

DINNER MENU

SHARE

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

STEAK TARTARE 21
cornichon, smoked egg yolk, Comté, anchovy cracker

BURRATA Half 24/Full 34
Pemberton mushroom conserve, grilled sourdough, toasted seeds

SCALLOPS 28
seared scallops, spring pea risotto, preserved lemon

MEATBALLS 24
braised in sugo, grana, grilled focaccia

CRISPY CHICKEN 24
Calabrian chili honey, house pickles

WATERCRESS SALAD 22
Elderflower, pine nuts, Tête de Moine

CARROTS & FALAFEL 16
roasted and pickled, Macedonian feta, dill, sumac

EGGPLANT PARM 17
sugo, mozza, grana, basil

ROASTED BRUSSELS SPROUTS 17
Maxine's bacon, Pecorino, black pepper

ASPARAGUS 21
Prosciutto cotto, sauce gribiche

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

PASTA

LOBSTER GNOCCHI 30
butter poached lobster, potato gnocchi, sauce américaine

LINGUINI 34
Totten Inlet mussels, Manila clams, Calabrian chili, parsley

BUCATINI ALLA MOREL 34
Morel mushrooms, smoked shallot crème, Reggiano

CAPPELLACCI 34
Colcannon filling, bacon emulsion, spring onion

Frites 9

LARGE

SMOKED SALMON RÖSTI VOL.2 38
smoked & roasted, potato rösti, dill cream cheese, pickled shallot, capers, sauce Bearnaise

8oz FLAT IRON STEAK 42
baked potato pomme purée, onion soubise, roasted bone marrow chimichurri

ALBACORE TUNA 34
fennel crusted albacore tuna, romesco, olives, Sieglinde potato, roasted peppers

MAXINE'S BACON & BEANS 36
Maple glazed Bone in pork belly chop, spring vegetable cassoulet

MAXINE'S BURGER 23
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 Office

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

ESPRESSO MARTINI 16

Absolut vodka, Kahlua, espresso, simple syrup

KING OF NEW YORK SOUR 19

Luxardo Amaretto, Ardbeg Wee Beastie 5yr, Tawny Port, lemon, saline, red wine float

ROSEMARY & FIG MARTINI 17

Rosemary infused Northern Keep vodka, Esquimalt Dry vermouths, fig leaf oil

IDENTITY CRISIS NEGRONI 18

400 Conejos mezcal, China-China, Campari, dry vermouth, olive brine

BLUEBERRY & BASIL SOUR 15

Beefeater gin, Bitter Bianco, Lillet Blanc, lemon, house made blueberry & basil syrup, egg white, saline

SPICY MARGARITA 16

Olmeca Altos Plata, jalapeño tincture, lime, saline, tajin salt rim

CALABRIAN SPRITZ 15

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

PEAR BLOSSOM 15

Sake, Giffard Elderflower, pear, lemon, simple syrup, plum bitters

WINE

SPARKLING

Pol Rémy Vin de France FR 11 | 51
Bouillot 'Perle de Vigne' Crémant de Bourgogne FR 14 | 68
Vinicola Serena 'Terra Serena' Rosé Prosecco DOC IT 12 | 56
Medici Ermete Quercioli Lambrusco Reggiano Frizzante IT | 59
Drappier 'Carte d'Or' Brut Champagne FR | 110
Veuve Clicquot Ponsardin Brut Champagne FR | 150

WHITE

Famille Perrin 'L'Oustalet' Marsanne/Viognier Rhône FR 11 | 48
La Stella 'Vivace' Pinot Grigio BC 14 | 65
Di Lenardo Sauvignon Blanc Venezia-Giulia IGT IT 15 | 68
Brunel de La Gardine Viognier/Roussanne Rhône FR 12 | 56
Carmel Road Chardonnay California US 13 | 62
Curvos Alvarinho PT | 62
Alain Gueneau 'La Guiberte' Sauvignon Blanc Sancerre FR | 90
Hubert Brochard 'Terroir de Silex' Sauvignon Blanc Sancerre FR | 118
Delibori Pinot Grigio Veneto IT | 67
Joie Farm 'Noble Blend' Riesling Blend Naramata BC | 65
Domaine Mosnier Chardonnay Petit Chablis FR | 95
Domaine Roland Lavantureux Chardonnay Chablis FR | 121

ROSÉ & ORANGE

Famille Perrin 'L'Oustalet' Syrah/Grenache Rhône FR 11 | 48
Jérémy Huchet 'Chapeau Melon' Pinot Noir/Gamay VdF FR 14 | 66
Estandon 'Héritage' Grenache Blend Provence FR 15 | 68
Château de Jau 'Or-Ange' Chardonnay Blend Roussillon FR | 59

RED

Famille Perrin 'L'Oustalet' Syrah/Grenache Rhône FR 11 | 48
Meyer Family Vineyard Pinot Noir BC 14 | 67
Dominique Piron 'Le Coq Léon' Gamay Noir VdF FR 13 | 62
Château D'Haurets Merlot/Cab. Sauv/Cab Franc Bordeaux FR 15 | 71
Capraia Sangiovese Chianti Classico DOCG IT 14 | 67
Séguin-Manuel Pinot Noir Bourgogne FR | 99
Beni de Batasiolo Nebbiolo Barbaresco DOCG IT | 76
Château du Hureau 'Tuffe' Cabernet Franc Saumur-Champigny FR | 73
Mauro Molino Barbera D'Alba Piedmont IT | 67
Natte Valleij Cinsault Cape of Good Hope ZA | 78
Tenute Silvio Nardi Sangiovese Rosso di Montalcino IT | 108
Cerro Anon 'Reserva' Tempranillo Rioja ES | 74
Colomé Malbec Salta AR | 92
Château Haut-Vigneau Cab Sauv/Merlot Pessac-Léognan FR | 109

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