Angus beef. Our mission is to provide our guests with humanely raised, environmentally-sustained animals, using no antibiotics, no pesticides, and no added hormones.

All burgers come with a side of hand-cut fries and house made pickles. Free substitutions include cole slaw or kettle chips.

Side substitutions .95-1.50 *Gluten-free rolls may be substituted for \$1.⁰⁰*

MAX CLASSICS*

8 oz., lettuce, tomato, Max sauce, artisan roll 11.⁹⁵

5 oz., lettuce, tomato, Max sauce, potato roll 9.⁹⁵

6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll 9.⁹⁵

AMERICAN WAGYU * - 8 oz., lettuce, tomato, Max sauce, artisan roll 14.⁹⁵

ALFRED * - 8 oz., Comtè cheese, caramelized onions,
rosemary aioli, artisan roll 12.⁹⁵

FATTY MELT * - 8 oz., sandwiched between two grilled cheese sandwiches,
tomato, applewood smoked bacon 13.⁹⁵

INSIDE OUT * -8 oz., gorgonzola stuffed, apple-wood smoked bacon,
grilled onion, arugula, artisan roll 13.⁹⁵

FUN GUY* - 8 oz. American Wagyu, truffle mushroom spread, arugula,
French onion aioli, crispy onion strings, au poivre dipping sauce, artisan roll 16.⁹⁵

BLACKJACK * - 8 oz. blackened, jalapeño jack cheese,
roasted green chiles, guacamole, honey-chipotle onions, artisan roll 13.⁹⁵

MISS DAISY * - 8 oz., brie cheese, apple-wood smoked bacon,
apple honey Dijonaise, lettuce, tomato, on toasted brioche bread 13.⁹⁵

FRISKY CHICKEN * -7 oz. chicken patty, jalapeño jack cheese
mango salsa, lettuce, jalapeño aioli, artisan roll 11.⁹⁵

TURKEY BURGER – 7 oz., Plainville Farms Turkey, goat cheese,
watercress, oven roasted tomato, whole wheat roll 12.⁹⁵

SHRIMP BURGER– Sweet and sour glaze, Asian vegetables, soy-scalion aioli 14.⁹⁵

TUNA BURGER * - 7 oz. seared tuna burger, house-made kimchi,
ginger-orange aioli, artisan roll 13.⁹⁵

PORTOBELLA "BURGER" (vegetarian)- Balsamic roasted portobella caps,
red onion, arugula, gruyere, roasted pepper almond aioli, artisan roll 12.⁹⁵

THE GRATEFUL VEG – House-made quinoa-sunflower seed burger,
cheddar cheese, shaved red onion, roasted tomato, baby arugula,
green goddess dressing, avocado, whole wheat roll 12.⁹⁵

CHALKBOARD BURGERS/SANDWICHES

MONDAY * - Curly Q

TUESDAY * - Bacon and Onion Smash

WEDNESDAY* - Sgt. Peppercorn

THURSDAY * - Big Blue

FRIDAY * - Mushroom Demi

SATURDAY * - Barbeque Burger

SUNDAY * - Mohawk Farms Bison

TOPPINGS AND CHEESES 1. each

Toppings: chili • applewood smoked bacon • fried egg* •
oven roasted tomato • sautéed mushrooms • roasted red peppers
Cheeses: American • gruyère • jalapeño jack • aged Vermont cheddar
Great Hill Farms Blue Cheese

FAMILY SIDES 4. each

hand-cut fries • onion rings • sweet potato fries • edamame • eggplant fries
truffle spuds • coleslaw • mashed potatoes • grilled asparagus • broccolini

Big Salads

CAESAR SALAD

Crisp romaine hearts, Grana Padano, croutons 11.⁹⁵
Grilled Chicken 15.⁹⁵
Pan Seared Salmon

ASIAN KALE SALAD

Crisp wontons, grape tomato, cucumber, radish,
julienne carrot, soy-ginger & lime vinaigrette 12.⁹⁵
Grilled Chicken 17.⁹⁵
Sesame Crusted Tuna *

PAN SEARED SCALLOPS

Romaine, frisée and arugula, spiced walnuts,
blue cheese crumbles, chopped Apple-wood bacon,
Granny Smith apple, roasted onion vinaigrette 16.⁹⁵

CHICKEN COBB

Diced chicken, gorgonzola, tomato, bacon,
hardcooked egg, avocado, rye croutons 13.⁹⁵

HANGAR STEAK *

Iceberg wedge, grape tomatoes, crumbled bacon,
rosemary crouton, creamy blue cheese dressing 16.⁹⁵

GREEK CHILLED SHRIMP SALAD

Feta, kalamata olives, grape tomato, red onion,
pepperoncini, cucumber, creamy oregano dressing 14.⁹⁵

BURGER SALAD *- Beef, turkey or veggie

12.⁹⁵-14.⁹⁵

ENTREES

ROASTED HALF CHICKEN Lemon & herb cured, broccolini,
garlic mashed potatoes, pan jus 15.⁹⁵

ST. LOUIS STYLE BARBEQUE RIBS
Dry rubbed & slow smoked, hand-cut fries, creamy coleslaw 19.⁹⁵

HILDA'S MEATLOAF Garlic mashed potatoes, balsamic roasted cipollini onions,
roasted red peppers, caramelized onion demi glace 15.⁹⁵

LEMONGRASS SALMON *
Lemongrass crusted, quinoa medley, mango salsa, agave, watercress 18.⁹⁵

STEAK FRITES*– 10oz Hangar steak with a rosemary-tomato butter, hand-cut fries 21.⁹⁵

BACON MAC-N-CHEESE– Cellentani pasta, Applewood bacon, scallions
Cheddar & American & Parmesan cheese, chicken skin cracklins 13.⁹⁵

04/7/2014

Cocktails

NAME DROPPER	9. ⁹⁵
We know you know him, now try his drink: Hendrick's Gin, St. Germain, & fresh grapefruit juice	
BAJA BURRO	8. ⁹⁵
A twist on the Moscow Mule, with some influence from south of the border. Espolon Blanco, Crème de Cassis, fresh lime, Fever Tree ginger beer	
BLUEBERRY MOJITO	8. ⁹⁵
Beautiful to look at, even better to drink! Don Q rum, blueberry syrup, fresh lime juice, lemon bitters, splash of soda	
KICKIN' COLLINS	8. ⁹⁵
Refreshing is an understatement! House infused cucumber vodka, ginger syrup, fresh lime juice, splash of soda	
THE GAVEL	12. ⁹⁵
The decision is in, guilty of a perfect cocktail. Masterson's Straight Barley Whiskey, Luxardo Maraschino, Yellow Chartreuse, fresh lemon	
VELVET SUNRISE	8. ⁹⁵
Welcome to the new age lemon martini. Bangkok tea infused Beefeater gin, Velvet Falernum, honey syrup, fresh lemon, bitters	
How Now Pow Wow	9. ⁹⁵
So simple its scary. Pow Wow Botanical Rye Whiskey, tonic, fresh lemon	
WHITE PEACH SANGRIA	7. ⁵⁰ / 27.

BOTTLED BEER

ALES

Brewtus Maximus (CT • American Pale Ale)	4. ⁷⁵
Lagunitas Little Sumpin' Sumpin' (CA • Pale Wheat Ale)	6.
Harpoon U.F.O. (MA • American Wheat Ale)	5. ²⁵
Ommegang Witte (NY • Witbier)	7.
Green Flash Hop Head Red (CA • American Red IPA)	6. ⁷⁵
Allagash Tripel Ale (ME • Tripel)	6.
Chimay Blue (Belgium • Trappist Dark)	9.
Duvel (Belgium • Strong Pale Ale)	9.
Ommegang Hennepin (NY • Saison Farmhouse-style)	6.
Sierra Nevada Pale Ale (CA • Pale Ale)	5. ²⁵
Lagunitas IPA (CA • American IPA)	6.
Green Flash West Coast IPA (CA • American IPA)	6. ⁷⁵
DogFish Head Indian Brown Ale (DE • Brown Ale)	6.
Mayflower Porter (MA • Porter)	6.
Samuel Smith Oatmeal Stout (England • Stout)	9.

LAGERS & CIDER

Full Sail Session Lager (OR • American Pale Lager)	5.
Anchor Steam (CA • American Steam Lager)	6.
Clausthaler (Germany • Non-Alcohol)	5.
Omission Pale Ale (gluten free) (US • American Pale Ale)	5. ⁵⁰
McKenzie's Hard Cider (NY • American Hard Cider)	5.
Stella Artois (Belgium • Euro Lager)	5. ⁷⁵
Heineken (Netherlands • Euro Lager)	5.
Amstel (Netherlands • Lager)	5.
Miller Lite (US • Pale American Lager)	4. ⁵⁰
Mich Ultra (US • Pale American Lager)	4. ⁵⁰
Coors Light (US • Pale American Lager)	4. ⁵⁰
Corona (Mexico • Mexican Lager)	5. ⁵⁰
Corona Light (Mexico • Pale Mexican Lager)	5. ⁵⁰
Budweiser (US • American Lager)	4. ⁵⁰
Bud Light (US • Pale American Lager)	4. ⁵⁰

BOMBERS

Franziskaner (Germany • Hefe Weiss • 6.5% ABV • 16.9 oz.)	11.
Ommegang Rare VOS (NY • Belgian-style Dark Ale • 6.5 % ABV • 750 ml)	16.
Rogue Dead Guy Ale (OR • Helles Bock • 6.5% ABV • 22 oz.)	13.
Allagash Interlude (ME • Saison • 9.5% ABV • 750 ml)	34.
Maine Beer Co. Zoe (ME • Amber/Red., 7.2% ABV • 16 oz.)	13.
Lagunitas Hop Stoopid (CA • Imperial I.P.A., 8.0% ABV • 22 oz.)	10.
Samuel Smith Nut Brown Ale (England • Brown Ale • 6.5% ABV • 18.7 oz.)	13.
Element Dark Element (MA • American Black Ale • 8.8% ABV • 750 ml)	25.
Stone Arrogant Bastard (CA • American Strong Ale • 7.2% ABV • 22 oz.)	11.
Southern Tier Uneathly (NY • Imperial I.P.A. • 10.0% ABV • 22 oz.)	16.

CANS

Pabst Blue Ribbon (WI • Pale American Lager • 16 oz.)	4. ⁵⁰
Brooklyn Lager (NY • American Lager • 12 oz.)	6. ²⁵
Sixpoint Brewing The Crisp (NY • German Pilsener • 12 oz.)	7.
Oskar Blues Dale's Pale Ale (CO • American Pale Ale • 12 oz.)	6. ²⁵
Back East Ale (CT • American Pale Ale • 12 oz.)	6. ²⁵
New England Brewing Co. Sea Hag (CT • American IPA • 12 oz.)	6. ²⁵
Sierra Nevada Torpedo (CA • Extra IPA • 16 oz.)	8.
Narragansett Seasonal (RI • Varies • 16 oz.)	6. ²⁵
DC Brau Penn Quarter Porter (DC Porter 12 oz)	6.

SHAKES

CHOCOLATE • VANILLA • PB & J
 BANANA CHOCOLATE MALTED
 COFFEE HAZELNUT • STRAWBERRY
 Shakes 5. each

Spiked Shakes

<p>BUFFALO SHAKE - Buffalo Trace Bourbon, caramel, vanilla ice cream</p> <p>KAHLUA EXPRESS - Van Gogh Double Espresso, Kahlua, coffee ice cream</p> <p>PB & J - Frangelico, Chambord, peanut butter, jelly, vanilla ice cream</p> <p>DULCE DE LECHE - Bailey's Caramel, Kahlua, caramel, vanilla ice cream</p> <p>Adult Shakes 9. each</p>
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<p>Stewart's Bottled Soda 2.⁹⁵</p> <p>Root Beer • Orange N' Cream • Black Cherry</p> <p>Birch Beer • Diet Root Beer</p> <p>Fountain sodas 2.⁵⁰ each</p>
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MAX BURGER WINES

	Glass	Bottle
SPARKLING		
Cava Brut Reserve, Segura Viudas , Spain	6.	23.
Champagne, Veuve Clicquot , France (375 ml/750ml)		39. /69.
WHITES		
Sauvignon Blanc, Max Family Cuvee , Sonoma County	9.	34.
Albariño, La Caña , Spain		45.
Chardonnay, Cyprus Central Coast	7.	25.
Pinot Grigio, Ca' Donini , Italy	7. ⁵⁰	26.
Riesling, Dr. Loosen Dr L , Germany	8. ⁵⁰	30.
Chardonnay, Landmark Overlook , Sonoma		54.
Chardonnay, St. Francis , Sonoma	10.	35.
'Evolutionary Blend', Sokol Blossor Evolution , OR		46.
Sauvignon Blanc, Terranoble , Chile	7.	25.
REDS		
'Super Napa', Max Cuvee , Napa	12. ⁵⁰	49.
Barbera, Araldica , Italy		31.
Malbec, Cabrini , Argentina	7.	25.
Petite Sirah, Line 39 , North Coast, CA	8.	28.
Rosso (Merlot, Cabernet Sauvignon, Sangiovese), Falesco Vittiano , Italy		43.
Merlot, McManis Family Vineyards , CA	7.	25.
Pinot Noir, Meiomi , CA	15.	53.
Cabernet Sauvignon, Castle Rock , Paso Robles	7. ⁵⁰	27.
Zinfandel, Four Vines , CA	8.	28.
Cabernet Sauvignon, Robert Mondavi , Napa Valley		50.
Shiraz, Rosemount , Australia	8.	28.
Zinfandel, Seghesio , Sonoma		46.
Cabernet Sauvignon, Seven Falls , WA	10.	36.
Malbec, Susana Balboa , Argentina		49.
Rosso (Negroamaro, Primitivo, Cab Sauv), Tomaresca , Italy	10.	35.
Shiraz, Thorn-Clarke Terra Barossa , Australia		35.
Pinot Noir, Jargon , CA	9.	32.

Top Shelf

Premium Spirits - 2 oz. pour - Served Neat or on the Rocks

The Balvenie Single Malt 14 year Rum Wood (Speyside)	15.
BenRiach Single Malt 12year (Speyside)	11.
Springbank Single Malt 'CV' (Campbeltown)	11.
Glenmorangie Nectar 12 year (Highland)	15.
Lagavulin Single Malt 16 year (Islay)	17.
Macallan 12 Single Malt 12 year (Highland)	15.
Oban Single Malt 14 year (West Highland)	14.
Elijah Craig Bourbon 12 year	14.
Four Roses Bourbon <i>Small Batch</i>	10.
Russell's Reserve Bourbon 10 year	10.
Blantons Kentucky Straight Bourbon	13.
George Dickel Barrel Select Bourbon	10.
Hudson Baby Bourbon (New York)	16.
Knob Creek Small Batch 9 year Bourbon	10.