BRUNCH DAILY | 9am-3pm
HAPPY HOUR DAILY | 3pm-5:30pm
DINNER
Sunday - Thursday | 5pm-10pm
Friday & Saturday | 5pm-11pm

Maxine's
CAFE & BAR

START WITH A MAXINE'S SHAFT
A FROZEN BLEND OF COFFEE · COCONUT MILK · LOT 40 · CABOT TRAIL MAPLE CREAM · KAHLUA · WHIPPED CREAM
ONLY $13



BRUNCH

SMOKED BRISKET CROQUE MADAME | 26
House smoked beef brisket, Gruyère cheese Mornay, sourdough, sunny side egg, cornichon, arugula

PORK BELLY RICE BOWL | 25
Garlic fried rice, smoked pork belly, Bulgogi vinaigrette, cucumber kimchi, pickled vegetables, fried egg
*sub tofu

DUTCH BABY | 26
House back bacon, sauce mornay, fried egg, Gruyère

HUEVOS EN SALSA ROJA | 23
Rafa's homemade chorizo, red salsa, scrambled eggs, feta, warm tortilla

MAXINE'S BREAKFAST | 25
Two eggs your way, bacon, farmer's sausage, crispy potato, toast

A SIMPLE OMELETTE | 20
Boursin, fines herbes, Mornay, greens

CHOPPED BREAKFAST SALAD | 22
Maxine's bacon, clothbound cheddar, iceberg, tomato, jammy egg, ranch dressing, dill
*add fried chicken | 8 add avocado | 4

KALE CAESAR | 18
Toasted seeds, roasted garlic vinaigrette, Grana
*add fried chicken | 8

TIRAMISU CROISSANT FRENCH TOAST | 22
Coffee syrup, whipped mascarpone

BREAKFAST BLT | 22
Brioche, Maxine's bacon, iceberg lettuce, tomato aioli, fried egg, cheddar cheese skirt

MAXINE'S MOON PIE | 9
Brown butter Snickerdoodle, caramel , dark chocolate

EGGS BENEDICT
COMES WITH RÖSTIS & GREEN SALAD

MAXINE'S BACON & AVOCADO | 24
House smoked bacon, avocado, poached eggs, holly, toasted muffin

HOUSE SMOKED HAM | 23
Poached eggs, holly, toasted muffin

SMOKED SALMON | 25
Dill, caper & olive condiment, poached eggs, holly, toasted muffin

LOBSTER | 32
Butter basted lobster, poached eggs, Sauce Thermidor, chives, toasted muffin

SMOKED MAITAKE | 23
Grilled & smoked mushrooms, poached eggs, pistou, holly, toasted muffin

HOUSE BAKED PASTRIES
croissant 6 | almond croissant 7 | banana oat muffin 5

LA GRANDE CRÊPE

NUTELLA CRÊPE | 22
Nutella whipped mascarpone, candied hazelnut, chocolate sauce

SAVORY CRÊPE | 25
Roasted chicken, mushrooms, Gruyère cheese, poached eggs, sauce Gaston Gérard

POTATO RÖSTI

SMOKED SALMON RÖSTI | 28
Poached eggs, dill cream cheese, pickled shallot, capers, holly

REUBEN RÖSTI | 26
Smoked brisket, Thousand Island, poached eggs, kraut, raclette

MUSHROOM RÖSTI | 25
Smoked Maitake, kale, Boursin, toasted seeds, poached eggs, pistou, holly

MAXINE'S BACON RÖSTI | 26
House smoked bacon, poached eggs, hollandaise, caramelized onion, crème fraîche

AVOCADO RÖSTI | 24
Crushed & fried avocado, feta, pickled shallot, poached eggs, salsa macha
* Sub sourdough

BURGERS

MAXINE'S SMASH BURGER | 12
3oz patty, American cheddar, Martins potato roll, burger sauce

HARWOOD BURGER | 20
6oz legends haul chuck grind, potato bun, raclette, fried onions, Dijon

add Maxine's Bacon 4
add egg 3 | add fries 4

ADD A LITTLE EXTRA

FARM FRESH EGG 3 | MAXINE'S BACON 12 | FARMER'S SAUSAGE 8 | HOUSE BACK BACON 6
FRITES 10 | CRISPY POTATO 7 | TOAST & PRESERVE 5 | 1/2 AVOCADO 4

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Maxine's CAFE & BAR

TREAT YOURSELF
DON'T CHEAT YOURSELF
MAXINE'S MOON PIE | 9
Brown butter Snickerdoodle, caramel , dark chocolate

COCKTAILS
(ALL COCKTAILS ARE 2OZ)

MAXINE'S SHAFT SLUSHEE | 13
A FROZEN BLEND OF COFFEE · COCONUT MILK · LOT 40 · CABOT TRAIL · KAHLUA ·WHIPPED CREAM & CHOCOLATE



THE MAXIMOSA | 10
SPARKLING WINE · GRAPEFRUIT & MARASCHINO FOAM



DIRTY CHAI MARTINI | 15
ABSOLUT · AVERNA · CHAI SYRUP · ESPRESSO



HIS DUDENESS | 14
ABSOLUT · KAHLUA · OAT MILK · DALGONA COFFEE FOAM



THE MAXINE'S CAESAR | 10 [1oz]
NORTHERN KEEP VODKA · MAXINE'S SPICE MIX · CLAMATO · DUBONNET · CELERY BITTERS · PICKLE



THE JITTERBUG | 11
ESPRESSO · CHOCOLATE LIQUEUR · ORANGE BRANDY · OAT MILK



MIMOSA SPRITZ | 16
APEROL · ORANGE JUICE · SPARKLING WINE



BIRD BATH | 16
EMPRESS 1908 'INDIGO GIN' · LILLET · MARASCHINO · LEMON · EGG WHITE · PEYCHAUD'S BITTER



SPICY MARGARITA | 16
OLMECA ALTOS PLATA · JALAPEÑO TINCTURE · LIME · SALINE · TAJIN SALT RIM



PEAR BLOSSOM | 15
SAKE · GIFFARD ELDERFLOWER · PEAR · LEMON · SIMPLE SYRUP · PLUM BITTERS



PINK PONY | 16
AMPERSAND GIN · GIFFARD RASPBERRY · VANILLA SYRUP · LEMON · SPARKLING WINE



BEER & CIDER
PERONI NASTRO AZZURRO [14 oz] | 10
MAXINE'S LAGER [16 oz] | 10
POWELL BEER 'OBSCURUM' HAZY IPA [16 oz] | 10
SEASONAL ROTATING TAP [16 oz] | 10
OLD STYLE PILSNER [355ml can] | 6
GOOD COMPANY LAGER [355ml can] | 6
NO BOATS ON SUNDAY CIDER [473ml can] | 9
PERONI 0.0 [NO ALCOHOL] | 7
NONNY IPA [NO ALCOHOL] | 7

THE SOFTER SIDE
PEAR & SAGE TONIC | 8
Giffard Pear Syrup · Pear · Lime · Tonic · Sage

LAVENDER LEMONADE | 8
Lemon · Lavender Honey · Soda

WEST END-COLADA | 9
Pineapple · Giffard Coconut · Lime · Chai Syrup · Tobacco & Cardamom Bitters · Egg White · Nutmeg

SAN PELLEGRINO 750ML | 9
Carbonated Natural Mineral Water

ACQUA PANNA 750ML | 9
Natural Spring Water

SAN PELLEGRINO SODA | 6
Aranciata · Limonata · Pompelmo

ESPRESSO 4 | AMERICANO 5 | CAPPUCCINO 5 | LATTE 5.5
COFFEE 4 | TEA 4.5

WINE

SPARKLING

	5oz|btl
Palais de Versailles 'Blanc de Blancs' Brut VdF FR	11|51
Campo Viejo 'Reserva' Brut Cava ES	13|61
Terra Serena Rosé Prosecco DOC IT	12|58
Pra di Bosso 'Secco' Lambrusco Emilia-Romagna IT	63
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|51
Roche Wines Pinot Gris Grown in Oregon|Made in BC	14|65
Stoneleigh 'Organic' Sauvignon Blanc Marlborough NZ	13|61
Brunel de La Gardine Viognier|Roussanne Rhône FR	12|56
Mt. Boucherie 'Original Vines' Chardonnay BC	15|71
Di Lenardo Sauvignon Blanc Venezia-Giulia IGT IT	68
Château La Rabotine Sauvignon Blanc Sancerre FR	99
Delibori Pinot Grigio Veneto IT	67
Roland Lavantureux Chardonnay Chablis FR	121

ROSÉ

Famille Perrin 'L'Oustalet' Syrah|Grenache Rhône FR	11|51
Le Vieux Pin 'Ponderosé' Cabernet Franc Oliver BC	14|66

RED

Famille Perrin 'L'Oustalet' Syrah|Grenache Rhône FR	11|51
Florian Mollet 'Roc de l'Abbaye' Pinot Noir VdF FR	13|62
Campo Viejo 'Ecologico' Tempranillo Rioja ES	13|62
Ch. D'Haurets Merlot|Cab. Sauv|Cab Franc Bordeaux FR	15|71
Capraia Sangiovese Chianti Classico DOCG IT	14|67
Dominique Piron 'Le Coq Léon' Gamay Noir VdF FR	68
Séguin-Manuel Pinot Noir Bourgogne FR	99
Beni de Batasiolo Nebbiolo Barbaresco DOCG IT	76
Ch. 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
Le Vieux Pin 'Cuvée Sereine' Syrah|Grenache|Mourvèdre BC	88
Masseria Primitivo DOC Puglia IT	72
Colomé Malbec Salta AR	92
Château Haut-Vigneau Cab Sauv|Merlot Pessac-Léognan FR	109

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