Maxine's CAFE & BAR

HAPPY HOUR

From 3:00pm to 5:30pm everyday
Food from 3:30 to 5:30

FOOD

FRITES | 7

PECORINO POPOVER | 8
garlic butter, chive

BEETROOT | 16
slow cooked beets, pickled ramp, Boursin, brioche

CHOPPED SALAD | 16
Maxine's bacon, clothbound cheddar, iceberg, tomato, jammy egg, ranch dressing, dill

KALE CAESAR | 16
toasted seeds, roasted garlic vinaigrette, Grana

STEAK TARTARE | 18
cornichon, smoked egg yolk, Comté, beefy potato chip

GARLIC SQUID | 19
Humboldt squid 'alla plancha', garlic sauce, crispy garlic, scallion

CRISPY CHICKEN | 20
Calabrian chili honey, house pickles

MAXINE'S SMASH BURGER | 11
3oz patty, American cheddar, Martin's potato roll, burger sauce

HARWOOD BURGER | 18
6oz legends haul chuck grind, potato bun, raclette, fried onions, Dijon

DRAUGHT BEER

PERONI NASTRO AZZURRO [14 oz] | 8
MAXINE'S LAGER [16 oz] | 6
POWELL OBSCURUM HAZY IPA [16 oz] | 7
ROTATING SEASONAL TAP [16 oz] | 7
GOOD COMPANY LAGER [355ml can] | 5

HIGHBALLS

all well highballs | 5

COCKTAILS

MAXINE'S SHAFT SLUSHEE | 11
A FROZEN BLEND OF COFFEE · COCONUT MILK· LOT 40 · CABOT TRAIL MAPLE CREAM · KAHLUA · WHIPPED CREAM

POMEGRANATE SPRITZ | 14
PINK PEPPERCORN CITADELLE GIN · CAMPARI · GIFFARD GRENADINE · SPARKLING WINE

BIRD BATH | 14
EMPRESS 1908 'INDIGO GIN' · LILLET · MARASCHINO · LEMON · EGG WHITE · PEYCHAUD'S BITTER

APRICOT SOUR | 14
FORTY CREEK · NAKED MALT · APRICOT BRANDY · CHINA-CHINA · HONEY · SYRUP · LEMON JUICE · EGG WHITE

DIRTY CHAI MARTINI | 13
ABSOLUT · AVERNA · CHAI SYRUP · ESPRESSO

HIS DUDENESS | 12
ABSOLUT · KAHLUA · OAT MILK · DALGONA COFFEE FOAM

'DON'T FEAR THE PICKLE' MARTINI | 15
CITADELLE GIN · CINZANO DRY · SAKE · PICKLE BRINE · PICKLE

RUM OLD-FASHIONED | 16
PLANTERAY 'ORIGINAL DARK' · LAMB'S SPICED RUM · FIG SYRUP · BLEND OF BITTERS

SPICY MARGARITA | 14
OLMECA ALTOS PLATA · JALAPEÑO TINCTURE · LIME · SALINE · TAJIN SALT RIM

PINK PONY | 14
BEEFEATER GIN · GIFFARD RASPBERRY · VANILLA SYRUP · LEMON · SPARKLING WINE

PEAR BLOSSOM | 13
SAKE · GIFFARD ELDERFLOWER · PEAR · LEMON · SIMPLE SYRUP · PLUM BITTERS

SEE BACK FOR OUR HAPPY HOUR WINE SELECTION

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WINE

SPARKLING

	5oz|btl
Palais de Versailles 'Blanc de Blancs' Brut VdF FR	11|51
Terra Serena Rosé Prosecco DOC IT	12|58
Drappier 'Carte d'Or' Brut Champagne FR	120
Veuve Clicquot Ponsardin Brut Champagne FR	150

WHITE

Famille Perrin 'L'Oustalet' Marsanne|Viognier Rhône FR	11|51
Delibori Pinot Grigio Veneto IT	14|65
Sileni Sauvignon Blanc Marlborough NZ	13|61
Mt. Boucherie 'Original Vines' Chardonnay BC	15|71
Brunel de La Gardine Viognier|Roussanne Rhône FR	56
Château La Rabotine Sauvignon Blanc Sancerre FR	99
Roland Lavantureux Chardonnay Chablis FR	121

ROSÉ

Famille Perrin 'L'Oustalet' Syrah|Grenache Rhône FR	7|29
Le Vieux Pin 'Ponderosé' Cabernet Franc Oliver BC	12|56

RED

Famille Perrin 'L'Oustalet' Syrah|Grenache Rhône FR	11|51
Florian Mollet 'Roc de l'Abbaye' Pinot Noir VdF FR	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
Mauro Molino Barbera D'Alba Piedmont IT	67
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
Château Haut-Vigneau Cab Sauv|Merlot Pessac-Léognan FR	109