

MAX'S OYSTER BAR

Wines by the Glass

Oyster Wines

Pinot Blanc, Julien Schaal, 2009, Alsace	8.50
Pinot Gris, Balletto, 2009, Russian River	10
Sancerre, “Les Bonnes Bouches”, 2010, Loire	13
Sauvignon Blanc, St.Supery, 2010, Napa	9
Prosecco, Valdo, Valdobbiadene, Italy	8
Chablis, William Fevre “Champs Royaux”, 2009, France	13.50

Sparkling

Domaine St. Michelle, Blanc de Blancs, Washington	7
Gerard Bertrand, Cremant De Limoux, 2009, France	9
Veuve Cliquot, Brut, <i>Yellow Label</i> , NV, Champagne	17.50

Whites

Sauvignon Blanc, Mohua, 2010, New Zealand	9
Pinot Grigio, E Solo, 2010, Della Venezia	8
Pinot Gris, Montinore, 2009, Willamette	9
Riesling, S. A. Prum “Essence”, 2010, Germany	9
Chardonnay, Redtree, 2010, California	8
Chardonnay, Raymond Reserve, 2010, Napa	10

Reds

Pinot Noir, Gerard Bertrand, 2009, France	9
Pinot Noir, Ritual, 2010, Casablanca Valley, Chile	13
Merlot, Grove Street, 2009, Sonoma	11
Shiraz/Petit Sirah, Rutherglen Red, 2008, Australia	9
Zinfandel, Peterson, 2009, Dry Creek Valley	11
Cabernet Sauvignon, Columbia Crest Two Vines, 2009	8
Cabernet Sauvignon, L de Lyeth, 2010, Sonoma	10
MAX FAMILY CUVÉE Private Reserve, 2009, Napa	12.50
Barbera, Terra d’Oro, 2009, Amador	9
Malbec, High Note, 2010, Mendoza	9

Direct From The Vineyard Wine Series

Talbott Kali Hart

Monterey Chardonnay 2010 ~ 14.00 glass/56.00 bottle
notes: 100 % all estate grown Chardonnay. Fabulous everyday wine, refreshing, lively, medium bodied with beautiful fruit character.

Great oyster wines tend to be dry but have a hint of fruit to them which complements the oysters very well. Examples are some Sauvignon Blanc, Chenin Blanc, Dry Riesling and unoaked or lightly oaked Chardonnay.

Big wines with oak characteristics may overpower the delicate flavor of the oysters.

Beers that will pair well with oysters are clean and crisp with some sweetness such as pilsners, light lagers and pale ales.

MAXology Cocktails

Peach Kicker

Ciroc Peach Vodka, Jeremiah Weed Sweet Tea Vodka, Jalapeno, Lime, Agave Syrup, Lemonade

Jamaican Blue Mountain

10 Cane Rum, Licor 43, Fresh Brewed Espresso

Wild Turkey Passion

Wild Turkey, Fresh Maracuya Passion Fruit Juice, Organic Honey, Ceylon Cinnamon, Chili Flakes, Ginger Ale

The Ottoman Retreat

Croissant-Infused Vodka, Raspberry Jam, Fresh Lemon Juice

Devil’s Coconut

1800 Coconut Tequila, Boudier Crème de Cassis, Lime Juice

Spring In Provence

Lavender Infused Gin, Herbs de Provence Dry Vermouth, Cointreau

The Hemingway

10 Cane Rum, Luxardo Marascino, Fresh Grapefruit, Lime

Railroad Stop

Ron Zacapa Rum, Sweet Vermouth, Orange Bitters

Classic & Vintage Cocktails

Max’s Blood Orange Cosmopolitan Martini

Ketel Oranje, Solerno Blood Orange Liqueur, Cranberry Juice, Lime Juice

The Krable Car

Kraken Black Spiced Rum, Cointreau, Simple Syrup, Fresh Lemon

Max’s Bloody Oyster

Hangar Chipotle Vodka, Freshly Shucked Oyster, Max’s Famous Bloody Mary Mix, Spices

Peach Bellini

Stoli, Peachtree, Midori, Cranberry, Pineapple Juice, Valdo Prosecco

Max’s Espresso Martini

Three Olives Triple Espresso Vodka, Kahlua, Tuaca, Van Gogh Rich Dark Chocolate Vodka, Fresh Brewed Espresso

The Moscow Mule

Fever Tree Ginger Beer, Russian Standard Platinum Vodka, Fresh Lime

Draught Beer

Stone IPA BREWTUS MAXIMUS PALE ALE

Guinness Stout Samuel Adams Seasonal

Stella Artois Goose Island Matilda

Blue Moon Allagash White

Bottled Beer

Domestic

Amstel Light	Michelob Ultra
Budweiser	Samuel Adams Lager
Bud Light	Sierra Nevada Pale Ale
Bud Light Lime	Dale’s Pale Ale (Can)
Coors Light	Stone Arrogant Bastard 22oz
Miller Lite	Stone Smoked Porter 22oz

Brooklyn Black Chocolate

Imported

Chimay Grande Reserve 25oz	Corona
Duvel Belgian Ale	Franziskaner Hefeweisen
Heineken	Heineken Light
Newcastle 18oz	Becks (non-alcoholic)
Buckler (non-alcoholic)	