

- CRISPY BACON "LOLLIPOPS"**  
er reduction 7.<sup>95</sup>
- TUNA SALSA CRUDA\***  
n tuna and fresh corn tortilla chips 8.<sup>95</sup>
- GOAT CHEESE ARTICHOKE DIP**  
Goat cheese, Fresh corn tortillas chips  
small 5.<sup>95</sup> / large 10.<sup>95</sup>
- SMOKED PORK SPRING ROLLS**  
Ranch aioli dipping sauce 6.<sup>95</sup>
- SMOKED CHICKEN WINGS**  
Smoked and tossed with home made BBQ sauce  
half dozen 6.<sup>95</sup> / dozen 11.<sup>95</sup>
- SMOKED SLIDERS\***  
Cheddar, shaved onions, MAX sauce 9.<sup>95</sup>
- SMOKED SHRIMP-**  
Carrots, blue cheese dressing 10.<sup>95</sup>

- VEGETARIAN CHILI**  
Crispy corn tortilla chips, aged cheddar small 4.<sup>95</sup> / large 8.<sup>95</sup>
- TEXAS LONGHORN CHILI**  
Crispy corn tortilla chips, aged cheddar, cilantro crema  
small 5.<sup>95</sup> / large 9.<sup>95</sup>

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- MAX SALAD** – Mixed greens, tomato, cucumber, Bermuda onion, radish, sherry mustard seed vinaigrette. 5.<sup>95</sup>
- MAX'S CLASSIC CAESAR** –  
Crisp romaine hearts, classic Caesar dressing, Grana Padano, croutons 6.<sup>95</sup>
- ICEBERG SALAD** – Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing 6.<sup>95</sup>
- KALE SALAD** – Kale, cucumber, grape tomato, radish carrot, crispy wontons, soy-ginger & lime vinaigrette 6.<sup>95</sup>

- BUFFALO CHICKEN WRAP**  
Crispy chicken, romaine lettuce, tomato, cucumber, blue cheese
- PULLED PORK**  
12 hour house smoked. shaved red onion, coleslaw, potato rolls
- CHOKER N' CHICKEN**  
Spinach and artichoke crusted chicken breast, oven roasted tomatoes, arugula
- PASTRAMI PARADISE**  
Caramelized onions, gruyere, dill pickle Brewtus mustard, pretzel bun
- GRILLED CHEESE**  
Comtè, gruyère, aged Vermont cheddar, rustic rosemary semolina bread
- AMERICAN KOBE BEEF HOT**  
All natural, 1/3 lb., grass fed American Kobe Beef with jalapeño mustard, pepper relish and onion.

# 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 cole slaw or kettle chips.

**Side substitutions .95-1.50** *Gluten-free rolls may be substituted for \$1.<sup>00</sup>*

- CLASSICS\***  
Lettuce, tomato, Max sauce, artisan roll 11.<sup>95</sup>  
Lettuce, tomato, Max sauce, potato roll 9.<sup>95</sup>  
Chicken breast, lettuce, tomato, rosemary aioli, artisan roll 9.<sup>95</sup>
- AMERICAN KOBE \*** - 8 oz., lettuce, tomato, Max sauce, artisan roll 14.<sup>95</sup>
- SMOKED \*** - 8 oz., Comtè cheese, caramelized onions, aioli, artisan roll 12.<sup>95</sup>
- APPLEWOOD MELT \*** - 8 oz., sandwiched between two grilled cheese sandwiches, applewood smoked bacon 13.<sup>95</sup>
- APPLEWOOD OUT \*** - 8 oz., gorgonzola stuffed, apple-wood smoked bacon, onion, arugula, artisan roll 13.<sup>95</sup>
- TRUFFLE GUY\*** - 8 oz. American Kobe, truffle 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 chiles, guacamole, honey-chipotle onions, artisan roll 13.<sup>95</sup>
- DAISY \*** - 8 oz., brie cheese, apple-wood smoked bacon, may Dijonaise, lettuce, tomato, on toasted brioche bread 13.<sup>95</sup>
- SMOKED CHICKEN \*** - 7 oz. chicken patty, jalapeño jack cheese, onion, lettuce, jalapeño aioli, artisan roll 11.<sup>95</sup>
- PLAINVILLE BEEF BURGER** – 7 oz., Plainville Farms Turkey, goat cheese, onion, oven roasted tomato, whole wheat roll 12.<sup>95</sup>

- SHRIMP BURGER**– Sweet and sour glaze, Asian vegetables, soy-scallion aioli 11.<sup>95</sup>
  - TUNA BURGER \*** - 7 oz. seared tuna burger, house-made kimchi, ginger-orange aioli, artisan roll 9.<sup>95</sup>
  - PORTOBELLA "BURGER"** (vegetarian)- Balsamic roasted portobella cap, red onion, arugula, gruyere, roasted pepper almond aioli, artisan roll 14.<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 12.<sup>95</sup>
- 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

- ## Big Salads

  - ROMAINE SALAD**  
Romaine hearts, Grana Padano, croutons  
Chicken 11.<sup>95</sup>  
D Salmon 15.<sup>95</sup>
  - KALE SALAD**  
Croutons, grape tomato, cucumber, radish, carrot, soy-ginger & lime vinaigrette  
Chicken 12.<sup>95</sup>  
Crusted Tuna \* 17.<sup>95</sup>
  - SMOKED SCALLOPS** 16.<sup>95</sup>  
Frisée and arugula, spiced walnuts, cheese crumbles, chopped Apple-wood bacon,

- 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

# E N T R E E S

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

<b>COLLINS</b>	8. <sup>95</sup>
an understatement! House infused cucumber vodka, fresh lime juice, splash of soda	
<b>EL</b>	12. <sup>95</sup>
is in, guilty of a perfect cocktail. Masterson's Straight ey, Luxardo Maraschino, Yellow Chartreuse, fresh lemon	
<b>SUNRISE</b>	8. <sup>95</sup>
the new age lemon martini. Bangkok tea infused Beefeater gin, um, honey syrup, fresh lemon, bitters	
<b>W POW WOW</b>	9. <sup>95</sup>
scary. Pow Wow Botanical Rye Whiskey, tonic, fresh lemon	
<b>EACH SANGRIA</b>	7. <sup>50</sup> / 27.

## BOTTLED BEER

<b>aximus</b> (CT • American Pale Ale )	4. <sup>75</sup>
<i>Little Sumpin' Sumpin'</i> (CA • Pale Wheat Ale)	6.
<i>F.O.</i> (MA • American Wheat Ale)	5. <sup>25</sup>
<b>g Witte</b> (NY • Witbier)	7.
<b>h Hop Head Red</b> (CA • American Red IPA)	6. <sup>75</sup>
<b>ipel Ale</b> (ME • Tripel)	6.
e (Belgium • Trappist Dark)	9.
ium • Strong Pale Ale)	9.
<b>g Hennepin</b> (NY • Saison Farmhouse-style)	6.
<b>ada Pale Ale</b> (CA • Pale Ale)	5. <sup>25</sup>
<b>PA</b> (CA • American IPA)	6.
<b>h West Coast IPA</b> (CA • American IPA)	6. <sup>75</sup>
<b>ead Indian Brown Ale</b> (DE • Brown Ale)	6.
<i>Porter</i> (MA • Porter)	9.
<b>ith Oatmeal Stout</b> (England • Stout)	

## ES & CIDER

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

## ERS

<b>er</b> (Germany • Hefe Weiss • 6.5% ABV • 16.9 oz. )	11.
<b>g Rare VOS</b> (NY • Belgian-style Dark Ale • 6.5 % ABV • 750 ml )	16.
<i>d Guy Ale</i> (OR • Helles Bock • 6.5% ABV • 22 oz.)	13.
<i>terlude</i> (ME • Saison • 9.5% ABV • 750 ml)	34.
<b>r Co. Zoe</b> (ME • Amber/Red., 7.2% ABV • 16 oz. )	13.
<i>lop Stoopid</i> (CA • Imperial I.P.A., 8.0% ABV • 22 oz. )	10.
<b>ith Nut Brown Ale</b> (England • Brown Ale • 6.5% ABV • 18.7 oz. )	13.
<b>ark Element</b> (MA • American Black Ale • 8.8% ABV • 750 ml )	25.

**KAHLUA EXPRESS** - Van Gogh Double Espresso, Kahlua, coffee

**PB & J** - Frangelico, Chambord, peanut butter, jelly, vanilla ice cream

**DULCE DE LECHE** - Bailey's Caramel, Kahlua, caramel, vanilla ice cream

Adult Shakes 9. 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>50</sup> each

## MAX BURGER WINES

<b>SPARKLING</b>	Glass	Bo
Cava Brut Reserve, <b>Segura Viudas</b> , Spain	6.	23.
Champagne, <b>Veuve Clicquot</b> , France (375 ml/750ml)		39.

### WHITES

Sauvignon Blanc, <b>Max Family Cuvee</b> , Sonoma County	9.	34.
Albariño, <b>La Caña</b> , Spain		45.
Chardonnay, <b>Cyprus</b> Central Coast	7.	25.
Pinot Grigio, <b>Ca' Donini</b> , Italy	7. <sup>50</sup>	26.
Riesling, <b>Dr. Loosen Dr L</b> , Germany	8. <sup>50</sup>	30.
Chardonnay, <b>Landmark Overlook</b> , Sonoma		54.
Chardonnay, <b>St. Francis</b> , Sonoma	10.	35.
'Evolutionary Blend', <b>Sokol Blossor Evolution</b> , OR		46.
Sauvignon Blanc, <b>Terranoble</b> , Chile	7.	25.

### REDS

'Super Napa', <b>Max Cuvee</b> , Napa	12. <sup>50</sup>	49.
Barbera, <b>Araldica</b> , Italy		31.
Malbec, <b>Cabrini</b> , Argentina	7.	25.
Petite Sirah, <b>Line 39</b> , North Coast, CA	8.	28.
Rosso (Merlot, Cabernet Sauvignon, Sangiovese), <b>Falesco Vittiano</b> , Italy		43.
Merlot, <b>McManis Family Vineyards</b> , CA	7.	25.
Pinot Noir, <b>Meiomi</b> , CA	15.	53.
Cabernet Sauvignon, <b>Castle Rock</b> , Paso Robles	7. <sup>50</sup>	27.
Zinfandel, <b>Four Vines</b> , CA	8.	28.
Cabernet Sauvignon, <b>Robert Mondavi</b> , Napa Valley		50.
Shiraz, <b>Rosemount</b> , Australia	8.	28.
Zinfandel, <b>Seghesio</b> , Sonoma		46.
Cabernet Sauvignon, <b>Seven Falls</b> , WA	10.	36.
Malbec, <b>Susana Balboa</b> , Argentina		49.
Rosso (Negroamaro, Primitivo, Cab Sauv), <b>Tomaresca</b> , Italy	10.	35.
Shiraz, <b>Thorn-Clarke Terra Barossa</b> , Australia		35.
Pinot Noir, <b>Jargon</b> , CA	9.	32.

## *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.
<b>Springbank</b> Single Malt 'CV' (Campbeltown)	11.