MAXFISH

"HEY BARTENDER"

MAISON
Leblon Cachaca • St. Germaine • Aperol • lemon • grapefruit • cinnamon syrup • 10

PROSECUTER
Old Forester bourbon • Yellow Chartreuse • St Germain • lemon • 10

THE FANCY
Plantation pineapple rum • felernum • rosemary syrup • lemon • 9

PRINCE HARRY
2 Gingers whiskey • Orget • lemon • tiki bitters • ginger beer • 10

APPLES & ORANGES #2
Brockmans gin • apple brandy • lemon • honey • orange bitters • 9

EL JEFE
El Jimador reposado tequila • lime juice • cilantro honey syrup • orange honey bitters • 10

PHAT JIMMY
Jameson Cask whiskey • Nonino amaro • Aperol • 8

CRANBERRY LEMONADE
House infused cranberry vodka • house sour • cranberry juice • 8

CIDER HOUSE
Starlight apple brandy • honey • lemon • St. Germain • cider • 10

FERNETTY
Fernet Branca • Cinzano 1957 vermouth • mint • lemon • 9

THE KING
Crown Apple whisky • molasses ginger • lemon juice • 10

BULLEIT PROOF
Bulleit Rye • maple • lemon • Cinzano 1957 sweet vermouth • Angostura bitters • 10

BARRELED COCKTAILS $13

Blended in-house and aged in toasted oak

OAXACAN...SMOKE N' HERBS
Mescal • Dolin Génépy des Alpes

NEGRONI
Citadelle gin • Campari • Carpano Antica sweet vermouth

"NEW" OLD FASHIONED
Redemption Rye • Cedilla liqueur de acai

TROY GARDENS
Troy & Sons Platinum Whiskey • Amaro Meletti • Carpano Antica

THE BIG BOSS
Pisco Porton • Laird's Applejack • Pierre Ferrand Dry Curacao

WINES BY THE GLASS

SPARKLING & ROSE WINES

Brut Prosecco, Valdo, Valdobbiadene, Italy 8.00
Brut Cava, Segura Viudas *Aria*, Spain 9.00
Rose, Hecht & Bannier, Languedoc, France 9.00

WHITE WINES (Listed from lightest in body to more full bodied)

Sauvignon Blanc, Mudhouse, Marlborough, New Zealand 12.00
Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00
Pinot Grigio, Ca' Donini, Delle Venezie, Italy 8.00
Blanco Seleccio, Can Feixes, Penedes, Spain **(oyster wine)** 9.00
Macon-Villages, Cave de Lugny *La Cote Blanche*, **(oyster wine)** 10.00
Chardonnay, Stonecap, Columbia Valley, Washington 8.50
Cotes du Rhone, Domaine de la Becassonne, France (Staff favorite) 10.50
Pinot Noir Blanc, Siegrist, Pfalz, Germany 12.50
Chardonnay, Crystal Ridge, Glastonbury, CT 9.00
Chardonnay, Cambria, Sonoma Coast, California 13.00
Riesling, Dr Loosen, Mosel, Germany 8.00

RED WINES (Listed from lightest in body to more full bodied)

Pinot Noir, Cono Sur, Central Valley, Chile 8.50
Pinot Noir, Higher Ground, Monterey County, California 12.50
Merlot, Seven Falls, Wahluke Slope, Washington 10.00
Corvina, Marchesi Biscardo, Verona, Italy 11.00
Cabernet Sauvignon, Los Vascos, Colchagua, Chile 8.50
Malbec, Massimo, Mendoza, Argentina 10.00
Napa Valley Red Blend, Max Cuvee *Private Reserve*, Napa, CA 12.50

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.

DRAUGHT BEER

BREWTUS MAXIMUS AMERICAN PALE ALE
GUINNESS IRISH DRY-STOUT
DOGFISH HEAD 60 MINUTE IPA

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

BROOKLYN LOCAL 1 750ml 18.00
STONE ARROGANT BASTARD 22 oz. 16.00

BOTTLES

BREWTUS MAXIMUS APA 4.75
YUENGLING LIGHT LAGER 4.50
FISHERS ISLAND HARD LEMONADE (9% ABV 12oz CAN) 9.00
FRANZISKANER HEFE WEISS 16.9 oz. 9.00
NEWCASTLE BROWN ALE16 oz. 8.00
ALLAGASH WHITE 6.50
LAGUNITAS 'LITTLE SUMPIN' 6.75
INNIS & GUNN RUM CASK 8.00
DOGFISH HEAD 90 MINUTE IPA 8.00
CHIMAY (TRAPPIST) PREMIERE RED 9.00
DUVEL BELGIAN GOLDEN ALE 7.50
WOODCHUCK DRY CIDER 6.00
BUDWEISER 4.50
BUD LIGHT 4.50
COORS LIGHT 4.50
MICHELOB ULTRA 4.50
HEINEKEN 5.50
NEGRA MODELO 5.50
CORONA 5.50
SAM ADAMS 5.50
BLUE MOON BELGIAN WHITE 5.00
BUCKLER (non-alcohol) 4.50
OMISSION LAGER (gluten free) 6.00