



DINNER MENU

FROM 5PM THURSDAY TO SUNDAY

SHARE

FRESH SHUCKED OYSTERS MP
mignonette, lemon, horseradish

STEAK TARTARE 19
smoked egg yolk, mushroom aioli, sourdough

ONION TART 16
caramelized onions, crème fraîche, Gruyère

FOIE GRAS TERRINE 22
apple butter, walnut, brioche

CHICKPEA FALAFEL 16
spiced yogurt, house pickles, dill

CRISPY CHICKEN 16
Tabasco honey butter, pickles

TUNA CRUDO 20
sauce gribiche, pommes gaufrettes, caper berries

VEGETABLES

CAULIFLOWER GRATIN 14
sauce Mornay, Emmental cheese

BEETROOT 24
burrata, blackberry vinaigrette, radicchio, pistachio

ROASTED SQUASH 14
pumpkin seed verde, smoked ricotta

KALE SALAD 18
Brussels sprouts, Grana, roasted garlic vinaigrette

SUNCHOKES 14
brown butter, kelp, sunflower seeds

KENNENBEC FRITES 8
spicy ketchup, aioli

LARGE

STEAK FRITES

- hanger steak, café de Paris butter 30
- 8oz PEI Striploin, Roquefort sauce 46

MOULES FRITES 26
chilies, fennel, cider

PACIFIC PROVIDER PINK SALMON 28
celery root, kohlrabi, oyster emulsion, rye

BONE IN PORK CHOP 32
Dijon mustard glazed, roasted apples, Brussels sprouts

RICOTTA GNOCCHI 27
wild mushrooms, leeks, fontina fondu

LINGUINE 28
meatballs, chilies, Grana

MAXINE'S BURGER 17
smash patty, american cheddar, burger sauce, frites
double patty 6 / add bacon 2

SWEET

DAILY CAST IRON GALETTE 9
vanilla bean ice cream

ÉCLAIR 10
dulce de leche cream, dark chocolate, hazelnut

CHEESECAKE 12
speculaas, poached quince, white chocolate

COCKTAILS

THE SMOKE SHOW 15
strawberry infused Tequila, Mezcal, Aperol
grapefruit juice & salted honey

PACIFIC BOULEVARD 14
Lot No. 40, Campari, Cinzano Rosso

SPICY PINEAPPLE MARGARITA 15
jalapeño infused Espolon Blanco, Ancho Reyes Verde
pineapple juice, lime juice, pineapple syrup

THE AVIATION 2.0 15
Aviation gin, maraschino liqueur, lemon, Giffard violette

ESPRESSO MARTINI 14
Absolut, Kahlua, espresso

CITRÖEN 14
Havana Club 3yr, Crème de Cacao, lemon juice
chocolate bitters, egg white

THE BEEHIVE 13
Absolut, lavender honey, lemon juice, soda water

SWEET SHADOW 16
Woodford Reserve, Vecchio Amaro del Capo, maple syrup
walnut bitters, king cube

WEST END SOUR 13
Jim Beam, Dubonnet, lemon juice, egg white

HIS DUDENESS 13
Absolut, Kahlua, oat milk, dalgona coffee

SUB ZERO SHOTS 6
Jägermeister Cold Brew | Vecchio Amaro Del Capo | Fireball

DRAFT BEER

Maxine's Lager 8

Powell Beer 'Obscurum' Collab Hazy IPA 8

Strange Fellows 'Talisman' Pale Ale 8

Main Street Brewing 'Trouble Weighs a Tun' 8

WINE

SPARKLING

Pol Rémy FR 11 | 41

P.R.osé IT 11 | 41

Veuve Clicquot Brut Champagne FR 90

Duval-Leroy Extra Brut FR 99

WHITE

La Vieille Ferme FR 10 | 41

Gancia Pinot Grigio IT 10 | 41

Campbell Sauvignon Blanc NZ 12 | 56

Brunel de La Guardine "Côtes du Rhône" FR 12 | 56

La Crema Chardonnay US 13 | 56

Intersection Riesling BC 55

Pascal Jolivet 'Attitude' Sauvignon Blanc Loire FR 73

Garnier & Fils Petit Chablis FR 73

ROSÉ

Gray Monk 'Latitude Fifty' Cab Franc/Pinot Gris BC 11 | 47

Avignonesi 'Cantaloro' Sangiovese IT 13 | 65

RED

L.Miquel, 'Vendanges Nocturnes' Syrah Blend FR 10 | 41

Vallarino 'La Ladra' Barbera d'Asti IT 12 | 56

Meyer Family Vineyard Pinot Noir BC 13 | 62

Terrazas Los Andes "Reserve" Malbec AR 13 | 64

Hedges Family 'The Bourgeoisie' Cab Sauv Red Mtn. US 14 | 73

Rigour and Whimsy 'Multiverse' Syrah/Marsanne BC 15 | 76

Illaha Pinot Noir Willamette valley US 130

Château Des Jacques Moulin-à-Vent 95

Dom. Tour Boisée Syrah/Grenache Minervois FR 50

San Felice 'Contrada' Sangiovese Cab Sauv IT 56

Masseria Li Veli "Orion" Primitivo IT 60

Château du Hureau "Tuffe" Cab Fr. Saumur-Champigny FR 73

Beni de Batasiolo 'Barbaresco DOCG' Nebbiolo IT 76

Silverback Vineyard Sangiovese Columbia Valley 90

Envinata "Lousas" Mencía SP 94

Gaja Ca'Marcanda "Promis" Merlot/Syrah/Sangiovese IT 175

