

# HAPPY HOUR MENU

FROM 3PM TO 530PM EVERYDAY

FOOD FROM 3:30 TO 5:30

## FOOD

FRESHLY SHUCKED OYSTER MP  
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 17  
grapefruit, avocado, chili, peanut, sesame

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 2

EGGPLANT PARM 13  
sugo, mozza, grana, basil

KENNEBEC FRITES 5

## DRAFT BEER

Maxine's Lager 6  
Powell Beer Obscurum Hazy IPA 7  
Phillips Tiger Shark Pale Ale 7  
Rotating Seasonal Tap 7

## WINE

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

## 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 CADILLAC MARGARITA 15  
Grand Marnier, jalapeño infused El Jimador,  
fresh squeezed orange, lime, Dillon's Hot  
Pepper bitters, tajin salt rim

CHERRY GIN SOUR 13  
Beefeater gin, Campari, Luxardo Bitter Bianco,  
lemon, cherry syrup, Fee Brothers Cherry bitters,  
egg white

NOTTA MAI TAI 13  
Jim Beam, Averna, 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

## HIGHBALLS 5