

STARTERS

- SOUP** –Creamy Tomato 5.⁹⁵
- SOUP OF THE DAY** 5.⁹⁵
- CHICKEN CORDON BLEU BALLS**
Honey Dijonaise dipping sauce 7.⁹⁵
- PICKLE WRAPPED PASTRAMI**
Tempura fried with sauerkraut, Russian dressing,
whole grain mustard sauce 7.⁹⁵
- SPICY TUNA SALSA CRUDA***
Yellowfin tuna and corn tortilla chips 8.⁹⁵
- SPINACH ARTICHOKE DIP**
Creamy goat cheese, oven baked pita chips
small 5.⁹⁵ / large 10.⁹⁵
- PULLED PORK SPRINGROLLS**
Creamy dipping sauce. 6.⁹⁵
- BARBEQUED CHICKEN WINGS**
House smoked with chipotle-honey BBQ sauce
half dozen 5.⁹⁵ / dozen 10.⁹⁵

- BUFFALO SHRIMP** 9.⁹⁵
Celery, carrots, blue cheese dressing
- BURGER SLIDERS*** 8.⁹⁵
Aged Vermont cheddar, shaved onions, MAX sauce
- VEGETARIAN CHILI** 8.⁹⁵
Crispy corn tortilla chips, aged cheddar small 4.⁹⁵ / large
- TEXAS LONGHORN CHILI** 9.⁹⁵
Crispy corn tortilla chips, aged cheddar, cilantro crema
small 5.⁹⁵ / large
- 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

Sandwiches

All sandwiches come with kettle chips 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
- CHOKE N’ 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
- FLAMIG FARM “ALL STEAK” DOG** 7.⁹⁵/12.⁹⁵
All natural, ¼ lb., grass fed Black Angus
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***
 - 8 oz., lettuce, tomato, Max sauce, artisan roll 10.⁹⁵
 - 5 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, applewood 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, 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, applewood 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

- SHRIMP BURGER** - Sweet and sour glaze, Asian vegetables, soy-scallion aioli 14.⁹⁵
- TUNA BURGER *** - 7 oz. seared tuna burger, housemade 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** - Housemade 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 *** - 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 • applewood 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 • green beans

Big Salads

- CAESAR SALAD** 9.⁹⁵
Crisp romaine hearts, Grana Padana, croutons
- Chicken 11.⁹⁵
- Salmon 15.⁹⁵
- ASIAN TUNA *** 16.⁹⁵
Sunflower and pepper crusted, crisp wontons,
grape tomato, cucumber, red onion,
shiitake mushrooms, wasabi-honey vinaigrette
- BLACKENED SCALLOPS** 14.⁹⁵
Roasted sweet corn, black beans, tomato, red onion,
crispy tortilla strips, orange-tarragon vinaigrette
- CHICKEN COBB** 13.⁹⁵
Diced chicken, gorgonzola, tomato, bacon,,
hardcooked egg, avocado, rye croutons
- GREEK CHILLED SHRIMP SALAD** 14.⁹⁵
Feta, kalamata olives, grape tomato, red onion,
pepperoncini, cucumber, creamy oregano dressing
- PORTOBELLA** 11.⁹⁵
House greens, asparagus, green beans, tomato, cucumber,
Great Hill Farms Blue Cheese, preserved lemon vinaigrette
- Add Chicken 14.⁹⁵
- BURGER SALAD *** – Beef, turkey or veggie 12.⁹⁵

ENTREES

- ROASTED HALF CHICKEN** Lemon & herb cured, garlic seared green beans,
garlic mashed potatoes, pan jus 15.⁹⁵
- ST. LOUIS STYLE BARBEQUE RIBS** 17.⁹⁵
Dry rubbed & slow smoked, hand-cut fries, creamy cole slaw
- HILDA’S MEATLOAF** Garlic mashed potatoes, seared spinach, caramelized onion demi glace 13.⁹⁵
- PAN ROASTED SALMON *** 17.⁹⁵
Barbeque glaze, roasted corn hash, pickled red onion, arugula
- MAX & CHEESE** Cellentani pasta, Black Forrest ham, peas, 12.⁹⁵
Gruyère, aged Vermont cheddar, Grana Padano cheese
- GRILLED HANGAR STEAK** Portobella mushroom, grilled red onions, roma tomatoes, 19.⁹⁵
watercress, Great Hill Farms Blue Cheese, balsamic vinaigrette

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.

Cocktails

NAME DROPPER Hendrick's Gin, St. Germain, fresh grapefruit juice	8. ⁹⁵
SIDECAR Cognac, authentic Curaçao, fresh lemon juice	8. ⁹⁵
PAINKILLER Plantation Rum, fresh orange and pineapple juice, coconut cream	8. ⁹⁵
SUMMER SUNSET Green Mountain orange vodka, Bouchant, Green Chartreuse, white cran, oj	9. ⁹⁵
THE 60 OLD FASHIONED Old Fitzgerald Bourbon, bitters and orange, carefully stirred till ice, ice cold	9. ⁹⁵
POISON APPLE Green Mountain organic Gin, Bouchant, white cranberry, Woodchuck cider	8. ⁹⁵
MOSCOW MULE Russian Standard Vodka, Ginger Beer, fresh lime juice	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
Mich 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, MX (4.6%)	5.
Heineken Euro Lager, NL (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
Berkshire Brewing <i>Steel Rail</i> Pale Ale, MA 22.oz (5.3%)	9.
Oskar Blues Brewing <i>Dales's Pale Ale</i> , 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%)	12.
Uinta <i>Wyld</i> Extra Pale Ale, UT (4%)	5.
Ayinger <i>Altbairisch</i> Munich Dark Lager, Denmark 11.2oz (5%)	9.
New Planet Ale (Gluten Free), CO (5.0%)	5. ⁵⁰
Notch <i>Session</i> Saison, ME (4.5%)	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 Sun <i>Zephyr</i> , I.P.A., ME 22oz (7.2%)	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
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.
Samuel Smith Old Brewery <i>Nut Brown</i> Ale, UK 18.7oz (5%)	7.
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.
Stone <i>Arrogant Bastard</i> American Strong Ale, CA, 25.4oz (7.2%)	12.
Chimay <i>Grande Reserve</i> (Blue) Trappist Dark Ale, Belgium (9%)	10.
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</i> 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%)	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 Soda's \$3.25

Max's Homemade Draught Root Beer \$2.95 (Float \$5)
Gus Pink Grapefruit * Captain Eli's Strawberry
Saranac Diet Root Beer, Orange Cream, Black Cherry

MAX BURGER WINES

SPARKLING	Glass	Bottle
Prosecco, Hil , Italy	7.	22.
Champagne, Moet & Chandon White Star		52.
WHITES		
Pinot Grigio, Ca' Donini , Italy	7.	22.
Pinot Grigio, Puiatti , Italy		32.
Chardonnay, Canyon Road , CA	7.	22.
Chardonnay, St. Francis , Sonoma	10.	34.
Chardonnay, Fess Parker , Santa Barbara		36.
Pinot Blanc, , J Scott Cellars , OR		32.
S.B., Chard, Torrontés, La Posta , Argentina		24.
Riesling, Incline , Mosel Germany	8. ⁵⁰	30.
Reisling, Milbrandt , CA	8.	
Sauvignon Blanc, St. Supery , Napa	7. ⁵⁰	24.
Sauvignon Blanc, MOMO , New Zealand		31.
ROSE / BLUSH		
White Zinfandel, Beuhler , Napa	7.	24.
REDS		
Pinot Noir, Cono Sur , Chile	6. ⁵⁰	26.
Pinot Noir, The Pinot Project , CA	9.	29.
Pinot Noir, Steele, Cameros		35.
Petite Sirah, Line 39 , CA		26.
Garnacha, Gotham Project , Spain	8. ⁵⁰	
Chianti, Caposaldo , Italy	6	25.
Shiraz, Milton Park , Australia	9.	29.
Merlot, Peirano Estate , CA	6.	23.
Bordeaux, Bellevue La Randee , France		40.
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	28.
Cotes du Rhone, Grand Veneur , France		30.
Merlot, Cab, Malbec, Chamonix , S. Africa	8. ⁵⁰	28.
Cabernet Franc, Corvidae Keeper , WA		34.
Cab Sauvignon / Merlot, Gotham Project , WA	8. ⁵⁰	
Cab Sauvignon, Castle Rock Paso Robles , CA	7.	23.
Cab Sauvignon, Josh Cellars , CA	10	34.
Cab Sauvignon, Justin (1/2 Bottle)		30.
Merlot, Margerum Happy Canyon , Santa Barbara		38.
"Super Napa Blend" Max Cuvee , Napa	12. ⁵⁰	48.
Zinfandel, Klinckerbrick Old Ghost , Lodi		52.
Syrah, Bergevin She Devil , WA		42.
Cabernet Sauvignon, Stelzner , Napa		52.
Cabernet Sauvignon, Chateau Montelena , Napa		62.