

- Cos\*** Yellowfin tuna, jasmine rice, wasabi 9.<sup>95</sup>
- Artichoke Dip** Creamy goat cheese, corn tortilla chips 5.<sup>95</sup> / 10.<sup>95</sup>
- Pork Spring Rolls** Sriracha-ranch aioli dipping sauce 6.<sup>95</sup>
- Red Chicken Wings** House smoked, House-made BBQ sauce 6.<sup>95</sup> / 11.<sup>95</sup>
- Sliders\*** Cheddar, onions, pickles, max sauce 9.<sup>95</sup>
- Shrimp** Celery, carrots, blue cheese dressing 10.<sup>95</sup>
- Wrapped Pastrami** fried, sauerkraut, Russian dressing, lime mustard sauce, gruyere 8.<sup>95</sup>
- Chili** - Corn tortilla chips, aged cheddar 4.<sup>95</sup> / 8.<sup>95</sup>
- Longhorn Chili** Corn tortilla chips, aged cheddar, cilantro crema 5.<sup>95</sup> / 10.<sup>95</sup>

- Kale Salad** Crispy wontons, grape tomato, cucumber, radish, julienne carrot, soy-ginger & lime vinaigrette 9.<sup>95</sup>
  - Greek Salad** Feta, Kalamata olives, grape tomato, red onion cucumber, creamy oregano dressing 6.<sup>95</sup>
  - Bacon & Blue** Romaine, frisee, arugula, blue cheese crumbles, bacon Granny Smith apple, spiced walnuts, roasted onion vinaigrette 6.<sup>95</sup> / 11.<sup>95</sup>
  - Cobb** Gorgonzola, tomato, bacon, hard cooked egg, avocado, rye croutons 9.<sup>95</sup>
  - Wedge** Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing 10.<sup>95</sup>
- Additions**
- Grilled Chicken \$4. • Seared Scallops \$10. • Hanger Steak \$10. • Seared Yellowfin Buffalo Shrimp \$8. • Grilled Shrimp \$8. • Turkey Burger \$5.<sup>50</sup> Shrimp Burger Veggie Burger \$5. • 8 oz. Wagyu Burger \$7. Salmon \$6

# B U R G E R S

**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 coleslaw or kettle chips.  
**Side substitutions 95¢** *Gluten-free rolls may be substituted for \$1.<sup>00</sup>*

- Classics\***
  - hamburger, tomato, Max sauce, artisan roll 11.<sup>95</sup>
  - cheeseburger, tomato, Max sauce, potato roll 9.<sup>95</sup>
  - chicken breast, lettuce, tomato, rosemary aioli, artisan roll 10.<sup>95</sup>
- American Wagyu\*** - 8 oz., lettuce, tomato, Max sauce, artisan roll 14.<sup>95</sup>
- French Wagyu\*** - 8 oz., Comté cheese, caramelized onions, aioli, artisan roll 12.<sup>95</sup>
- Onion Smash\*** -8 oz patty infused with bacon and onion, American cheese, lettuce, tomato, Ciabatta roll 13.<sup>95</sup>
- Applewood Smashed\*** - 8 oz., sandwiched between two grilled cheese sandwiches, Applewood smoked bacon 13.<sup>95</sup>
- Double Cheese\*** -8 oz., gorgonzola stuffed, Applewood smoked bacon, onion, arugula, artisan roll 13.<sup>95</sup>
- Truffle Mushroom\*** - 8 oz. American Wagyu, truffled mushroom spread, arugula, onion aioli, crispy onion strings, au poivre dipping sauce, artisan roll 16.<sup>95</sup>
- Blackened Jack\*** - 8 oz. blackened, jalapeño jack cheese, green chilies, guacamole, honey-chipotle onions, artisan roll 13.<sup>95</sup>
- Honey Dijon\*** - 8 oz., brie cheese, Applewood smoked bacon, tomato, apple honey dijonnaise, on toasted brioche bread 13.<sup>95</sup>
- Chicken\*** -7 oz. chicken patty, jalapeño jack cheese, lettuce, tomato, jalapeño aioli, coleslaw, artisan roll 11.<sup>95</sup>

- Turkey Burger** – 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll 11.<sup>95</sup>
- Shrimp Burger**– Sweet and sour glaze, Asian vegetables, soy-scallion aioli 9.<sup>95</sup>
- Tuna Burger\*** - 7 oz. seared tuna burger, house made kimchi, ginger-orange aioli, artisan roll 10.<sup>95</sup>
- 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 14.<sup>95</sup>

**Chalkboard Features**

**Monday\*** - Smokehouse Burger

**Tuesday\*** - Taco Tuesday!

**Wednesday\*** - Sgt. Peppercorn Burger

**Thursday\*** - Big Blue

**Friday\*** - Mushroom Demi

**Saturday\*** - Barbeque Burger

**Sunday\*** - Mohawk Farms Bison (Local!)

**toppings and cheeses** \$1 each

**Toppings:** avocado • Applewood smoked bacon • fried egg\* • caramelized onion • 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

## Sandwiches

All sandwiches come with hand cut fries and pickles.

- Meatloaf Sandwich** Vermont cheddar, crispy onion straws, ketchup, lettuce, tomato, artisan roll 10.<sup>95</sup>
- Chicken Wrap** chicken, romaine lettuce, tomato, blue cheese, blue cheese dressing 11.<sup>95</sup>

# E N T R E E S

- 12oz New York Strip** Shallot compound butter, mashed potato, asparagus
- Roasted Half Chicken** Lemon & herb cured, roasted potatoes, spinach, pan jus

|  |                        |
|--|------------------------|
| ear Old Rum • Campari • House made Grenadine                   | 10.                    |
| Pineapple Juice • Peychaud's Bitters                           |                        |
| <b>TER THYME</b>   | 10.                    |
| on • Applejack Brandy • Thyme Syrup • Angostura bitters        |                        |
| <b>FORWARD</b>   | 10.                    |
| rye • Cinnamon-Brown Sugar Simple Syrup • Jerry Thomas Bitters |                        |
| <b>DER</b>   | 10.                    |
| d Vodka • Domaine Canton Ginger Liqueur • Apple Cider          |                        |
| Juice • Angostura Bitters                                      |                        |
| <b>IE SANGRIA</b>  | 7. <sup>50</sup> / 27. |

## BOTTLED BEER

|  |                  |
|--|------------------|
| <b>aximus</b> (CT • American Pale Ale)               | 5. <sup>00</sup> |
| <i>Little Sumpin' Sumpin'</i> (CA • Pale Wheat Ale)  | 6. <sup>25</sup> |
| <b>er</b> (Germany • Hefe Weiss)                     | 6. <sup>50</sup> |
| <i>F.O.</i> (MA • American Wheat Ale)                | 6. <sup>25</sup> |
| <b>g Witte</b> (NY • Witbier)                        | 7. <sup>75</sup> |
| <i>ipel Ale</i> (ME • Tripel)                        | 6. <sup>50</sup> |
| <i>e</i> (Belgium • Trappist Dark)                   | 11.              |
| <i>ium</i> • Strong Pale Ale)                        | 9.               |
| <i>s Belle Fermier</i> (CT • Saison Farmhouse-style) | 6. <sup>75</sup> |
| <b>g Hennepin</b> (NY • Saison Farmhouse-style)      | 7. <sup>75</sup> |
| <b>ada Pale Ale</b> (CA • Pale Ale)                  | 6. <sup>25</sup> |
| <i>etcher</i> (CT • Pale Ale)                        | 6. <sup>75</sup> |
| <i>Daytime IPA</i> (CA • American Session IPA)       | 6. <sup>25</sup> |
| <i>ious</i> (gluten removed) (CA • IPA)              | 6. <sup>25</sup> |
| <b>PA</b> (CA • American IPA)                        | 6. <sup>25</sup> |
| <i>wolf</i> (PA • American Double IPA)               | 7. <sup>25</sup> |
| <b>h West Coast IPA</b> (CA • American Double IPA)   | 7. <sup>25</sup> |
| <b>ead Indian Brown Ale</b> (DE • Brown Ale)         | 6. <sup>50</sup> |
| <i>Porter</i> (MA • Porter)                          | 6. <sup>25</sup> |
| <b>st Old Rasputin</b> (CA • Russian Imperial Stout) | 7. <sup>75</sup> |
| <b>ith Oatmeal Stout</b> (England • Stout)           | 9.               |

## ES & CIDER

|  |                  |
|--|------------------|
| <b>ssion Lager</b> (OR • American Pale Lager)  | 5.               |
| <b>eam</b> (CA • American Steam Lager)         | 6. <sup>50</sup> |
| (Germany • Non-Alcohol)                        | 5. <sup>50</sup> |
| <b>s Hard Cider</b> (NY • American Hard Cider) | 5. <sup>75</sup> |
| (Belgium • Euro Lager)                         | 6. <sup>25</sup> |
| (etherlands • Euro Lager)                      | 5. <sup>25</sup> |
| <b>JS</b> • Pale American Lager)               | 4. <sup>50</sup> |
| (US • Pale American Lager)                     | 4. <sup>50</sup> |
| <b>xico</b> • Mexican Lager)                   | 5. <sup>50</sup> |
| <i>t</i> (Mexico • Pale Mexican Lager)         | 5. <sup>50</sup> |
| <b>JS</b> • American Lager)                    | 4. <sup>50</sup> |
| <b>S</b> • Pale American Lager)                | 4. <sup>50</sup> |

## ERS (LARGE FORMAT BEERS)

|  |     |
|--|-----|
| <i>d Guy Ale</i> (OR • Helles Bock • 6.5% ABV • 22 oz.)                      | 17. |
| <i>hop Stoopid</i> (CA • Imperial I.P.A., 8.0% ABV • 22 oz.)                 | 14. |
| <i>ucks</i> (CA • Imperial I.P.A., 7.8% ABV • 32 oz.)                        | 18. |
| <i>ark Element</i> (MA • American Black Ale • 8.8% ABV • 750 ml)             | 31. |
| <i>ant Bastard</i> (CA • American Strong Ale • 7.2% ABV • 22 oz.)            | 14. |
| <b>g Joemmegang</b> (NY • Belgian Dark Coffee Ale • 7.5% • 750 ml)           | 39. |
| <b>g Game of Thrones Three Eyed Raven</b> (NY • Dark Saison • 7.4% • 750 ml) | 24. |
| <b>ider Co. Sorta Sweet</b> (ME • American Hard Cider • 9.5% • 22 oz.)       | 19. |

**KAHLUA EXPRESS** - Van Gogh Double Espresso, Kahlua, coffee  
**PB & J** - Frangelico, Chambord, peanut butter, jelly, vanilla ice cream  
**DOLCE DE LECHE** - Bailey's Caramel, Kahlua, caramel, vanilla ice cream  
 Adult Shakes 10. each

### Stewart's Bottled Soda 2.<sup>95</sup>

**Root Beer • Orange N' Cream • Black Cherry**  
**Birch Beer • Diet Root Beer**  
 Fountain sodas 2.<sup>95</sup> each

## MAX BURGER WINES

|  |                   |        |
|--|-------------------|--------|
| <b>SPARKLING</b>   | Glass             | Bot    |
| Prosecco, <b>Valdo</b> , Italy                                     | 8.                | 30.    |
| Champagne, <b>Veuve Clicquot</b> , France (375 ml/750ml)           |                   | 39. /6 |
| <b>WHITES</b>  |                   |        |
| Pinot Grigio, <b>Ca' Donini</b> , Italy                            | 8.                | 28.    |
| Riesling, <b>Leitz Out</b> , Germany                               | 9.                | 32.    |
| Sauvignon Blanc, <b>Max Family Cuvee</b> , Sonoma                  | 9.                | 32.    |
| Sauvignon Blanc, <b>Mud House</b> , New Zealand                    | 9.                | 32.    |
| Chardonnay, <b>Excelsior</b> , S. Africa                           | 8.                | 28.    |
| Chardonnay, <b>Cambria Katherine's Vineyard</b> , CA               | 13.               | 49.    |
| <b>Sokol Blosser Evolutionary Blend #9</b> , OR                    |                   | 46.    |
| <b>The Wolftrap White</b> (Viognier, Chenin, Grenache), S. Africa  |                   | 34.    |
| <b>ROSÉ</b>  |                   |        |
| Pinot Noir, <b>Martin Ray</b> , Russian River Valley               | 9.                | 34.    |
| <b>REDS</b>  |                   |        |
| Napa Red Blend, <b>Max Family Cuvee</b> , Napa                     | 12. <sup>50</sup> | 49.    |
| <b>Marietta Old Vine Lot #62</b> (mostly Zin and Petite Sirah), CA |                   | 43.    |
| Pinot Noir, <b>Cono Sur Bicycle Range</b> , Chile                  | 8.                | 28.    |
| Pinot Noir, <b>Byron</b> , Santa Barbara                           | 13.               | 49.    |
| Malbec, <b>Septima</b> , Argentina                                 | 8. <sup>25</sup>  | 28.    |
| Malbec, <b>Susana Balboa</b> , Argentina                           |                   | 49.    |
| Merlot, <b>Montes</b> , Chile                                      | 9.                | 32.    |
| Zinfandel, <b>Renwood</b> , Amador County                          | 9. <sup>50</sup>  | 36.    |
| Petite Sirah, <b>Line 39</b> , North Coast, CA                     | 8.                | 28.    |
| Garnacha, <b>Evodia</b> , Spain                                    | 10.               | 46.    |
| Shiraz, <b>Stablemate</b> , South Africa                           | 9.                | 32.    |
| Cabernet Sauvignon, <b>Castle Rock</b> , Paso Robles               | 8.                | 28.    |
| Cabernet Sauvignon, <b>Seven Falls</b> , WA                        | 10.               | 36.    |
| Cabernet Sauvignon, <b>Terrior Hunter</b> , Chile                  |                   | 50.    |
| Cabernet Sauvignon, <b>Robert Mondavi</b> , Napa Valley            |                   | 50.    |

## *Top Shelf*

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

|   |     |
|---|-----|
| <b>The Balvenie</b> Single Malt 14 year Rum Wood (Speyside) | 15. |
| <b>BenRiach</b> Single Malt 12year (Speyside)               | 11. |