



## DINNER MENU

FROM 5PM THURSDAY TO SUNDAY

### SHARE

FRESH SHUCKED OYSTERS MP  
mignonette, lemon, horseradish

STEAK TARTARE 19  
smoked egg yolk, mushroom aioli, sourdough

ONION TART 16  
caramelized onions, crème fraîche, Gruyère

FOIE GRAS TERRINE 22  
apple butter, walnut, brioche

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

CAULIFLOWER GRATIN 14  
sauce Mornay, Emmental cheese

BEETROOT 24  
burrata, blackberry vinaigrette, radicchio, pistachio

ROASTED SQUASH 14  
pumpkin seed verde, smoked ricotta

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, Roquefort sauce 46

MOULES FRITES 26  
chilies, fennel, cider

PACIFIC PROVIDER PINK SALMON 28  
celery root, kohlrabi, oyster emulsion, rye

BONE IN PORK CHOP 32  
Dijon mustard glazed, roasted apples, Brussels sprouts

RICOTTA GNOCCHI 27  
wild mushrooms, leeks, fontina fondu

LINGUINE 28  
meatballs, chilies, Grana

MAXINE'S BURGER 17  
smash patty, american cheddar, burger sauce, frites  
double patty 6 / add bacon 2

### SWEET

DAILY CAST IRON GALETTE 9  
vanilla bean ice cream

ÉCLAIR 10  
dulce de leche cream, dark chocolate, hazelnut

CHEESECAKE 12  
speculoos, preserved cherries, white chocolate

## 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

CITRÖEN 14  
Havana Club 3yr, Crème de Cacao, lemon juice  
chocolate 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

SUB ZERO SHOTS 6  
Jägermeister Cold Brew | Vecchio Amaro Del Capo | Fireball

### DRAFT BEER

Maxine's Lager 8

Powell Beer 'Obscurum' Collab Hazy IPA 8

Strange Fellows 'Talisman' Pale Ale 8

Main Street Brewing 'Trouble Weighs a Tun' 8

### WINE

#### SPARKLING

Pol Rémy FR 11 | 41

P.R.osé IT 11 | 41

Veuve Clicquot Brut Champagne FR 90

Duval-Leroy Extra Brut FR 99

#### WHITE

La Vieille Ferme FR 10 | 41

Gancia Pinot Grigio IT 10 | 41

Campbell Sauvignon Blanc NZ 12 | 56

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

La Crema Chardonnay US 13 | 56

Intersection Riesling BC 55

Pascal Jolivet 'Attitude' Sauvignon Blanc Loire FR 73

Garnier & Fils Petit Chablis FR 73

#### ROSÉ

Gray Monk 'Latitude Fifty' Cab Franc/Pinot Gris BC 11 | 47

Avignonesi 'Cantaloro' Sangiovese IT 13 | 65

#### RED

L.Miquel, 'Vendanges Nocturnes' Syrah Blend FR 10 | 41

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

Meyer Family Vineyard Pinot Noir BC 13 | 62

Terrazas Los Andes "Reserve" Malbec AR 13 | 64

Hedges Family 'The Bourgeoisie' Cab Sauv Red Mtn. US 14 | 73

Rigour and Whimsy 'Multiverse' Syrah/Marsanne BC 15 | 76

Illaha Pinot Noir Willamette valley US 130

Château Des Jacques Moulin-à-Vent 95

Dom. Tour Boisée Syrah/Grenache Minervois FR 50

San Felice 'Contrada' Sangiovese Cab Sauv IT 56

Masseria Li Veli "Orion" Primitivo IT 60

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

Beni de Batasiolo 'Barbaresco DOCG' Nebbiolo IT 76

Silverback Vineyard Sangiovese Columbia Valley 90

Evinata "Lousas" Mencía SP 94

Gaja Ca'Marcanda "Promis" Merlot/Syrah/Sangiovese IT 175

