



HAPPY HOUR

From 3:00pm to 5:30pm everyday

Food from 3:30 to 5:30

FOOD

FRESHLY SHUCKED OYSTER MP (MIN 6)

mignonette, lemon, horseradish

KALE SALAD 16

cauliflower, parmesan,
roasted garlic vinaigrette

CARROTS & FALAFEL 14

roasted & pickled, Macedonian feta,
dill, sumac

STEAK TARTARE 19

cornichon, smoked egg yolk, Comté,
anchovy cracker

ROASTED BRUSSELS SPROUTS 16

Maxine's bacon, Pecorino, black pepper

MEATBALL 16

braised in sugo, grana, grilled focaccia

CRISPY CHICKEN 18

Calabrian chili honey, house pickles

MAXINE'S BURGER 19

smash patty, American cheddar
burger sauce, fries
make it a double +8 / add bacon +4

EGGPLANT PARM 13

sugo, mozza, grana, basil

FRITES 5

DRAUGHT BEER

MAXINE'S LAGER 6
POWELL BEER OBSCURUM HAZY IPA 7
COAST MOUNTAIN 'VALLEY TRAIL' PALE ALE 7
ROTATING SEASONAL TAP 7
GOOD COMPANY LAGER (355ML CAN) 5

WINE

house sparkling/white/rosé/red 7/29

HIGHBALLS

all well highballs 5

COCKTAILS

CAMPARI SODA 8 (1.5oz)

the name says it all

MAXINE'S SHAFT SLUSHEE 11

a frozen blend of coffee, coconut milk,
Lot 40, Cabot Trail maple cream,
Kahlua, whipped cream

HIS DUDENESS 14

Absolut, Kahlua, oat milk,
Dalgona coffee foam

ESPRESSO MARTINI 14

Absolut vodka, Kahlua, espresso,
simple syrup

KING OF NEW YORK SOUR 17

Luxardo Amaretto, Ardbeg Wee Beastie 5yr,
Tawny Port, lemon, saline, red wine float

ROSEMARY & FIG MARTINI 15

Rosemary infused Northern Keep vodka,
Esquimalt Dry vermouths, fig leaf oil

IDENTITY CRISIS NEGRONI 16

400 Conejos mezcal, China-China,
Campari, dry vermouth, olive brine

BLUEBERRY & BASIL SOUR 13

Beefeater gin, Bitter Bianco, Lillet Blanc,
lemon, house made blueberry & basil syrup,
egg white, saline

SPICY MARGARITA 14

Olmeca Altos Plata, jalapeño tincture,
lime, saline, tajin salt rim

CALABRIAN SPRITZ 13

Cinzano Rosso sweet vermouth, Vecchio
Amaro del Capo,
mint syrup, lemon, sparkling wine, soda

PEAR BLOSSOM 13

Sake, Giffard Elderflower, pear, lemon,
simple syrup, plum bitters