

STARTERS

- SOUP** –Creamy Tomato 5.⁹⁵
- SOUP OF THE DAY** 5.⁹⁵
- PICK-A-PIGGY** 2.⁷⁵
Sirachi & kimchi, chili-cheese, bacon onion jam
- CANDIED BACON “LOLLIPOPS”** 7.⁹⁵
Apple cider reduction
- PICKLE WRAPPED PASTRAMI** 7.⁹⁵
Tempura fried, sauerkraut, Russian dressing, whole grain mustard sauce
- SPICY TUNA SALSA CRUDA** 8.⁹⁵
Yellow-fin tuna and corn tortilla chips
- SPINACH ARTICHOKE DIP** small 5.⁹⁵ / large 10.⁹⁵
Creamy goat cheese, oven baked pita chips
- PULLED PORK SPRING ROLLS** 6.⁹⁵
Creamy dipping sauce.
- BARBEQUED CHICKEN WINGS** half dozen 5.⁹⁵ / dozen 10.⁹⁵
House smoked with home-made BBQ sauce

- BUFFALO SHRIMP** 9.⁹⁵
Celery, carrots, blue cheese dressing
- BURGER SLIDERS*** 8.⁹⁵
Aged Vermont cheddar, diced onions, pickles, Max sauce
- VEGETARIAN CHILI** small 4.⁹⁵ / large 8.⁹⁵
Crispy corn tortilla chips, aged cheddar
- TEXAS LONGHORN CHILI** small 5.⁹⁵ / large 9.⁹⁵
Crispy corn tortilla chips, aged cheddar, cilantro crema
- 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** 10.⁹⁵
Aged Vermont cheddar, crispy onion straws, srirachi ketchup, lettuce, tomato, artisan roll
- BUFFALO CHICKEN WRAP** 10.⁹⁵
Crispy chicken, romaine lettuce, tomato, cucumber, blue cheese
- PULLED PORK** 11.⁹⁵
12 hour house smoked. Shaved red onion, cole slaw, potato rolls
- CHOKEN’ CHICKEN** 10.⁹⁵
Spinach and artichoke crusted chicken breast, oven roasted tomatoes, arugula
- PASTRAMI NIGHTMARE** 11.⁹⁵
Swiss cheese, Russian dressing, cole slaw, toasted rye bread
- GRILLED CHEESE** 9.⁹⁵
Comtè, gruyère, aged Vermont cheddar, rustic rosemary semolina bread
- KOBE BEEF HOT DOG** 7.⁹⁵/12.⁹⁵
All natural, 1/3 lb., grass fed American Kobe Beef with jalapeno mustard, pepper relish and onions

BURGERS

MAX Burger proudly serves all-natural 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 75¢ *Gluten-free rolls may be substituted for 2.⁵⁰*

- MAX CLASSICS*** 10.⁹⁵
8 oz., lettuce, tomato, Max sauce, artisan roll
- 8 oz., lettuce, tomato, Max sauce, potato roll 8.⁹⁵
- 6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll 9.⁹⁵
- KOBE CLASSIC *** - 8 oz., lettuce, tomato, Max sauce, artisan roll 14.⁹⁵
- ALFRED *** - 8 oz., Comtè cheese, caramelized onions, rosemary aioli, artisan roll 11.⁹⁵
- FATTY MELT *** - 8 oz., sandwiched between two grilled cheese sandwiches, tomato, apple-wood smoked bacon 13.⁹⁵
- INSIDE OUT *** - 8 oz., gorgonzola stuffed, applewood smoked bacon, grilled onion, arugula, artisan roll 12.⁹⁵
- KOBE FUN GUY 3.0 *** - 8 oz., truffled mushroom spread, French onion aioli, crispy onion strings, arugula, au poivre, 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, jalapeno aioli, sweet pepper slaw, artisan roll 11.⁹⁵
- TURKEY BURGER** - 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll 11.⁹⁵

- SHRIMP BURGER** - Sweet and sour glaze, Asian vegetables, soy-scallion aioli 14.⁹⁵
- TUNA BURGER *** - 7 oz., seared tuna burger, house made kimchi, ginger-orange aioli, artisan roll 13.⁹⁵
- PORTOBELLA “BURGER” (vegetarian)** - Roasted portobella caps, red onion, arugula, roasted red peppers, provolone, lemon asparagus aioli, artisan roll 10.⁹⁵
- THE GRATEFUL VEG** - House made quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, greek goddess dressing, avocado, whole wheat roll 11.⁹⁵

CHALKBOARD BURGERS/SANDWICHES

- MONDAY *** - Bearnaise Burger
- TUESDAY *** - Bacon and Onion Smash
- WEDNESDAY *** - Sgt. Peppercorn
- THURSDAY *** - Big Blue
- FRIDAY *** - El Diablo
- SATURDAY *** - Barbeque Burger
- SUNDAY *** - Slow Burner

- TOPPINGS AND CHEESES** 1. each
- Toppings:** chili • apple-wood smoked bacon • fried egg* • oven roasted tomato • sautéed mushrooms • roasted red peppers
- Cheeses:** American • gruyère • jalapeno 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 • cole slaw • mashed potatoes • grilled asparagus • veggie hash

Big Salads

- CAESAR SALAD** 9.⁹⁵
Crisp romaine hearts, Grana Padana, croutons
- Chicken 11.⁹⁵
- Salmon * 15.⁹⁵
- ASIAN KALE SALAD** 10.⁹⁵
Crisp wontons, grape tomato, cucumber, radish, Julienne carrot, soy-ginger & lime vinaigrette
- Grilled Chicken 12.⁹⁵
- Sunflower Crusted Tuna * 17.⁹⁵
- PAN SEARED SCALLOPS** 14.⁹⁵
Romaine, frisee and arugula, spiced walnuts, blue cheese crumbles, candied bacon lardons, Granny Smith apple, roasted onion vinaigrette
- CHICKEN COBB** 13.⁹⁵
Diced chicken, gorgonzola, tomato, bacon, hard cooked egg, avocado, rye croutons
- GREEK CHILLED SHRIMP SALAD** 14.⁹⁵
Feta, kalamata olives, grape tomato, red onion, pepperoncini, cucumber, creamy oregano dressing
- HANGAR STEAK SALAD *** 18.⁹⁵
Romaine, arugula and frisee, grape tomato, hot cherry pepper, grilled onion, blue cheese, avocado, balsamic-tomato vinaigrette
- Substitute portobella mushroom 11.⁹⁵
- BURGER SALAD *** – Beef, turkey or veggie 12.⁹⁵

Please alert your server to any concerns regarding food allergies prior to ordering.

ENTREES

- ROASTED HALF CHICKEN** Lemon & herb cured, asparagus, garlic mashed potatoes, pan jus 15.⁹⁵
- ST. LOUIS STYLE BARBEQUE RIBS** 17.⁹⁵
Dry rubbed & slow smoked, tossed with BBQ sauce, hand-cut fries, creamy cole slaw
- HILDA’S MEATLOAF** Garlic mashed potatoes, seared spinach, au poivre sauce 13.⁹⁵
- PAN ROASTED SALMON *** 17.⁹⁵
Roasted root vegetable hash, kale, spiced cider glaze
- MAX & CHEESE** Cellentani pasta, Black Forrest ham, peas, Gruyère, aged Vermont cheddar, Grana Padano cheese 12.⁹⁵
- STEAK FRITES*** 10^{oz} Hangar Steak with a rosemary tomato butter, hand-cut french Fries 19.⁹⁵

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

*These items may be raw or undercooked to order, or may contain undercooked ingredients

9/14/13

Cocktails

MOSCOW MULE Russian Standard vodka, fresh lime juice, ginger beer	8. ⁹⁵
HOMEMADE SANGRIA Red or White (Pitcher \$27)	7. ⁵⁰
CHOCOLATE MARTINI Tito's vodka, Marie Brizzard chocolate liqueur, Dark Crème de Cacao	9. ⁹⁵
NAME DROPPER Hendricks Gin, St. Germaine, fresh grapefruit juice	9. ⁹⁵
PAINKILLER Sailor Jerry spiced rum, fresh orange juice, pineapple juice coconut crème, fresh grated nutmeg	8. ⁹⁵

Bottled Beers (From lightest to darkest)

Bud Light American Lager, US (4.2%)	4. ⁵⁰
Miller Light Pale American Lager, U.S. (4.2%)	4. ⁵⁰
Coors Light Pale American Lager, U.S. (4.2%)	4. ⁵⁰
Michelob Ultra Pale American Lager, U.S. (4.2%)	5.
Amstel Light Lager, Netherlands (3.5%)	5.
Corona Light Pale Lager, Mexico (4.1%)	5.
Pilsner Urquell Czech Pilsner, Czechoslovakia (4.4%)	5.
Clausthaler Germany (Non-Alcoholic)	5.
Corona Lager, Mexico (4.6%)	5.
Heineken Euro Lager, Netherlands (5.0%)	5.
Samuel Adams Light, MA	5. ⁵⁰
Oskar Blues Brewing <i>Mama's Little Yella Pils</i> Pilsner, CO Can! (6.5%)	5. ⁵⁰
Sixpoint <i>The Crisp</i> Bohemian-style Pils, NY 16oz. Can! (5.4%)	6.
Full Sail Brewery <i>Session</i> Lager, CO (5.1%)	5. ⁵⁰
Weihenstephaner Hefe Weiss Germany, 16.9oz (5.4%)	8.
Moa , <i>Blanc Evolution</i> Belgian White, New Zealand 375ml (5%)	9.
Oskar Blues Brewing <i>Dales's</i> Pale Ale, CO Can! (6.5%)	5. ⁵⁰
Reissdorf Kolsh Germany (4.8%)	7.
21st Amendment <i>Bitter American</i> Extra Pale Ale, Can! CA(4.4%)	5. ⁵⁰
Allagash <i>White</i> Witbier, ME (5.0%)	6.
Maine Beer Company <i>Peeper</i> American Pale Ale, ME 16.9oz (5.5%)	14.
Uinta <i>Wyld</i> Extra Pale Ale, UT (4%)	5.
Ayinger <i>Altbairisch</i> Munich Dark Lager, Germany 11.2oz (5%)	9.
Glutenberg Pale Ale (Gluten Free), Canada (5.0%)	6.
Dupont <i>Farmhouse</i> Ale, Belgium 12.7oz (6.5%)	10.
Stone <i>Levitation</i> Red Ale, CA (4.4%)	5. ⁵⁰
Samuel Adams <i>Latitude 48</i> I.P.A., MA (6%)	5. ⁵⁰
Rising Tide <i>Ishmael</i> American Copper Ale, ME 22oz (5.1%)	15.
Green Flash <i>Rayon Vert</i> Belgian Pale Ale, CA (7%)	7.
Ommegang <i>Witte</i> Wheat Ale with traditional spices, NY (6.2%)	6. ⁵⁰
Duvel Belgian Strong Ale, (8.5%) Belgium	10.
Unibroue <i>Ephemere Pomme</i> Belgian white ale brewed with green apples, Canada (5.5%)	7.
Unibroue <i>La Fin Du Monde</i> Belgian Style Triple, Canada 25.4oz (9%)	18.
Ayinger <i>Celebrator</i> Doppelbock, (6.7%) Germany	11.
Samuel Smith Old Brewery Nut Brown Ale, UK 18.7oz (5%)	11.
Innis & Gunn Original Oak Aged Ale, Scotland (6.6%)	6.
Six Point <i>Resin</i> Imperial I.P.A., NY (9.1%)	7.
Green Flash <i>West Coast</i> I.P.A., CA (7.2%)	7.
Westmalle Trappist Dubbel, Belgium (7%)	11.
Chimay <i>Grande Reserve</i> (Blue) Trappist Dark Ale, Belgium (9%)	9.
Chimay 150th Anniversary (9.8%) (750ml) Belgium	40.
Lagunitas <i>Little Sumpin Sumpin</i> Wheat Ale, CA (7.5%)	6.
Aecht Schlenkerla Smoked Lager, Germany 16.9oz (4.3%)	11.
Stone <i>Smoked Porter</i> CA 22oz. (5.9%)	12.
Guinness , Irish Stout (14.9oz Can) Ireland	7.
Left Hand Brewery <i>Nitro</i> Milk Stout, CO (6.0%)	6.
Rogue <i>Shakespeare</i> Stout, OR 22oz. (6.1%)	14.
Mikkeller <i>Beer Geek Breakfast</i> Imperial Stout, Denmark (7.5%)	15.

SHAKES

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

Spiked Shakes

MAKERS SHAKE - Makers Mark, caramel, vanilla ice cream
THE NUTTY BUDDY- Amaretto, Frangelico, peanut butter, coffee ice cream
BANANAS FOSTER - Banana liqueur, Myers rum, bananas, vanilla ice cream
KAHLUA EXPRESS - Van Gogh Double Espresso, Kahlua, coffee ice cream
Adult Shakes 9.

Hosmer Mountain Sodas \$3.25

Black Cherry, Grape, Orange

Birch Beer, Root Beer, Diet Root Beer

Bottled Water: San Pellegrino Sparkling and Fiji Still

MAX BURGER WINES

SPARKLING

	Glass	Bottle
Prosecco, Hil , Italy		22.
Prosecco, Riondo , Italy (187ml bottle)		8.
Champagne, Veuve Cliquot		65.

WHITES

Pinot Grigio, Ca' Donini , Italy	7.	22.
Chardonnay, Cypress , CA	7.	24.
Chardonnay, St. Francis , Sonoma	10.	35.
Chardonnay, Fess Parker , Santa Barbara		36.
Sparkling Moscato, Allure , CA (187ml bottle)		9.
Riesling, Saint M , Pfalz, Germany	8. ⁵⁰	30.
Sauvignon Blanc, St. Supery , Napa	7. ⁵⁰	26.
Sauvignon Blanc, Momo , New Zealand	8. ⁵⁰	31.
Sauvignon Blanc, Max Cuvee , CA	9.	34.

ROSE / BLUSH

White Zinfandel, Beuhler , Napa	7.	24.
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REDS

Pinot Noir, Cono Sur , Chile	6. ⁵⁰	24.
Pinot Noir, Pinot Project , CA	8. ⁷⁵	31.
Pinot Noir, Steele , Carneros		35.
Petite Sirah, Line 39 , CA		26.
Chianti, Caposaldo , Italy	6. ⁵⁰	22.
Shiraz, Milton Park , Australia	8.	28.
Merlot, Peirano Estate , CA	6. ⁷⁵	23.
Merlot, Margerum Happy Canyon , Santa Barbara		38.
Grenache, Owen Roe Sinister Hand , WA		40.
Carignan, Paul Mas , France		29.
Rioja, Montebueno , Spain		28.
Malbec, Bodini , Argentina	7. ⁵⁰	25.
Syrah, Spellbound , CA	8.	
Cotes du Rhone, Grand Veneur , France		30.
Merlot, Fleur De Cap , S. Africa	7.	24.
Cab Sauvignon, Castle Rock Paso Robles, CA	7.	24.
Cab Sauvignon, Josh Cellars , CA	10.	35.
Cab Sauvignon, Justin (1/2 Bottle)		30.
"Super Napa Blend" Max Cuvee , Napa	12. ⁵⁰	48.
Zinfandel, Klinkerbrick , Old Ghost Lodi, CA		49.
Syrah, Bergevin She Devil , WA		42.
Cabernet Sauvignon, Stelzner , Napa		52.
Cabernet Sauvignon, Chateau Montelena , Napa		62.