

Wines by the Glass

Oyster Wines

Pinot Blanc, Julien Schaal, 2009, Alsace	8.50
Pinot Gris, Balletto, 2009, Russian River	10
Grüner Veltliner, Groiss, 2009, Austria	9
Sancerre, "Les Bonnes Bouches", 2009/10, Loire	11
Sauvignon Blanc, St. Supery, 2009/10, Napa	9
Prosecco, Mionetto, Veneto, 375 ml	17
Chablis, William Fevre "Champs Royaux", France	16

Sparkling

Domaine St. Michelle, Blanc de Blancs, Washington	7
Veuve Cliquot, Brut, <i>Yellow Label</i> , NV, Champagne	17.50

Rose

Laurent Miquel, Cinsault Syrah, 2010, France	8
Mulderbosch, Cabernet Sauvignon, 2010, South Africa	7.50

Whites

Sauvignon Blanc, Mohua, 2010, New Zealand	9
Pinot Grigio, Canaletto, 2010, Della Venezia	8
Pinot Gris, Montinore, 2007/08, Willamette	9
Riesling, S. A. Prum "Essence", 2009, Germany	9
Chardonnay, Estancia, 2009, Monterey	8
Chardonnay, Raymond Reserve, 2009, Napa	10

Reds

Pinot Noir, Block Nine, 2009, California	9
Merlot, Grove Street, 2008, Sonoma	11
Shiraz/Petit Sirah, Rutherglen Red, 2007, Australia	9
Zinfandel, Joel Gott, 2008, CA	10
Cabernet Sauvignon, Columbia Crest Two Vines, 2009	8
Cabernet Sauvignon, Arboleda, 2008, Chile	10
MAX FAMILY CUVÉE Private Reserve, 2008/09, Napa	12.50
Barbera, Terra d'Oro, 2007/08, Amador	9

A Taste of Summer

White Peach Sangria	8
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Direct From The Vineyard Wine Series

White

Ferrari Carano

Alexander Valley Chardonnay 2008 - 14.00 glass/56.00 bottle
notes: Upfront apple, pear, honey, butter cream and honey-suckle floral notes. This wine is perfectly balanced with fruit and creamy caramel, marshmallow and a lingering, toasted oak finish.

Red

Caymus Meiomi

California Pinot Noir 2009 - 15.00 glass/59.00 bottle
notes: Spice filled aromas, bright berry flavors, rich textures

St. Supéry Elu

California Bordeaux Blend 2005 - 15.00 glass/59.00 bottle
notes: Aromas of plum and black cherry, flavors of smooth vanilla and hints of tobacco are present on the long, full finish.

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.

Max Classic Martinis

Max's White Cosmopolitan

Ketel Citroen, Cointreau, White Cranberry Juice, Lime Juice

Max's Bloody Oyster

Absolut Peppar, a Freshly Shucked Oyster, Max's Bloody Mary Mix

Max Ruby

Absolut Ruby Red, Cointreau, Fresh Grapefruit, Cranberry Juice

Peach Bellini

Stoli, Peachtree, Midori, Cranberry, Pineapple Juice and Mionetto Prosecco

Espresso

Van Gogh Espresso Vodka, Kahlua, Tuaca, Godiva Milk Chocolate, Fresh Brewed Espresso

Specialty Martinis

Fresno Blanco

Tequila Blanco, Fresno Chili Syrup, Basil, Pureed Strawberries

Bourbon Smash

Makers Mark Bourbon, Fresh Lemon and Mint

White Mischief

Hotel California Blanco, Pear Nectar, Agave Nectar, Tarragon

Haiku

Pearl Plum Vodka, Soho Lychee Liquor, White Cranberry Juice

Blue Ginger

Bombay Sapphire, Domaine Canton, Blue Curacao, Ginger Syrup

All Saints

Hendricks Gin, St. Germain, Fresh Grapefruit Juice

Artisanal Cocktails

Max's Mojito

Bacardi Limon, Fresh Mint, Muddled Local Fresh Berries

D.B.T.

Sweet Tea Vodka, Muddled Lemons, Peach Nectar, Fresh Lemonade, South Glastonbury Peaches

Punch 964

Bacardi Limon, Mount Gay, Malibu, Pineapple, Orange Juice

Pimms Cup

Pimms No. 1, Citrus Bubbles, Cucumber, Lemon

Draught Beer

**Stone IPA Brewtus Maximus Sam Adams Guinness Stout
 Stella Artois Amstel Light Blue Moon Allagash White**

Bottled Beer

Domestic

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

Imported

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