

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

CHICKPEA FALAFEL 7
spiced yogurt, house pickles, dill

STEAK TARTARE 14
smoked egg yolk, mushroom aioli, sourdough

TUNA CRUDO 17
gala apple, jalapeno, rye, dill, buttermilk

MEATBALL 16
grilled sourdough, basil, grana

FRIED CHICKEN 12
tabasco honey butter, house pickles

MAXINE'S BURGER 18
smash patty, american cheddar
burger sauce, fries
make it a double 8 / add bacon 2

CHICKEN LIVER PARFAIT 14
fig molasses, hazelnut, grilled sourdough

KENNENBEC FRITES 5

DRAFT BEER

Maxine's Lager 5
Powell Beer Obscurum Hazy IPA 6
Strange Fellow Talisman Pale Ale 6
Driftwood Blackstone Porter 6

WINE

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

COCKTAILS

THE PEAR ESSENTIALS 15
Knob Creek, Poire Williams Giffard, lemon juice,
ginger-anise syrup, walnut bitters

LONDON CALLING 13
vodka, Grand Marnier, Earl Grey syrup, lemon
juice, egg white

ELDERSPICE SOUR 15
Old Forester, St-Germain, hot chili bitters,
peppercorn syrup, Lemon egg white

BASIL GIN SOUR 12
Citadelle gin, lemon, basil syrup,
celery bitters, egg white

BLACKBERRY MARGARITA 13
El Jimador, Giffard Raspberry
Blackberry shrub, Lime

COCKTAIL NUEVO 14
Flor De Caña 12 years, Aperol, Lemon, Grapefruit,
salt

SWEET SHADOW 14
Woodford Reserve, Vecchio amaro del Capo,
maple syrup, walnut bitters, king cube

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

SUB-ZERO SHOTS 6

Jagermeister cold brew
Vecchio amaro del Capo

HIGHBALLS 5