

# 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

FAVA BEANS 14  
crushed peas, labneh, crispy falafel

SAUSAGE ROLL 11  
puff pastry, smoked farmer sausage, beer  
mustard

STEAK TARTARE 16  
smoked egg yolk, mushroom aioli, sourdough

ALBACORE TUNA 17  
fennel seed crustred, ancho chili  
spring onion

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

KOHLRABI PANCAKE 13  
raw and fermented kohlrabi, maggi sauce,  
coriander

KENNEBEC FRITES 5

## DRAFT BEER

Maxine's Lager 5  
Powell Beer Obscurum Hazy IPA 6  
Strange Fellow Talisman Pale Ale 6  
Rotating Seasonal Tap 6

## WINE

WHITE/ROSE/RED 7/29

SPARKLING 7/29

## COCKTAILS

SPICY PALOMA FRESCA 15  
El Jimador, Montelobos Mezcal,  
Ancho Reyes Verde, lime, grapefruit,  
strawberry & cilantro syrup, cilantro salt rim

SPICY BERRY MARGARITA 15  
Jalapeño Infused El Jimador, Giffard Raspberry,  
Ancho Reyes Verde, blackberry shrub, lime,  
tajin salt rim

MAXINE'S CADILLAC MARGARITA 15  
Grand Marnier, El Jimador, fresh squeezed orange,  
lime, simple syrup, orange bitters, salt rim

BASIL GIN SOUR 13  
Citadelle gin, lemon, basil syrup,  
celery 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

RYE 'N' ELDER 12  
Reifel Rye, Giffard Elderflower syrup,  
grapefruit bitters, lemon, soda

HIS DUDENESS 12  
Absolut, Kahlua, oat milk, Dalgona coffee

## SUB-ZERO SHOTS 6

Jagermeister cold brew  
Vecchio amaro del Capo

## HIGHBALLS 5