

STARTERS

- SOUP** –Creamy Tomato 5.⁹⁵
- SOUP OF THE DAY** 5.⁹⁵
- CANDIED BACON “LOLLIPOPS”** 7.⁵⁰
Apple cider reduction
- CHICKEN CORDON BLEU BALLS** 7.⁹⁵
Honey Dijonaise dipping sauce
- PICKLE WRAPPED PASTRAMI** 7.⁹⁵
Tempura fried with sauerkraut, Russian dressing, whole grain mustard sauce
- SPICY TUNA SALSA CRUDA*** 8.⁹⁵
Yellowfin tuna and corn tortilla chips
- SPINACH ARTICHOKE DIP** 10.⁹⁵
Creamy goat cheese, oven baked pita chips
small 5.⁹⁵ / large 10.⁹⁵
- PULLED PORK SPRINGROLLS** 6.⁹⁵
Creamy dipping sauce.
- BARBEQUED CHICKEN WINGS** 10.⁹⁵
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 8.⁹⁵
- TEXAS LONGHORN CHILI** 9.⁹⁵
Crispy corn tortilla chips, aged cheddar, cilantro crema
small 5.⁹⁵ / large 9.⁹⁵
- MAX SALAD** – Mixed greens, tomato, cucumber, Bermuda onion, radish, sherry mustard seed vinaigrette. 5.⁹⁵
- MAX’S CLASSIC CAESAR** – 6.⁹⁵
Crisp romaine hearts, classic Caesar dressing, Grana Padano, croutons.
- 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 (gluten and dairy free)*

- 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*** - 8 oz., truffled mushroom spread, arugula, French onion aioli, crispy onion strings, au poivre dipping sauce, 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, green 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**
 - Crisp romaine hearts, Grana Padana, croutons 11.⁹⁵
 - Chicken 15.⁹⁵
 - Salmon
- ASIAN TUNA *** 16.⁹⁵
Sunflower and pepper crusted, crisp wontons, grape tomato, cucumber, red onion, shiitake mushrooms, wasabi-honey vinaigrette
- BLACKENED SCALLOPS** 14.⁹⁵
Jicama, black beans, tomato, red onion, queso fresco
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
Cranberry-butternut squash quinoa salad, shiitake-scallion relish, balsamic syrup
- 12 OZ. N.Y. STRIP ***– Grilled Black Angus N.Y. Strip, gorgonzola butter, hand-cut fries 19.⁹⁵
- MAX & CHEESE**– Cellentani pasta, Black Forrest ham, peas, Gruyère, aged Vermont cheddar, Grana Padano 12.⁹⁵

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

Gratuity added to parties of 10 or more.

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

Cocktails

NAME DROPPER 8.⁹⁵

We know you know him, now try his drink, Hendrick's Gin, St. Germain, and fresh grapefruit juice.

MULL IT OVER 7.⁹⁵

No need to think about this one! Spiced Rum and hot Apple Cider.

THE DEFENDER 8.⁹⁵

You may need a good defense with this libation of fresh lime, Tequila, Chartreuse, and St. Germain

...AND EVERYTHING NICE 8.⁹⁵

Just the right mixture of sugar and spice, house-infused Vanilla Bean Onyx, Gingerbread syrup, and fresh citrus over cranberries in ice.

EL PRIMO 7.⁹⁵

A creamy blend of coconut, spices and golden rum, our spin on the Garcia family Coquito

HARVEST MOON 9.⁹⁵

A bright winter warmer of Onyx Moonshine whisky, Apple Cider, Brown Sugar Cinnamon syrup

THE BITTERSWEET 8.⁹⁵

Our version of a classic rye Manhattan, a little bitter that will leave you feeling sweet

MAX'S RED WINE SANGRIA 7.⁵⁰ / 27.

DRAFT BEER

Brewtus Maximus Pale Ale 5.⁵⁰

A hometown brew, handcrafted by Thomas Hooker Brewery just for Max

Brewtus Maximus Growler (64 oz.) 16.

In an effort to bring you the most unique, hand-crafted beers available to us,

Max Burger changes draft beers frequently.

Please ask your server for our current selections and prices

Flight of any Four Draft Beers 9.

All beers also available as a Shorty (9 oz.)

The Discount Draft

Blonde / Amber / Brown Ale

India Pale Ale (I.P.A.)

Stout / Porter

Pale Ale

Hefe Weizen / Wheat Beer

Seasonal / Fruit Beer

BOTTLED BEER

ALES

Brewtus Maximus (CT | American Pale Ale, 5.96% ABV | 12 oz.) 4.⁷⁵

Allagash (US | Tripel) 6.

Anchor Steam Porter (US | American Porter, 5.6% ABV | 22 oz.) 8.

Chimay Blue (Belgium | Trappist Dark) 9.

Duvel (Belgium | Strong Pale Ale) 9.

DogFish Head India Brown Ale (US | Brown Ale) 6.

Element "Dark Element" (Massachusetts | American Black Ale | 8.8% ABV | 750 ml) 25.

Franziskaner (Germany | Hefe Weiss | 6.5% ABV | 16.9 oz.) 11.

Guinness (Ireland | Stout | 14.9 oz can) 7.

Green Flash West Coast IPA (US | American IPA) 8.

Harpoon U.F.O. (US | American Wheat) 5.

Lagunitas (US | American IPA) 5.

Lagunitas Hop Stoopid (US | Imperial I.P.A., 8.0% ABV | 22 oz.) 10.

Ommegang Abbey Ale (US | Dubbel) 6.

Ommegang Hennepin (US | Saison Farmhouse-style) 6.

Ommegang Rare VOS (US | Belgian-style Dark Ale | 6.5 % ABV | 750 ml) 16.

Ommegang Witte (US | Wit Bier) 8.

Rogue Dead Guy Ale (US | Helles Bock | 6.5% ABV | 22 oz.) 13.

Samuel Smith Nut Brown Ale (England | Brown Ale | 6.5% ABV | 18.7 oz.) 13.

Samuel Smith Oatmeal Stout (England | Stout) 9.

Sierra Nevada (US | Pale Ale) 5.

Smuttnose Robust (US | Porter) 5.

Southern Tier Unearthly (US | Imperial I.P.A. | 10.0% ABV | 22 oz.) 16.

Stone Arrogant Bastard (US | American Strong Ale | 7.2% ABV | 22 oz.) 11.

LAGERS

Amstel (Netherlands | Lager) 5.

Anchor Steam (US | American Steam Lager) 6.

Brooklyn Lager (US | Amber Lager) 6.

Budweiser (US | American Lager) 4.⁵⁰

Bud Light (US | Pale American Lager) 4.⁵⁰

Clausthaler (Germany | Non-Alcohol) 5.

Coors Light (US | Pale American Lager) 4.⁵⁰

Corona (Mexico | Mexican Lager) 5.

Corona Light (Mexico | Pale Mexican Lager) 5.

Full Sail Session Lager (US | American Pale Lager) 5.

Heineken (Netherlands | Euro Lager) 5.

Miller Lite (US | Pale American Lager) 4.⁵⁰

Mich Ultra (US | Pale American Lager) 4.⁵⁰

Redbridge (gluten free) (US | Amber Lager) 4.⁵⁰

Samuel Smith Organic Lager 18 oz. (England | Euro Pale Lager, 5.0% ABV) 10.

Stella Artois (Belgium | Euro Lager) 5.

SHAKES

CHOCOLATE • VANILLA • PB & J

BANANA CHOCOLATE MALTED
COFFEE HAZELNUT • STRAWBERRY

Shakes 5. each

Spiked Shakes

MAKERS SHAKE - Makers Mark, caramel, vanilla ice cream

KAHLUA EXPRESS - Van Gogh Double Espresso, Kahlua, coffee ice cream

PEPPERMINT TWIST - Peppermint schnapps, chocolate sauce, chocolate ice cream

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

Adult Shakes 9. each

Stewart's Bottled Soda 2.⁹⁵

Root Beer • Orange N' Cream • Black Cherry

Birch Beer • Diet Root Beer

Fountain sodas 2.⁵⁰ each

MAX BURGER WINES

SPARKLING

	Glass	Bottle
Cava Brut Reserve, Segura Viudas , Spain	6.	23.
Champagne, Veuve Clicquot , France (375 ml)		39.

WHITES

Macabeo, Lo Brujo , Spain	8.	28.
Albariño, La Caña , Spain		45.
Chardonnay, Cardiff , Cali	7.	25.
Pinot Grigio, Ca' Donini , Italy	7. ⁵⁰	26.
Riesling, Dr. Loosen Dr L , Germany	8. ⁵⁰	30.
Chardonnay, Landmark Overlook , Sonoma		54.
Chardonnay, St. Francis , Sonoma	10.	35.
'Evolutionary Blend', Sokol Blossor Evolution , OR		46.
Sauvignon Blanc, Terranoble , Chile	7.	25.

REDS

'Super Napa', Max Cuvee , Napa	12. ⁵⁰	49.
Barbera, Araldica , Italy		31.
Malbec, Cabrini , Argentina	7.	25.
Petite Sirah, Line 39 , North Coast, CA	8.	28.
Cote du Rhone, Domaine LaFond , France		37.
Rosso (Merlot, Cabernet Sauvignon, Sangiovese), Falesco Vittiano , Italy		43.
Merlot, McMannis Family Vineyards , CA	7.	25.
Pinot Noir, Meiomi , CA	15.	53.
Cabernet Sauvignon, Castle Rock , Paso Robles	7. ⁵⁰	27.
Zinfandel, Ravenswood , CA	8.	28.
Malbec, Reunion , Argentina		43.
Cabernet Sauvignon, Robert Mondavi , Napa Valley		50.
Shiraz, Rosemount , Australia	8.	28.
Zinfandel, Seghesio , Sonoma		46.
Cabernet Sauvignon, Seven Falls , WA	10.	36.
Malbec, Susana Balboa , Argentina		49.
Shiraz, Thorn-Clarke Terra Barossa , Australia		35.
Rosso, (Cab Sauv, Sangiovese), Frescobaldi, Rèmole , Italy	8.	30.
Pinot Noir, Jargon , CA	9.	32.

Top Shelf

Premium Spirits

	Full serve	Loz. serve
The Balvenie Single Malt 14 year Rum Wood (Speyside)	20.	11.
BenRiach Single Malt 12year (Speyside)	14.	6. ²⁵
Springbank Single Malt 'CV' (Campbeltown)	14.	6. ²⁵
Chinaco Tequila Anejo	15.	6. ⁵⁰
Don Julio Tequila Reposado	15.	6. ⁵⁰
Illegal Mezcal Joven	16.	7.
Elijah Craig Bourbon 18 year 90°	15.	7. ²⁵
Four Roses Bourbon <i>Small Batch</i> 90°	12.	5.
Russell's Reserve Bourbon 10 year 90°	12.	5. ⁵⁰