Maxine's CAFE & BAR

DINNER MENU
FROM 5PM THURSDAY THROUGH SUNDAY

SMALL

FRIES 8

FRESH SHUCKED OYSTERS MP
mignonette, lemon, horseradish

FRIED OLIVES 8
Tabasco aioli

CRISPY POTATO 12
crème fraîche, chives, bacon

CHOWDER 14
manila clams, mirepoix, oyster cracker

CAST IRON FOCACCIA 12
whipped ricotta, picquilo peppers

TUNA CRUDO 19
lightly smoked albacore, fennel, olives, avocado

WHITE ANCHOVY TOAST 14
grilled sourdough, tonnato sauce, capers

FRIED CHICKEN 16
Tabasco honey butter, house pickles

SALAD

KALE SALAD 18
kale, brussels sprouts, parmesan, roasted garlic vinaigrette

BURRATA 22
asparagus, pickled shallot, cured egg yolk, fried sourdough

CHICKPEA FALAFEL BOWL 19
quinoa, crispy falafel, pickled vegetables, tahini, gem lettuce

HANNAH BROOK FARMS GREEN SALAD 18
apple, Marcona almond, ricotta salata

LARGE

STEAK FRITES 29
bistro filet, steak sauce, watercress

MAXINE'S BURGER 17
smash patty, american cheddar, burger sauce, fries
make It a double 6 / add bacon 2

WILD SALMON 28
warm potato salad, capers, Castelvetrano olive, parsley

ROASTED CHICKEN 28
parmesan crusted, eggplant, tomato, olives, peppers

MUSSELS FRITES 24
chilies, fennel, cider

BAKED RIGATONI 28
pork & fennel ragù, San Marzano tomato, fior di latte

LINGUINE ALLE VONGOLE 28
manila clams, Calabrian chili, parsley

SWEET

DAILY CAST IRON CROSTATA 9
vanilla bean ice cream

ÉCLAIR 10
dulce de leche cream, dark chocolate, hazelnut

CINNAMON FRENCH TOAST PANNA COTTA 10
maple bacon, candied walnut, white chocolate

COCKTAILS

THE SMOKE SHOW 14
strawberry Infused Tequila, Mezcal, Aperol
grapefruit juice & spiced honey

PACIFIC BOULEVARD 13
Lot No. 40, Campari, Cinzano Rosso

RED SPARROW 13
Canadian Club 'Chairman Select', Vecchio Amaro del Capo,
Dubonnet, Maraschino

THE AVIATION 2.0 14
Aviation gin, Maraschino, lemon, Violet

EL GUERRERO 15
Espolon Blanco, Ancho Reyes Verde, green juice, smoked salt

DARK N' STORMY 13
Goslings Black Seal, Royal Jamaican ginger beer & lime

THE BEEHIVE 12
Absolut vodka, lavender honey, lemon juice, soda water

JUNGLE BIRD 13
Havana Club 3yr, Campari, Aperol, Pineapple juice

WEST END SOUR 12
Jim Beam, Dubonnet, lemon juice, egg white

CRUSHED ORANGE SPRITZ 12
Beefeater blood orange, Aperol, P'rose, soda

HIS DUDENESS 11
Absolut, Kahlua, oat milk, dalgona coffee

SUB ZERO SHOTS 5
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 Hula Hula Shake 8

WINE

SPARKLING
Jean-Louis Blanc de Blanc FR 9 | 41
P.R.osé IT 9 | 41
Evolve Cellars 'Effervescence' BC 11 | 52
Veuve Clicquot Brut Champagne FR 90
Duval-Leroy Extra Brut FR 99

WHITE
L.Miquel 'Vendanges Nocturnes' Sauv Blanc Blend FR 9 | 41
Red Rooster Pinot Gris BC 9 | 41
Road 13 'Honest John' Chardonnay Blend BC 10 | 47
MT. Boucherie 'Reserve' Chardonnay BC 12 | 56
Brunel 'Côtes du Rhône' Roussane Blend FR 11 | 51
Pascal Jolivet 'Attitude' Sauvignon Blanc Loire FR 73
Garnier & Fils 'Petit Chablis' Chardonnay FR 79

ROSÉ
L. Miquel, 'Vendanges Nocturnes' Grenache Blend FR 9 | 41
Gray Monk 'Latitude Fifty' Cab Franc/Pinot Gris BC 10 | 47
Château de Berne 'Romance' Grenache Blend FR 12 | 56

RED
L.Miquel, 'Vendanges Nocturnes' Syrah Blend FR 9 | 41
Scorched Earth 'Cheerful' Syrah BC 11 | 51
Bartier Bros 'Cerquia Vineyard' Cab Franc BC 12 | 57
Joie Farm 'Picnique' Pinot Noir/Gamay BC 64 13 | 64
La Stella '3 to 1' Cabernet Franc Blend BC 16 |80
Beni de Batasiolo 'Barbaresco DOCG' Nebbiolo IT 76
Antonio Scala 'Cirò Classico' Gaglioppo IT 59
Finca Bacara 'Time waits for no one' Monastrell ES 63
Estrada Palacio 'Vispius' Garnacha Blend ES 66
Terrazas Los Andes "Reserve' Malbec AR 62
Hedges Family 'The Bourgeoisie' Cab Sauv Red Mtn. US 73