

CLASSIC COCKTAILS

JACK ROSE
APPLEJACK, POMEGRANATE
& FRESH LEMON
7.95

RED HOOK
A DELIGHTFUL OPTION FOR
THE MANHATTAN DRINKER
RYE, PUNT E MES &
MARASCHINO GENTLY STIRRED
8.95

PIMM'S CUP
IT'S PIMM'S O'CLOCK!
PIMM'S #1, FRESH SQUEEZED LEMONADE
& A SPLASH OF SPRITE
6.95

TEQUILA SUNRISE
HOTEL CALIFORNIA BLANCO TEQUILA
FRESH SQUEEZED ORANGE JUICE
& POMEGRANITE
8.95

BEE'S KNEES
A DELICATE BALANCE OF GIN,
HONEY & FRESH LEMON
7.95

MAI TAI
"CIRCA 1944"
TRADER VIC'S ORIGINAL
SAILOR JERRY RUM,
NOTES OF ALMOND & VANILLA
7.95

PISCO SOUR
A CLASSIC PERUVIAN COCKTAIL OF PISCO,
FRESH LEMON, SIMPLE SYRUP,
EGG WHITE & BITTERS
8.95

CRANBERRY LEMONADE MARTINI
CRANBERRY VODKA WITH CRANBERRY
JUICE & HOUSE MADE SOUR MIX
8.95

FEATURED SUMMER WINES

Rose of Cabernet Sauvignon, **Mulderbosch**, Coastal Region South Africa 8.00 glass 31.00 bottle
 Viognier, **Pie De Palo**, Mendoza, Argentina 10.00 glass 39.00 bottle
 Gruner Veltliner, **Weingut Groiss**, Grossweikersdorf, Austria 7.00 glass 34.00 liter

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WHITE WINES

Scharffenberger, "Brut", MV, Anderson Valley, California 8.00
 Taittinger, "Brut Francaise", MV, Reims, France (**1/2 bot**) 35.00
 Veuve Clicquot, "Brut", MV, Reims, France 12.95
 Lucien Albrecht, "Brut Rosé", MV, Alsace, France 7.50
 Valdo, Prosecco, Valdobbiadene, Italy 7.00

SAUVIGNON BLANC

Les Deux Tours, Touranie, Loire Valley, France 9.00
 Mohua, Marlborough, New Zealand 9.00
 Starborough, Marlborough, New Zealand 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
 Benziger, Sangiacomo Vineyard, Carneros, California (*biodynamic*) 11.00
 Ferrari Carano, "Tre Terre", Alexander Valley, CA 14.00

RIESLING

Selbach, "Fish Label Dry Riesling", Mosel-Saar-Ruwer, Germany 7.50
 S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany 9.00

ALTERNATIVE WHITES

Pinot Grigio, Canaletto, delle Venezie, Italy 7.50
 Pinot Gris, Montinore, "Reserve", Willamette Valley, Oregon (*biodynamic*) 9.00
 Muscadet Sevre&Maine, Chateau de la Ragotiere, Loire Valley, France 7.50

PINOT NOIR

Hob Nob, (Vin de Pays d' Oc), France 8.00
 Nicolas Potel, "Cuvee Girard", Burgundy, France 12.00
 Bouchaine Vineyards, Carneros, California 12.50

CABERNET SAUVIGNON

Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA 12.50
 Arrowood *Cabernet Sauvignon*, 2005, Sonoma County, California 17.50
 Columbia Crest, "2 Vines", Columbia Valley, WA 6.50
 Pavilion, Napa Valley, California 9.00

MERLOT

Sea Ridge Napa / Sonoma, California 7.50
 Grove Street, Sonoma County, California 9.50
 Duckhorn Vineyards, Napa Valley, California 17.50

ALTERNATIVE RED VARIETALS

Chianti, Frescobaldi "Castiglioni", Tuscany, Italy 8.00
 Malbec /Merlot, Carlos Pulenta, "Vistalba Corte C", Mendoza, Argentina 8.00
 Rioja, Crianza, Cortijo, Spain 12.00
 Shiraz, Master Peace, Murray Valley, Australia 8.25

OTHER BEER ON TAP

Guinness 6.00
 Blue Point Toasted Lager 5.50
 Stella Artois 5.50
 Amstel Light 5.00
 Dogfish Head 60 Minute IPA 5.50
 Harpoon's UFO White Ale 5.50
 Sam Adams Noble Pilsner 5.50

TALL BOTTLES (BOMBERS)

Newcastle 18.6 oz 8.00
 Franziskaner Hefe Weiss 16.9 oz. 8.00
 Chimay (Trappist) Premiere Red 25.4 oz. 14.00
 Brooklyn Local 1 750 ml 14.00

BREWTVS MAXIMUS PALE ALE 5.50

The Max Restaurant Group and Connecticut's Thomas Hooker Brewing Company have collaborated to create and promote this new noble beer.

For the month of April \$1 from every Brewtvus Maximus sold will go to the Connecticut Children's Medical Center
 Purchase a custom glass for \$5 and 100% of the proceeds will go to Connecticut Children's Medical Center

BOTTLES

Budweiser 3.75
 Bud Light 3.75
 Bud Light Golden Wheat 3.75
 Coors Light 3.75
 Miller Light 3.75
 Michelob Ultra 3.75
 Heineken 4.50
 Corona 4.50
 Sam Adams Lager 4.50
 Sam Light 4.50
 Blue Moon Belgian White 4.50

GLUTEN FREE BEER

Redbridge (bottle) 5.50

Aquahealth Triple Filtered Still and Sparkling Water 2.95 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.