



DINNER MENU

SHARE

FRESHLY SHUCKED OYSTERS MP (MIN 6)
mignonette, lemon, horseradish

STEAK TARTARE 19
smoked egg yolk, Comté, mushroom aioli, sourdough

BURRATA HALF 24/FULL 34
melon, prosciutto, brioche, basil

SCALLOP BLT 28
seared diver scallops, Maxine's bacon, smoked tomato vinaigrette, grilled gem lettuce

MEATBALLS 24
braised in sugo, Grana, grilled focaccia

LOBSTER GNOCCHI 28
butter poached lobster, potato gnocchi, sauce Américaine

CRISPY CHICKEN 17
Calabrian chili honey, dill pickled gem lettuce

SPOT PRAWN TOSTADA 26
cucumber, salsa macha, avocado, cilantro

VEGETABLES

STONE FRUIT SALAD 22
fresh & macerated, watercress, smoked chèvre, pistachio vinaigrette

BASHED CUCUMBERS 19
harissa yogurt, mint, dill, crispy falafel

EGGPLANT PARM 16
sugo, mozza, Grana, basil

CHARRED RAPINI 18
whipped ricotta, chili, anchovy pangrattato

CORN 19
corn pudding, charred corn, blackberries, ricotta salata, toasted hazelnut

KALE SALAD 18
cauliflower, seeds, roasted garlic vinaigrette, Grana

KENNEBEC FRITES 9

LARGE

HALF ROASTED GAME HEN 36
homemade kielbasa, roasted garlic & preserved lemon jus, frites

LINGUINI & CLAMS 30
white wine, manila clams, parsley, chili

STEAKS
8OZ FLAT IRON OR 6OZ TENDERLOIN 38 / 46
baked potato purée, creamed spinach, sauce Diane

MOULES FRITES 30
house smoked bacon, bbq onion, vermouth

ALBACORE TUNA 38
fennel crusted albacore tuna, romesco, olives, Sieglinde potato, roasted fennel and peppers

PORK RIBS 42
soy glazed, garlic fried rice roasted peanuts, crispy allium

CAPPELLACCI 34
Ricotta stuffed pasta, courgettes, basil, pine nuts

MAXINE'S BURGER 22
smash patty, American cheddar, burger sauce, frites double patty 8 / add bacon 4

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.
– Vancouver Medical Health Officer

DRAFT BEER

MAXINE'S LAGER 10
POWELL BEER 'OBSCURUM' COLLAB HAZY IPA 10
COAST MOUNTAIN 'VALLEY TRAIL' PALE ALE 10
SEASONAL ROTATING TAP 10
GOOD COMPANY LAGER (355ML CAN) 6

COCKTAILS

(ALL COCKTAILS ARE 2OZ)

CAMPARI SODA 10 (1.5OZ)
the name says it all

MAXINE'S SHAFT SLUSHEE 13
a frozen blend of coffee, coconut milk, Lot 40, Cabot Trail maple cream, Kahlua, whipped cream

MAXINE'S GIBSON MARTINI 18
Amperand gin, Esquimalt dry vermouth, house made pickled onion

HONEYBEE 18
Jim Beam Black bourbon, green Chartreuse, lemon, honey syrup, Fee Brothers Plum bitters, Chamomile honey foam, bee pollen

SPICY HIBISCUS CADILLAC 19
Patron silver, jalapeño tincture, hibiscus cardamom syrup, lime, saline, tajin salt rim

CALABRIAN SPRITZ 15
Cinzano Rosso sweet vermouth, Vecchio Amaro del Capo, mint syrup, lemon, sparkling wine, soda

CHERRY COLADA 16
Sailor Jerry spiced rum, Amarula plant-based liquor, pineapple, lime, house made cherry syrup, Angostura bitters

STRAWBERRY RHUBARB GIN SOUR 15
Beefeater gin, Campari, Giffard Rhubarb liquor, lemon, house made strawberry rhubarb syrup, egg white

HIS DUDENESS 14
Absolut, Kahlua, oat milk, Dalgona coffee foam

WINE

SPARKLING

Pol Rémy Vin de France FR 11 | 41
Bouillot 'Perle de Vigne' **Crémant de Bourgogne FR 14** | 68
Vinicola Serena 'Terra Serena' Rosé **Prosecco DOC IT 12** | 56
Tomato Wheels **Lambrusco Reggiano DOC IT** | 72
Drappier 'Carte d'Or' Brut Champagne FR | 110
Gatinois 'Aÿ Grand Cru' Brut Reserve Champagne FR | 185

WHITE

Famille Perrin 'L'Oustalet' **Marsanne/Viognier Rhône FR 10** | 41
La Stella 'Vivace' **Pinot Grigio BC 14** | 65
Curvos **Alvarinho PT 13** | 62
Au Cœur des Terroir **Sauvignon Blanc Val de Loire FR 14** | 66
Brunel de La Gardine **Viognier/Roussanne Rhône FR 12** | 56
Carmel Road **Chardonnay California US 13** | 62
Ch. de la Gravelle **Mel. de Bourg. Muscadet-Sur-Lie FR** | 55
Domaine de la Combe **Muscadet Sèvre et Maine FR** | 63
Michel Gassier **Viognier IGP Vin De Pays du Gard FR** | 85
Delibori **Pinot Grigio Veneto IT** | 67
Di Leonardo **Sauvignon Blanc Venezia-Giulia IGT IT** | 68
La Gabacha **Sauvignon Blanc Rueda ES** | 71
Domaine Mosnier **Chardonnay Petit Chablis FR** | 95
Billaud-Simon **Chardonnay Chablis FR** | 120

ROSÉ & ORANGE

Famille Perrin 'L'Oustalet' **Syrah/Grenache Rhône FR 10** | 41
Tinhorn Creek Reserve **Syrah/Cab.Franc/Merlot BC FR 12** | 56
Estandon 'Héritage' **Grenache Blend Provence FR 15** | 68
M de Minuty **Grenache Blend Provence FR** | 83
Château de Jau 'Or-Ange' **Chardonnay Blend Roussillon FR** | 59

RED

Famille Perrin 'L'Oustalet' **Syrah/Grenache Rhône FR 10** | 41
Meyer Family Vineyard **Pinot Noir BC 13** | 62
Château D'Haurets **Merl/Cab.Sauv/CabFr. Bordeaux FR 14** | 67
Capraia **Sangiovese Chianti Classico DOCG IT 14** | 67
Silver Palm **Cabernet Sauvignon California US 15** | 71
Beni de Batasiolo **Nebbiolo Barbaresco DOCG IT** | 76
Château du Hureau 'Tuffe' **Cab Fr. Saumur-Champigny FR** | 73
Mauro Molino **Barbera D'Alba Piedmont IT** | 67
Natte Valleij **Cinsault Cape of Good Hope ZA** | 78
Querciabella 'Mongrana' **Cab.Sauv/Mer./Sangio Tuscany IT** | 75
Julia Kemper **Touriga Nacional PT** | 130
Vinha Mãe 'Chocapalha' **Touriga Nacional/Syrah PT** | 140