



HAPPY HOUR

From 3:00pm to 5:30pm 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

ALBACORE TUNA 22

cauliflower miso purée, roasted grapes,
verjus dressing

STEAK TARTARE 19

cornichon, smoked egg yolk, Comté,
fry bread

GEM LETTUCE 18

green Goddess dressing, kohlrabi, dill

MEATBALLS 16

braised in sugo, grana, grilled focaccia

CRISPY CHICKEN 18

Calabrian chili honey, house pickles

MAXINE'S BURGER 19

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

EGGPLANT PARM 13

sugo, mozza, grana, basil

FRITES 5

DRAUGHT BEER

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

WINE

house sparkling/white/rosé/red 7/29

HIGHBALLS

all well highballs 5

COCKTAILS

CAMPARI SODA 8 (1.5oz)

the name says it all

MAXINE'S SHAFT SLUSHEE 11

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

OPEN SESAME 13

Regent Road Rye, orange sesame cordial,
ginger beer, lemon

HIS DUDENESS 12

Absolut, Kahlua, oat milk,
Dalgona coffee foam

'DON'T FEAR THE PICKLE' MARTINI 15

Citadelle gin, Noilly Prat Dry, Sake,
house made pickle brine, pickle swirl

IDENTITY CRISIS NEGRONI 16

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

STRAWBERRY RHUBARB GIN SOUR 13

Beefeater, Giffard Rhubarb, Campari, lemon,
strawberry rhubarb syrup, egg white,
rhubarb bitters

SPICY MARGARITA 14

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

CAFFE AMARO 14

Canadian Club 100% Rye, Averna,
Lustau East India Solera, Campari,
Dalgona coffee foam

PINK PONY 14

Ampersand gin, Giffard Raspberry, vanilla
syrup, lemon, sparkling wine

PEAR BLOSSOM 13

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