

# MAX FISH

## “THE GREAT EXPERIMENT”

### HOUSE EXCLUSIVES

<b>The Shark</b>	9
<i>Complex and satisfying; Tito's Vodka, Lillet Blond &amp; Peachchello</i>	
<b>Cranberry Lemonade Martini*</b>	8
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
<b>In Exile “A complex, herbal expression of spirits served straight up”</b>	11
<i>Green Chartreuse, Yellow Chartreuse, Amaro Montenegro, bitters</i>	
<b>Borrachito “Amigo, you are well on your way.”</b>	10
<i>Gran Centenario Rosangel, Yellow Chartreuse, St Germain, lime juice</i>	
<b>Apples &amp; Oranges</b>	9
<i>“Inspired by the classic sidecar”</i>	
<i>Daron Calvados, Ferrand Dry Curacao, lemon juice and vanilla</i>	
<b>Winter in Martinique “A seasonal rum smash”</b>	9
<i>Clement Rhum Agricole, maple syrup, citrus, crushed ice, garnish mint</i>	

### AWARD WINNERS

<b>Rose Colored Glasses (Mixologist of the Year CRA 2012)</b>	10
<i>“Makes everything look better”</i>	
<i>Belvedere vodka, Aperol, fresh squeezed lime juice, simple syrup</i>	
<b>Silver Lining (1<sup>st</sup> Place Avion Tequila)</b>	11
<i>Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick</i>	

### WINES BY THE GLASS

#### DIRECTORS PICK

**Grenache Blanc**, Epiphany, Santa Barbara, California 10gl/39btl  
**Pinot Noir**, Fess Parker, 2010 Sta. Rita Hills, California 13gl/48btl

#### Sparkling White Wines

<b>Prosecco</b> , Valdo, “Brut”, Valdobbiadene, Italy	8.00
<b>Cava</b> “Brut”, Segura Viudas Aria, Sant Sadurni d' Anoi, Spain	9.00

#### White Wines (Listed from lightest in body to more full bodied)

<b>Muscadet</b> , Marquis de Goulaine, Loire France ( <i>classic oyster wine</i> )	7.50
<b>Sauvignon Blanc</b> , Starborough, Marlborough, New Zealand	9.00
<b>Sauvignon Blanc</b> , Henri Bourgeois, Sancerre, France ( <i>oyster wine</i> )	12.00
<b>Pinot Grigio</b> , Ca' Donnini, Delle Venezie, Italy	7.50
<b>Blanco Seleccio</b> , Can Feixes, Huguet, Penedes, Spain ( <i>oyster wine</i> )	9.00
<b>Petit Chablis</b> , Alain Poutre, Burgundy, France ( <i>classic oyster wine</i> )	12.00
<b>Chardonnay Red Tree</b> , California	8.00
<b>Chardonnay</b> , Benzinger, California	11.00
<b>Riesling</b> , S.A. Prüm, “Essence”, Mosel-Saar-Ruwer, Germany	9.00

#### Red Wines (Listed from lightest in body to more full bodied)

<b>Pinot Noir</b> , Matua, Marlborough, New Zealand	9.00
<b>Pinot Noir</b> , Laetitia Vineyards, Arroyo Grande Valley, Ca	14.00
<b>Cotes du Rhone</b> , Pierre Amadieu, France	8.00
<b>Merlot</b> , Château Bellevue, Bordeaux Supérieur	9.00
<b>Cabernet Sauvignon</b> Cypress, Central Coast	6.50
<b>Cabernet Sauvignon</b> Josh Cellars, California	9.00
<b>Malbec</b> , Killka, Mendoza, Argentina	9.00
<b>(Bordeaux Blend)</b> , Max Cuvee, Private Reserve Napa, CA	12.50

### CLASSICS & SPARKLERS

<b>Jack Rose</b>	8
<i>Fruity but not too sweet, a blend of applejack, pomegranate, fresh lemon juice</i>	
<b>Red Hook</b>	10
<i>“Classic Spicy Manhattan Variation”</i>	
<i>Redemption Rye whiskey, Luxardo Maraschino, Punt e Mes</i>	
<b>Bijou</b>	10
<i>A perfect “gem” of classic spirits: Edinburgh Gin, Green Chartreuse, sweet vermouth</i>	
<b>Sloe Gin Fizz</b>	9
<i>Variation on the classic sour. Sloe gin, Plymouth gin, prosecco, and citrus</i>	
<b>Kir Royal “Our take on the classic sparkler”</b>	9
<i>Massenez Crème de Cassis de Dijon, prosecco</i>	
<b>Belle de Jour</b>	9
<i>“Created by Jackson Cannon of Boston's Eastern Standard”</i>	
<i>Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	

#### SINGLE CASK COCKTAIL

##### Somerset Manhattan 13

*Hudson white corn whiskey, Dolin dry vermouth and Regan's orange bitters aged for six months in new American oak*

\*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

**Brewtus Maximus, Guinness, Stella Artois, Blue Point** (*seasonal*)

In an effort to bring you the most unique, hand-crafted beers available to us, Max Fish changes draft beers frequently.

PLEASE ASK YOUR SERVER FOR ADDITIONAL SELECTIONS

#### BEERS FOR TWO

<b>Dogfish Head “My Antonia”</b>	750ml	21.00
<b>Brooklyn Local 1</b>	750ml	18.00
<b>Stone Arrogant Bastard</b>	22 oz.	16.00
<b>Dogfish Head “75 minute IPA”</b>	750ml	21.00

#### BOTTLES

<b>BREWUS MAXIMUS</b>	4.75
<b>Franziskaner Hefe Weiss 16.9 oz.</b>	9.00
<b>Newcaste 16 oz.</b>	8.00
<b>Allagash White</b>	6.50
<b>Lagunitas ‘Little Sumpin’</b>	6.75
<b>Innis &amp; Gunn Rum Cask</b>	8.00
<b>Dogfish Head 90 Minute IPA</b>	8.00
<b>Chimay (Trappist) Premiere Red</b>	9.00
<b>Duvel “Belgian Golden Ale”</b>	7.50
<b>Budweiser</b>	4.00
<b>Bud Light</b>	4.00
<b>Coors Light</b>	4.00
<b>Michelob Ultra</b>	4.00
<b>Heineken</b>	4.50
<b>Corona</b>	5.00
<b>Sam Adams</b>	4.50
<b>Blue Moon Belgian White</b>	4.50
<b>Buckler (non-alcohol)</b>	4.50
<b>Omission Lager (gluten free)</b>	6.00

#### 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.