

# HAPPY HOUR MENU

FROM 3PM TO 530PM EVERYDAY

FOOD FROM 3:30 TO 5:30

## FOOD

### FRESHLY SHUCKED OYSTER MP (MIN 6)

mignonette, lemon, horseradish

### KALE SALAD 16

cauliflower, parmesan  
roasted garlic vinaigrette

### DILL PICKLE CARROTS 14

falafel, vadouvan yogurt, herbs

### SAUSAGE ROLL 11

puff pastry, smoked farmer sausage  
beer mustard

### STEAK TARTARE 16

smoked egg yolk, mushroom aioli, sourdough

### ALBACORE TUNA TOSTADA 17

rhubarb, salsa macha, avocado, cilantro

### MEATBALL 16

grilled sourdough, basil, grana

### FRIED CHICKEN 14

tabasco honey butter, house pickles

### MAXINE'S BURGER 18

smash patty, american cheddar  
burger sauce, fries  
make it a double 8 / add bacon 4

### EGGPLANT PARM 13

sugo, mozza, grana, basil

### KENNEBEC FRITES 5

## DRAFTBEER

Maxine's Lager 6  
Powell Beer Obscurum Hazy IPA 7  
Coast Mountain "Valley Trail" Pale Ale 7  
Rotating Seasonal Tap 7  
Good Company Lager (355mL Can) 5

## COCKTAILS

### MAXINE'S SHAFT SLUSHEE 10

a frozen blend of coffee, coconut milk, Lot 40,  
Cabot Trail, Kahlua

### MAXINE'S GIBSON MARTINI 16

Ampersand gin, Esquimalt dry vermouth,  
house made pickled onion

### HONEYBEE 16

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

### SPICY PINEAPPLE CADILLAC 17

Patron silver, jalapeño tincture, pineapple, lime,  
honey syrup, saline, tajin salt rim

### CHERRY GIN SOUR 13

Beefeater gin, Campari, Luxardo Bitter Bianco,  
lemon, cherry syrup, egg white  
Fee Brothers Cherry bitters

### NOTTA MAI TAI 13

Jim Beam, Avera, Grand Marnier, lime,  
orgeat, pineapple foam

### LONDON CALLING 13

vodka, Grand Marnier, earl grey syrup,  
lemon, egg white

### HIS DUDENESS 12

Absolut, Kahlua, oat milk, Dalgona coffee

### SUB-ZERO SHOTS 6

Jagermeister cold brew  
Vecchio amaro del Capo  
Fireball whisky

### HIGHBALLS 5

## WINE

WHITE/ROSE/RED 7/29  
SPARKLING 7/29