

"THE GREAT EXPERIMENT"

SPARKLERS

Belle de Jour	8
<i>"Created by Jackson Cannon of Boston's Eastern Standard"</i>	
Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava	
French 75	9
<i>Lively and refreshing. The perfect way to start or finish</i>	
Aperol Spritz	9
<i>Bittersweet blend of Aperol and Prosecco</i>	

HOUSE EXCLUSIVES

Agave Rojo <i>"Everything a Sangria wants to be"</i>	10
<i>Hotel California Blanco Tequila, red wine honey syrup and a muddle of orange and vanilla. Served over crushed ice</i>	
Green Hornet	10
<i>A bold blend of muddled cucumber and jalapeno, Hendricks gin, Luxardo maraschino, and citrus, with a little sting</i>	
Cincinnati Takeover	9
<i>Inspired by George Remus' suspect takeover of Cincinnati's distilleries and pharmacies. A takeover that propelled him into one of the biggest and most profitable bootlegger in history. Redemption Rye, Benedictine, citrus</i>	
Rum Smash	9
<i>A great choice for the Mojito drinker. BMD "Ragged Mountain" Rum with fresh mint, demerara sugar and citrus served over crushed ice with a mint sprig</i>	
Cranberry Lemonade Martini	9
<i>Summer meets fall; house infused cranberry vodka with our fresh sour mix</i>	
The Shark	9
<i>Complex and satisfying; vodka, Lillet Blond & Peachchello</i>	
Anti	8
<i>Does a body good; Absolut Berri-Acai, house made grenadine and sour mix</i>	
Swedish Tea	8
<i>A stimulating concoction of Absolut Wild Tea, lemon, honey, and Pimm's #1</i>	

WINES BY THE GLASS

Champagne & Sparkling White Wines

Louis Roederer, "Brut Premier" MV, Reims, France (1/2 bottle)	42.00
Taittinger, "Brut Francaise", MV, Reims, France (1/2 bottle)	35.00
Veuve Clicquot, MV, Reims, France (1/2 bottle)	36.00
Segura Viudas Aria, Cava "Brut" Sant Sadurni d' Anoya, Spain	9.00
Veuve Clicquot, "Brut", MV, Reims, France	12.95
Valdo, Prosecco, Valdobbiadene, Italy	7.00

Sauvignon Blanc

Starborough, Marlborough, New Zealand	9.00
St. Supery, Napa Valley, California	9.00
Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR	12.00

Chardonnay

Estancia, Monterey, California	8.00
Macon Lugny "Les Charmes" (White Burgundy) France	9.00
Flora Springs Vineyard, Napa, California	10.00
Talbot, Sleepy Hollow, Santa Lucia Highlands, California	14.00

Riesling

S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
---	------

Interesting Seafood Whites

Pinot Grigio, Ca' Donnini, Delle Venezie, Italy	7.50
Can Feixes, Huguet, Penedes, Spain	9.00

Pinot Noir

Matua, Marlborough, New Zealand	9.00
Belle Glos by Caymus, "Meiomi", California	15.00

Cabernet Sauvignon

Cypress, Central Coast	6.50
Pavilion, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50
St. Supery, Elu, Napa, CA	15.00

Merlot

Grayson, California	8.00
---------------------	------

Interesting Red Varietals

Sangiovese, I Perazzi, Morellino di Scansano, Italy	10.00
Malbec, Killka, Mendoza, Argentina	9.00

CLASSICS

Old Tom Gin Martinez	10
<i>A predecessor to the Martini. A subtly malted gin combined with Carpano Antica sweet vermouth, Luxardo Maraschino and orange bitters</i>	
Bees Knees	8
<i>A delicate balance of gin, honey and fresh lemon</i>	
Mai Tai "Trader Vic Style"	8
<i>Sailor Jerry's Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice</i>	
Scofflaw	9
<i>"A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitters</i>	
Last Word	9
<i>Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said!</i>	
Pisco Sour*	9
<i>For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters</i>	
Jack Rose	8
<i>Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon juice</i>	
1934 Zombie	11
<i>Don the Beachcomber's original recipe. House made velvet falernum, "Don's Mix", lime juice</i>	
Aviation	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
Sazerac Cocktail	10
<i>Rye whiskey, Pechauds Bitters, sugar, stirred with a hint of Absinthe</i>	
Moscow Mule	9
<i>Invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., in Hartford CT. Vodka, lime juice and ginger beer make this a CT classic</i>	

*Please note that these items contain raw egg as does our classically prepared sour mix

BREWUS MAXIMUS

THE MAX RESTAURANT GROUP AND
CONNECTICUT'S THOMAS HOOKER BREWING COMPANY
HAVE COLLABORATED TO CREATE AND
PROMOTE THIS NEW NOBLE BEER

5.50

DRAUGHT BEER

Guinness	6.00
Blue Point Toasted Lager	5.50
Stella Artois	5.50
Spaten Oktoberfest	6.50
Blue Point Hoptical Illusion	5.75
Narragansett Lager	3.50
Harpoon Winter Warmer	6.00

TALL BOTTLES (BOMBERS)

Blue Point Rastafa "Rye"	22 oz.	12.00
Brooklyn Local 2	750ml	18.00
Franziskaner Hefe Weiss	16.9 oz.	9.00
Newcastle	16 oz.	8.00
Saison Dupont "Belgian Farmhouse Ale"	750ml	16.00

BOTTLES

Chimay (Trappist) Premiere Red	9.00
Duvel "Belgian Golden Ale"	7.50
Budweiser	4.00
Bud Light	4.00
Coors Light	4.00
Miller Light	4.00
Michelob Ultra	4.00
Heineken	4.50
Corona	5.00
Sam Adams	4.50
Sam Light	4.50
Blue Moon Belgian White	4.50
Buckler (non-alcohol)	4.50

Aquahealth Triple Filtered Still and Sparkling Water ~ 4.95 per bottle

We were environmentally conscious when we built Max Fish. Every measure was taken to reduce waste and energy consumption to minimize the strain that Max Fish places on our environment. Packaging and shipping bottled water consumes energy and contributes to global warming. Empty bottles add to litter and solid waste. We are using a triple filtered water purification system that enables us to bottle both still and sparkling water in reusable bottles right in house.