

# HAPPY HOUR MENU

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 BRUSSEL 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

## DRAFT 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

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

## COCKTAILS

### MAXINE'S SHAFT SLUSHEE 11

a frozen blend of coffee, coconut milk, Lot 40,  
Cabot trail, Kahlua

### MAXINE'S GIBSON MARTINI 16

Ampersand gin, Esquimalt dry vermouth,  
house made pickled onion

### HONEYBEE 16

Jim Beam black bourbon, green Chartreuse,  
lemon, honey syrup, plum bitters,  
Chamomile honey foam, bee pollen

### SPICY PASSIONFRUIT CADILLAC 15

jalapeño infused Gran Centenario,  
passion fruit syrup, lime, saline, tajin salt rim

### BLUEBERRY + BASIL GIN SOUR 13

Beefeater gin, Bitter Bianco, Lillet, lemon, house  
made blueberry + basil syrup, egg white

### CALABRIAN SPRITZ 13

Cinzano rosso sweet vermouth,  
Vecchio amaro del capo, mint syrup, lemon,  
sparkling wine, soda

### HIS DUDENESS 12

Absolut, Kahlua, oat milk, dalgona coffee

### PEAR BLOSSOM 13

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

### SUB-ZERO VECCHIO 6

Vecchio amaro del capo

## WELL HIGHBALLS 5