

- SMOKED BACON "LOLLIPOPS"**
reduction 7.⁵⁰
- TUNA SALSA CRUDA***
tuna and corn tortilla chips 8.⁹⁵
- GOAT CHEESE ARTICHOKE DIP**
goat cheese, oven baked pita chips
small 5.⁹⁵ / large 10.⁹⁵
- SMOKED PORK SPRINGROLLS**
hoisin aioli dipping sauce 6.⁹⁵
- SMOKED CHICKEN WINGS**
smoked with chipotle-honey BBQ sauce
half dozen 5.⁹⁵ / dozen 10.⁹⁵
- SMOKED SLIDERS***
mont cheddar, shaved onions, MAX sauce 8.⁹⁵
- SMOKED SHRIMP-**
scallops, carrots, blue cheese dressing 9.⁹⁵

- 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

- BUFFALO CHICKEN WRAP**
Crispy chicken, romaine lettuce, tomato, cucumber, blue cheese
- PULLED PORK**
12 hour house smoked. Shaved red onion, cole slaw, potato rolls
- CHOKE N' CHICKEN**
Spinach and artichoke crusted chicken breast, oven roasted tomatoes, arugula
- HOUSE SMOKED BRISKET**
Pepperjack cheese, smoked onions, cole slaw, roasted garlic aioli, artisan roll
- GRILLED CHEESE**
Comtè, gruyère, aged Vermont cheddar, rustic rosemary semolina bread
- KOBE BEEF HOT DOG**
All natural, 1/3 lb., grass fed American Kobe Beef with jalapeño mustard, pepper relish and onion.

BURGERS

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 75¢ *Gluten-free rolls may be substituted for \$1.⁰⁰*

- CLASSICS***
cheese, tomato, Max sauce, artisan roll 10.⁹⁵
cheese, tomato, Max sauce, potato roll 8.⁹⁵
chicken breast, lettuce, tomato, rosemary aioli, artisan roll 9.⁹⁵
- CLASSIC *** - 8 oz., lettuce, tomato, Max sauce, artisan roll 14.⁹⁵
- SMOKED *** - 8 oz., Comtè cheese, caramelized onions, aioli, artisan roll 11.⁹⁵
- APPLEWOOD MELT *** - 8 oz., sandwiched between two grilled cheese sandwiches, applewood smoked bacon 13.⁹⁵
- SMOKED MEAT OUT *** - 8 oz., gorgonzola stuffed, applewood smoked bacon, onion, arugula, artisan roll 12.⁹⁵
- FUN GUY*** - 8 oz., truffled mushroom spread, arugula, onion aioli, crispy onion strings, au poivre dipping sauce, artisan roll 16.⁹⁵
- BLACK JACK *** - 8 oz. blackened, jalapeño jack cheese, green chiles, guacamole, honey-chipotle onions, artisan roll 13.⁹⁵
- DAISY *** - 8 oz., brie cheese, applewood smoked bacon, mayonnaise, lettuce, tomato, on toasted brioche bread 13.⁹⁵
- SMOKED CHICKEN *** - 7 oz. chicken patty, jalapeño jack cheese, lettuce, aioli, artisan roll 11.⁹⁵
- TURKEY BURGER** – 7 oz., Plainville Farms Turkey, goat cheese, onion, oven roasted tomato, whole wheat roll 11.⁹⁵

- SHRIMP BURGER**– Sweet and sour glaze, Asian vegetables, soy-scallion aioli 10.⁹⁵
- TUNA BURGER *** - 7 oz. seared tuna burger, housemade kimchi, ginger-orange aioli, artisan roll 8.⁹⁵
- PORTOBELLA "BURGER"** (vegetarian)- Roasted portobella caps, red onion, arugula, roasted red peppers, provolone, lemon asparagus aioli, artisan roll 9.⁹⁵
- THE GRATEFUL VEG** – Housemade quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, green goddess dressing, avocado, whole wheat roll 14.⁹⁵

CHALKBOARD BURGERS/SANDWICHES

- MONDAY *** - Béarnaise Burger
- 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 • 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 fries • spuds • cole slaw • mashed potatoes • grilled asparagus • broccolini

Big Salads

- ROMAINE SALAD**
romaine hearts, Grana Padano, croutons
chicken 11.⁹⁵
d Salmon 15.⁹⁵
- KALE SALAD**
croutons, grape tomato, cucumber, radish, carrot, soy-ginger & lime vinaigrette
chicken 12.⁹⁵
Crusted Tuna * 17.⁹⁵
- SMOKED SCALLOPS** 16.⁹⁵
crispy scallops, frisée and arugula, spiced walnuts, housemade crumbles, bacon lardons,

ENTREES

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

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

BOTTLED BEER

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

ES & CIDER

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

ERS

er (Germany • Hefe Weiss • 6.5% ABV • 16.9 oz.)	11.
g Rare VOS (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.
r Co. Zoe (ME • Amber/Red., 7.2% ABV • 16 oz.)	13.
<i>lop Stoopid</i> (CA • Imperial I.P.A., 8.0% ABV • 22 oz.)	10.
ith Nut Brown Ale (England • Brown Ale • 6.5% ABV • 18.7 oz.)	13.
<i>ark Element</i> (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 2.⁹⁵

Root Beer • Orange N' Cream • Black Cherry

Birch Beer • Diet Root Beer

Fountain sodas 2.⁵⁰ each

MAX BURGER WINES

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

WHITES

Sauvignon Blanc, Max Family Cuvee , Sonoma County	9.	34.
Albariño, La Caña , Spain		45.
Chardonnay, Cyprus Central Coast	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.
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, Four Vines , CA	8.	28.
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 - 2 oz. pour - Served Neat or on the Rocks

The Balvenie Single Malt 14 year Rum Wood (Speyside)	15.
BenRiach Single Malt 12year (Speyside)	11.
Springbank Single Malt 'CV' (Campbeltown)	11.