

STARTERS

SOUP –Creamy Tomato	5. ⁹⁵	BUFFALO SHRIMP Celery, carrots, blue cheese dressing	9. ⁹⁵
SOUP OF THE DAY	5. ⁹⁵	BURGER SLIDERS* Aged Vermont cheddar, shaved onions, pickles, Max sauce	8. ⁹⁵
CHICKEN CORDON BLEU BALLS Honey Dijonaise dipping sauce	7. ⁹⁵	VEGETARIAN CHILI Crispy corn tortilla chips, aged cheddar	small 4. ⁹⁵ / large 8. ⁹⁵
PICKLE WRAPPED PASTRAMI Tempura fried, sauerkraut, Russian dressing, whole grain mustard sauce	7. ⁹⁵	TEXAS LONGHORN CHILI Crispy corn tortilla chips, aged cheddar, cilantro crema	small 5. ⁹⁵ / large 9. ⁹⁵
SPICY TUNA SALSA CRUDA* Yellowfin tuna and corn tortilla chips	8. ⁹⁵	CANDIED BACON "LOLLIPOPS" Apple cider reduction	7. ⁹⁵
SPINACH ARTICHOKE DIP Creamy goat cheese, oven baked pita chips	small 5. ⁹⁵ / large 10. ⁹⁵	MAX SALAD – Mixed greens, tomato, cucumber, Bermuda onion, radish, sherry mustard seed vinaigrette	5. ⁹⁵
PULLED PORK SPRING ROLLS Creamy dipping sauce.	6. ⁹⁵	MAX'S CLASSIC CAESAR – Crisp romaine hearts, classic Caesar dressing, Grana Padano, croutons	6. ⁹⁵
BARBEQUED CHICKEN WINGS House smoked with chipotle-honey BBQ sauce	half dozen 5. ⁹⁵ / dozen 10. ⁹⁵	ICEBERG SALAD – Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing	6. ⁹⁵

Sandwiches

All sandwiches come with kettle chips and pickles.

WARM MEATLOAF SANDWICH Aged Vermont cheddar, crispy onion straws, srirachi 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, cole slaw, potato rolls	11. ⁹⁵
CHOKE N' CHICKEN Spinach and artichoke crusted chicken breast, oven roasted tomatoes, arugula	10. ⁹⁵
PASTRAMI NIGHTMARE Swiss cheese, Russian dressing, cole slaw, toasted rye bread	11. ⁹⁵
GRILLED CHEESE Comtè, gruyère, aged Vermont cheddar, rustic rosemary semolina bread	9. ⁹⁵
FLAMIG FARM "ALL STEAK" DOG All natural, ¼ lb., grass fed Black Angus with jalapeno mustard, pepper relish and onions	7. ⁹⁵ /12. ⁹⁵

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* 8 oz., lettuce, tomato, Max sauce, artisan roll	10. ⁹⁵	SHRIMP BURGER - Sweet and sour glaze, Asian vegetables, soy-scallion aioli	14. ⁹⁵
5 oz., lettuce, tomato, Max sauce, potato roll	8. ⁹⁵	TUNA BURGER * - 7 oz., seared tuna burger, house made kimchi, ginger-orange aioli, artisan roll	13. ⁹⁵
6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll	9. ⁹⁵	PORTOBELLA "BURGER" (vegetarian) - Roasted portobella caps, red onion, arugula, roasted red peppers, provolone, lemon asparagus aioli, artisan roll	10. ⁹⁵
KOBE CLASSIC * - 8 oz., lettuce, tomato, Max sauce, artisan roll	14. 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
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, sliced avocado, pico de gallo, shredded lettuce, cilantro-lime crema, artisan roll	11. ⁹⁵		
TURKEY BURGER - 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll	11. ⁹⁵		

CHALKBOARD BURGERS/SANDWICHES

MONDAY * - Italian Stallion
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 • brie • comtè • 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 • butternut squash hash

Big Salads

CAESAR SALAD Crisp romaine hearts, Grana Padana, croutons	9. ⁹⁵
Chicken	11. ⁹⁵
Salmon	15. ⁹⁵
ASIAN TUNA * Sunflower and pepper crusted, crisp wontons, grape tomato, cucumber, red onion, shiitake mushrooms, wasabi-honey vinaigrette	16. ⁹⁵
BLACKENED SCALLOPS Jicama, black beans, tomato, red onion, queso fresco, crispy tortilla strips, orange-tarragon vinaigrette	14. ⁹⁵
CHICKEN COBB Diced chicken, gorgonzola, tomato, bacon, hardcooked egg, avocado, rye croutons	13. ⁹⁵
GREEK CHILLED SHRIMP SALAD Feta, kalamata olives, grape tomato, red onion, pepperoncini, cucumber, creamy oregano dressing	14. ⁹⁵
PORTOBELLA House greens, green beans, asparagus, tomato, cucumber, Great Hill Farms Blue Cheese, preserved lemon vinaigrette	11. ⁹⁵
Add Chicken	15. ⁹⁵
BURGER SALAD * – Beef, turkey or veggie	12. ⁹⁵

ENTREES

ROASTED HALF CHICKEN Lemon & herb cured, asparagus, garlic mashed potatoes, pan jus	15. ⁹⁵
ST. LOUIS STYLE BARBEQUE RIBS Dry rubbed & slow smoked, hand-cut fries, creamy cole slaw	17. ⁹⁵
HILDA'S MEATLOAF Garlic mashed potatoes, seared spinach, caramelized onion demi glace	13. ⁹⁵
PAN ROASTED SALMON * Butternut cranberry quinoa salad, shiitake mushroom relish, balsamic syrup	17. ⁹⁵
MAX & CHEESE Cellentani pasta, Black Forrest ham, peas, Gruyère, aged Vermont cheddar, Grana Padano cheese	12. ⁹⁵
GRILLED HANGAR STEAK * Vanilla bean marinade, bacon and tomato mashed balsamic glaze, fried onion straws	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

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

3/11/13

Cocktails

MOSCOW MULE Russian Standard vodka, fresh lime juice, ginger beer	8. ⁹⁵
MAX ESPRESSO Van Gogh Espresso vodka, Luxardo Espresso, Tia Maria, coffee	9. ⁹⁵
SAGE MAPLE MOJITO Ketel One, local maple syrup, fresh sage	9. ⁹⁵
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.
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.
21st Amendment <i>Hell or High Watermelon</i> Fruit Beer, CA Can! (4.9%)	5. ⁵⁰
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.
New Planet Ale (Gluten Free), CO (5.0%)	5. ⁵⁰
Notch <i>Session</i> Saison, MA (3.8%)	6.
Dupont <i>Farmhouse</i> Ale, Belgium 12.7oz (6.5%)	10.
Stone <i>Levitation</i> Dark Amber Ale, CA (4.4%)	5. ⁵⁰
Samuel Adams <i>Latitude 48</i> I.P.A., MA (6%)	5.
Rising Tide <i>Ishmael</i> American Copper Ale, ME 22oz (5.1%)	15.
Green Flash <i>Rayon Vert</i> Belgian Pale Ale, CA (7%)	6.
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 <i>Nut Brown</i> Ale, UK 18.7oz (5%)	8.
Innis & Gunn <i>Original Oak Aged</i> Ale, Scotland (6.6%)	6.
Ballast Point <i>Big Eye</i> I.P.A., CA (6.8%)	6.
Green Flash <i>West Coast</i> I.P.A., CA (7.2%)	6.
Westmalle <i>Trappist Dubbel</i> , Belgium (7%)	11.
Chimay <i>Grande Reserve</i> (Blue) Trappist Dark Ale, Belgium (9%)	10.
Chimay 150th Anniversary (9.8%) (750ml)	40.
Lagunitas <i>Little Sumpin Sumpin</i> Wheat Ale, CA (7.5%)	6.
Aecht Schlenkerla <i>Smoked Lager</i> , Denmark 16.9oz (4.3%)	11.
Stone <i>Smoked Porter</i> CA 22.oz (5.9%)	12.
Left Hand Brewery <i>Nitro Milk Stout</i> , CO (6.0%)	6.
Rogue <i>Shakespeare</i> Stout, OR 22oz (6.1%)	14.
Mikkeller <i>Beer Hop Breakfast</i> Imperial Stout, Denmark (7.5%)	11.

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.

Craft Sodas \$3.25

Captain Eli's Draught Root Beer

Captain Eli's Strawberry or Shirley Temple

Saranac Regular or Diet Root Beer, Orange Cream, Black Cherry

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		22.
Pinot Grigio, Bedford Estates , Italy	7. ⁵⁰	
Chardonnay, Cypress , CA	7.	24.
Chardonnay, St. Francis , Sonoma	10.	35.
Chardonnay, Fess Parker , Santa Barbara		36.
Pinot Blanc, J Scott Cellars , OR		32.
Moscato, Peter Lehmann , Australia	8. ⁵⁰	30.
Riesling, Saint M , Pfalz, Germany	8. ⁵⁰	30.
Sauvignon Blanc, St. Supery , Napa	7. ⁵⁰	26.
Sauvignon Blanc, Momo , New Zealand	8. ⁵⁰	31.
ROSE / BLUSH		
White Zinfandel, Beuhler , Napa	7.	24.
REDS		
Pinot Noir, Cono Sur , Chile	6. ⁵⁰	24.
Pinot Noir, Parducci , CA	8. ⁷⁵	
Pinot Noir, Steele , Cameros		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, Montebuena , Spain		28.
Malbec, Bodini , Argentina	7. ⁵⁰	25.
Syrah Blend, Wolftrap , S. Africa	6. ⁷⁵	23.
Cotes du Rhone, Grand Veneur , France		30.
Merlot, Cab, Malbec, Chamonix , S. Africa	8. ⁵⁰	29.
Cab Sauvignon / Merlot, Gotham Project , WA	8. ⁵⁰	
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, Ridge , <i>East Bench</i> , Dry Creek Valley, Sonoma		55.
Syrah, Bergevin She Devil , WA		42.
Cabernet Sauvignon, Stelzner , Napa		52.
Cabernet Sauvignon, Chateau Montelena , Napa		62.