

HAPPY HOUR MENU

FROM 3PM TO 530PM EVERYDAY

FOOD

FRESHLY SHUCKED OYSTER MP
mignonette, lemon, horseradish

CHICKPEA FALAFEL 7
spiced yogurt, house pickles, dill

STEAK TARTARE 14
smoked egg yolk, mushroom aioli, sourdough

TUNA CRUDO 17
lightly smoked, melon, avocado, chili

MEATBALLS 16
grilled sourdough, basil, grana

FRIED CHICKEN 12
tabasco honey butter, house pickles

KALE SALAD 16
brussels sprouts, parmesan, roasted garlic
vinaigrette

MAXINE'S BURGER 15
smash patty, american cheddar
burger sauce, fries
make it a double 8 / add bacon 2

CHICKEN LIVER PARFAIT 14
kumquat conserva, pistachio, sourdough

KENNENBEC FRITES 5

DRAFT BEER

Maxine's Lager 5
Powell Beer Obscurum Hazy IPA 6
Strange Fellow Talisman Pale Ale 6
Main St Brewing "Hula Hula Shake" sour 6

WINE

WHITE/ROSE/RED 7/29

SPARKLING 7/29

COCKTAILS

THE SMOKE SHOW 13
strawberry infused Tequila, Mezcal, Aperol
grapefruit juice & salted honey

SPICY PINEAPPLE MARGARITA 13
jalapeño infused Espolon Blanco
Ancho Reyes Verde, pineapple juice, lime

ESPRESSO MARTINI 12
Absolut, Kahlua, espresso

BASIL GIN SOUR 13
citadelle gin, lemon, basil syrup, celery bitters, egg
white

THE BEEHIVE 11
Absolut, lavender honey, lemon juice, soda water

SWEET SHADOW 14
Woodford Reserve, Vecchio Amaro del Capo
maple syrup, walnut bitters, king cube

HIS DUDENESS 11
Absolut, Kahlua, oat milk, dalgona coffee

SUB-ZERO SHOTS 6

Jagermeister cold brew
Vecchio amaro del capo

HIGHBALLS 5