

# 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

NO THYME FOR THAT 14  
Maker's Mark, Lillet, thyme syrup, lemon juice,  
celery bitters, soda

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

NOTTA MAI TAI 15  
Basil Hyden, Averna, orgeat, lime juice

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