

STARTERS

- SOUP** –Creamy Tomato 5.⁹⁵
- SOUP OF THE DAY** 5.⁹⁵
- CANDIED BACON “LOLLIPOPS”**
Apple cider reduction 7.⁵⁰
- 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**–
Celery, carrots, blue cheese dressing 9.⁹⁵
- BURGER SLIDERS***
Aged Vermont cheddar, shaved onions, MAX sauce 8.⁹⁵
- VEGETARIAN CHILI** -
Crispy corn tortilla chips, aged cheddar small 4.⁹⁵ / large 8.⁹⁵
- TEXAS LONGHORN CHILI**
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** –
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
- KALE SALAD** – Kale, cucumber, grape tomato, radish
carrot, crispy wontons, soy-ginger & lime vinaigrette. 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 (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 • sweet potato & bacon hash

Big Salads

- CAESAR SALAD**
Crisp romaine hearts, Grana Padana, croutons
Chicken 11.⁹⁵
Salmon 15.⁹⁵
- ASIAN TUNA AND KALE *** 16.⁹⁵
Sunflower and pepper crusted, crisp wontons,
grape tomato, cucumber, radish,
julienne carrot, soy-ginger & lime 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, grilled asparagus,
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.

Cocktails

- NAME DROPPER** 8.⁹⁵
 We know you know him, now try his drink: Hendrick's Gin, St. Germain, & fresh grapefruit juice.
- FIRST CLASS** 10.⁹⁵
 The sky's the limit with this libation of Citadelle Gin, Cocchi Americano Maraschino Liqueur & Crème de Violet, barrel aged in American White Oak.
- RYE'GRONI** 8.⁹⁵
 A whisky twist on a classic cocktail. Bulleit Rye, Campari, Luxardo, & Ferrand Dry Curacao.
- JUDGE AND JURY** 8.⁹⁵
 The verdict is in, guilty of a perfect cocktail! Plymouth Gin, Yellow Chartreuse, St. Germain, & fresh lemon juice.
- NIGHT OUT** 8.⁹⁵
 Dinner, drinks and a movie; the goodnight kiss is up to you! Our house-infused Spiced, Buttered Popcorn Vodka on the rocks with a splash of Coke.
- DAIQUIRI EPICE** 8.⁹⁵
 Dream of the Tropics with this Tiki inspired rum daiquiri of citrus and spice, blessed with a lacing of Green Chartreuse.
- MAX'S RED 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.

I.P.A. • Pale Ale • Wheat/White/Witte • Porter/Stout Discount • Seasonal • Blonde/Brown/Amber

CRAFT BEER

ALES

- Brewtus Maximus** (CT | American Pale Ale) 4.⁷⁵
- Harpoon U.F.O.** (MA | American Wheat) 5.
- Ommegang Witte** (NY | Wit Bier) 8.
- Allagash** (ME | Tripel) 6.
- Chimay Blue** (Belgium | Trappist Dark) 9.
- Duvel** (Belgium | Strong Pale Ale) 9.
- Ommegang Abbey Ale** (NY | Dubbel) 6.
- Ommegang Hennepin** (NY | Saison Farmhouse-style) 6.
- Sierra Nevada Pale Ale** (CA | Pale Ale) 5.
- Lagunitas IPA** (CA | American IPA) 5.
- Green Flash West Coast IPA** (CA | American IPA) 8.
- DogFish Head Indian Brown Ale** (DE | Brown Ale) 6.
- Smuttnose Robust** (NH | Porter) 5.
- Samuel Smith Oatmeal Stout** (England | Stout) 9.
- Clausthaler** (Germany | Non-Alcohol) 5.
- Redbridge** (gluten free) (US | Amber Lager) 4.⁵⁰

BOTTLED LAGERS

- Full Sail Session Lager** (OR | American Pale Lager) 5.
- Anchor Steam** (CA | American Steam Lager) 6.
- Amstel** (Netherlands | Lager) 5.
- Stella Artois** (Belgium | Euro Lager) 5.
- Heineken** (Netherlands | Euro Lager) 5.
- Miller Lite** (US | Pale American Lager) 4.⁵⁰
- Mich Ultra** (US | Pale American Lager) 4.⁵⁰
- Coors Light** (US | Pale American Lager) 4.⁵⁰
- Corona** (Mexico | Mexican Lager) 5.
- Corona Light** (Mexico | Pale Mexican Lager) 5.
- Budweiser** (US | American Lager) 4.⁵⁰
- Bud Light** (US | Pale American Lager) 4.⁵⁰

BOMBERS

- Franziskaner** (Germany | Hefe Weiss | 6.5% ABV | 16.9 oz.) 11.
- Samuel Smith Organic Lager 18 oz.** (England | Euro Pale Lager, 5.0% ABV) 10.
- Ommegang Rare VOS** (NY | Belgian-style Dark Ale | 6.5 % ABV | 750 ml) 16.
- Rogue Dead Guy Ale** (OR | Helles Bock | 6.5% ABV | 22 oz.) 13.
- Lagunitas Hop Stoopid** (US | Imperial I.P.A., 8.0% ABV | 22 oz.) 10.
- Samuel Smith Nut Brown Ale** (England | Brown Ale | 6.5% ABV | 18.7 oz.) 10.
- Element "Dark Element"** (MA | American Black Ale | 8.8% ABV | 750 ml) 13.
- Stone Arrogant Bastard** (CA | American Strong Ale | 7.2% ABV | 22 oz.) 25.
- Southern Tier Unearthly** (NY | Imperial I.P.A. | 10.0% ABV | 22 oz.) 11.
- Anchor Steam Porter** (CA | American Porter, 5.6% ABV) 16.

CANS

- Pabst Blue Ribbon** (WI | Pale American Lager | 16 oz.) 8.
- Brooklyn Lager** (NY | American Lager | 12 oz.) 4.
- Oskar Blues Dale's Pale Ale** (CO | American Pale Ale | 12 oz.) 6.
- Sixpoint Bengali** (NY | I.P.A. | 16 oz.) 6.⁵⁰
- New England Brewing Co. 668 Neighbor of the Beast** (CT | Belgian Strong Ale | 12 oz.) 8.
- Sierra Nevada Torpedo** (CA | Extra IPA | 16 oz.) 8.
- Oskar Blues Gubna** (CO | Imperial IPA | 12 oz.) 8.
- Narragansett Seasonal** (RI | Varies | 12 oz.) 10.
- Guinness** (Ireland | Stout | 14.9 oz) 6.

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
- CHOCOLATE COVERED STRAWBERRY** - Godiva Chocolate Liqueur, Stoli Strawberry, vanilla 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

Albariño, La Caña , Spain		45.
Chardonnay, Cyprus CA	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, McManis 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.
Rosso (Negroamaro, Primitivo, Cab Sauv), Tomaresca , Italy	10.	35.
Shiraz, Thorn-Clarke Terra Barossa , Australia		35.
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