

WINES BY THE GLASS

WHITE

MILBRANDT, RIESLING	8.5	DR. LOOSEN, "DR. L" REISLING	11
BLANCO NIEVA, VERDEJO	11	MOHUA, SAUVIGNON BLANC	10
VALDO, PROSECCO	8.5	LECHTHALER, PINOT GRIGIO	11
MARGUET "GRAND CRU", CHAMPAGNE	17.5	LE LAC, MACON, CHARDONNAY	11
NATHANSON CREEK, WHITE ZINFANDEL	7	TALBOTT, "KALI HART", CHARDONNAY	15
CA'DONINI, PINOT GRIGIO	8	H&G BUISSON, CHARDONNAY, "ST ROMAIN"	15
EXCELSIOR, CHARDONNAY	9	VIIGNIER, JEMROSE, "EGRET POND VINEYARD"	12
TRIMBACH, PINOT BLANC	10	ALBARINO, LEGADO DEL CONDE	9
L'ESCARGOT, SAUVIGNON BLANC	10		



RED

HUARPE LANCATAY, MALBEC	9.5	LOS VASCOS, CABERNET SAUVIGNON	8
AIA VECCHIA, "LAGONE" SUPERTUSCAN	13	HEDGES, "CMS" MERITAGE	10
BUENA VISTA, PINOT NOIR	9.5	MAX FAMILY CUVEE, MERITAGE	13.5
VILLA MT EDEN, RESERVE, ZINFANDEL	10	TINTARA, SHIRAZ	13.5
MICHAEL POZZAN, MERLOT	11	CALERA, PINOT NOIR	15
VINA ALBERDI, RIOJA RESERVA	13	PERRIN, "NATURE" COTES DU RHONE	10
ASCHERI, BAROLO	20 25	HALL, CABERNET SAUVIGNON	20 35



MAX FALL CLASSIC COCKTAILS

BLUE STATE MANHATTAN

BLUE STATE BOURBON, SWEET VERMOUTH, BOSTON BITTAHS
AMARENA CHERRY
9.50

CRANBERRY FLIP

G'VINE GIN, CRANBERRY LIQUOR, AGAVE AND LEMON JUICES
EGG WHITES, LEMON BITTERS
11.00

WARD H

RITTEN HOUSE RYE, ORANGE JUICE, LEMON JUICE, CARDAMOM SYRUP
POMEGRANATE MOLASSES
11.00

AUTUMN HARVEST

JAMESON IRISH WHISKY, APPLE CIDER, CINNAMON LIQUOR
APPLE CIDER FOAM
10.00

RED STATE MANHATTAN

RED STATE BOURBON, SWEET VERMOUTH, BOSTON BITTAHS
AMARENA CHERRY
9.50

UNION STATION

HAMMER & SICKLE VODKA, APEROL, HONEY & GINGER SYRUP
FRESH LIME, FRESH GRAPEFRUIT JUICE, CANDIED GINGER
9.50

RUM SPICE

DON Q GOLD RUM, DOMAINE CANTON, ALLSPICE LIQUOR
TROPICAL JUICE BLEND, CINNAMON
10.00

18% gratuity will be added to parties of 10 or more.
Private party dining is available for 15 to 50.

It is our pleasure to provide a
gluten free menu upon request.

Hunter Morton, Executive Chef



"Thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illness."

It is important to bring any food allergy
you may have to the attention of your server.

Chris Sheehan, Chef de Cuisine