



DINNER MENU

SHARE

FRESH SHUCKED OYSTERS MP
mignonette, lemon, horseradish

STEAK TARTARE 19
smoked egg yolk, mushroom aioli, sourdough

SPRING VEGETABLE TART 18
Fresh cheese, asparagus, peas, radish

CHICKEN LIVER PARFAIT 19
preserved beetroot, pistachio, sourdough

CHICKPEA FALAFEL 16
spiced yogurt, house pickles, dill

CRISPY CHICKEN 16
Tabasco honey butter, pickles

TUNA CRUDO 20
sauce gribiche, pommes gaufrettes, caper berries

VEGETABLES

MAITAKE MUSHROOM 16
lightly smoked maitake, roasted hazelnut vierge

BURRATA & SPRING ONIONS 24
marinated onions, sherry, watercress

GRILLED ASPARAGUS 15
crispy chili & pork vinaigrette, parmesan

KALE SALAD 18
brussels sprouts, grana, roasted garlic vinaigrette

SUNCHOKES 14
brown butter, kelp, sunflower seeds

KENNENBEC FRITES 8
spicy ketchup, aioli

LARGE

STEAK FRITES
• hanger steak, Café de Paris butter 30
• 8oz PEI Striploin, charred scallion salsa verde 46

MOULES FRITES 26
chilies, fennel, cider

HALIBUT T-BONE 45
10oz bone in halibut, mushrooms, fava, sauce meunière

SLOW COOKED PORK COLLAR 32
grilled cabbage, navet turnips, sauce charcutière, spatzel

SPRING PEA GNOCCHI 28
ricotta, crushed peas, pecorino, black pepper

LINGUINE 28
meatballs, chilies, grana

MAXINE'S BURGER 20
smash patty, american cheddar, burger sauce, frites
double patty 8 / add bacon 2

SWEET

FROZEN CRÈME BRULEE 10
rhubarb, vanilla bean, waffle crisp

ÉCLAIR 10
dulce de leche cream, dark chocolate, hazelnut

CHOCOLATE CHEESECAKE 12
dark chocolate fudge, white chocolate mousse

DRAFT BEER

Maxine's Lager 8 | Powell Beer 'Obscurum' Collab Hazy IPA 8
Strange Fellows 'Talisman' Pale Ale 8
Main Street Brewing 'Hula Hula Shake' Sour 8

COCKTAILS

THE SMOKE SHOW 15
strawberry infused tequila, mezcal, aperol
grapefruit juice & salted honey

PACIFIC BOULEVARD 14
lot no. 40, campari, cinzano rosso

SPICY PINEAPPLE MARGARITA 15
jalapeño infused espolon blanco, ancho reyes verde
pineapple juice, lime juice, pineapple syrup

THE AVIATION 2.0 15
aviation gin, maraschino liqueur, lemon, giffard violette

ESPRESSO MARTINI 14
absolut, kahlua, espresso

BASIL GIN SOUR 13
beekeeper gin, lemon, basil syrup, celery bitters
egg white

THE BEEHIVE 13
absolut, lavender honey, lemon juice, soda water

SWEET SHADOW 16
woodford reserve, vecchio amaro del capo, maple syrup walnut
bitters, king cube

WEST END SOUR 13
jim beam, dubonnet, lemon juice, egg white

HIS DUDENESS 13
absolut, kahlua, oat milk, dalgona coffee

WINE

SPARKLING

Pol Rémy FR 11 | 41

P.R.osé IT 10 | 41

Bailly Lapierre réserve Brut Crémant de Bourgogne FR 68

La Chapelle 'Ecrin' Premier Cru Brut Champagne FR 90

Canard-Duchêne Brut Cuvée Léonie FR 120

Nicolas Feuillatte Reserve Rosé Brut Champagne FR 150

WHITE

Ours Blanc FR 10 | 41

Santa Margherita Pinot Grigio IT 11 | 47

Domaine De La Chaise Sauvignon Blanc Touraine FR 12 | 56

La Crema Chardonnay US 12 | 56

Brunel de La Gardine "Côtes du Rhône" FR 12 | 56

P. Jolivet 'Attitude' Sauv Blanc FR 73

Albert Bichot Petit Chablis FR 76

ROSÉ

Eléphant Rose Cinsault/Grenache/Syrah Languedoc FR 10 | 41

Joie Farm, Pinot Noir/Meunier/Gris BC 13 | 64

Val Soléu, Grenache/Cinsault Drôme FR 12 | 56

RED

L'Oustalet Grenache/Syrah Blend FR 10 | 41

Vallarino 'La Ladra' Barbera d'Asti IT 12 | 56

Meyer Family Vineyard Pinot Noir BC 13 | 62

Masseria Li Veli Sussumaniolo IT 13 | 64

Terrazas Los Andes "Reserve" Malbec AR 13 | 64

Silver Palm Cabernet Sauvignon Sonoma/Napa US 14 | 73

Le Vieux Pin "3 to 1 Bartender's Blend" BC 17 | 82

Château du Hureau 'Tuffe' Cab Fr. Saumur-Champigny FR 73

Illaha Pinot Noir Willamette valley US 130

Château Des Jacques Moulin-à-Vent FR 95

Lorenzon "Carline" Mercurey 1er Cru Champs Martin FR 190

Dom. Tour Boisée Syrah/Grenache Minervois FR 50

Cerro Añon Reserva Tempranillo Rioja SP 65

Beni de Batasiolo 'Barbaresco DOCG' Nebbiolo IT 76

Painted Rock Merlot BC 92

Silverback Vineyard Sangiovese Columbia Valley US 90

Château Maucoil Châteauneuf-Du-Pape FR 140

GAJA "Promis" Merlot/Syrah/Sangiovese Tuscany IT 180

Caymus Vineyards Cabernet Sauvignon US 270