

## SEASONAL COCKTAILS

<b>LUNA DAMA</b> Reposado Tequila Wild Moon Lavender Lemon, Lime, Vanilla	<b>MULBERRY MULE</b> Mulberry Gin Crème de Mûre, Lemon Ginger Beer, Basil
<b>GREEN WITH IVY</b> Bell Pepper-Infused Vodka Green Chili, Cucumber Celery	<b>THE DAKOTA</b> Strawberry-Infused Bourbon Wild Moon Lime Fresh Lime, Mint
<b>205 MAIN</b> Rye Whiskey, Carpano Antica Maraschino, Dry Curçao, Bitters	<b>HONEY BADGER BLITZ</b> Sheep Dip Scotch, Rosemary Honey, Orange
<b>THE BALANCING ACT</b> Dorothy Parker Gin, Lillet Grapefruit, Tarragon, Bitters	<b>SWAMP WATER</b> Chartreuse Verte Pineapple, Lime
<b>THE ROYAL SUBJECT</b> Pisco, Aperol Cocchi Americano, Orange	<b>LOCAL LEMONADE</b> Deep Eddy Vodka, Lemon Fresh Squeezed Seasonal Juice

## WINES BY THE GLASS

### WHITE

Bordeaux Blanc, Chateau La Gravière, FR	9
Chardonnay, Brick & Mortar, CA	16
Chardonnay, JJ Vincent Bourgogne Blanc, FR	14
Chardonnay, Vina Robles, CA	10
Pinot Blanc, Trimbach, FR	11
Pinot Grigio, Montefresco, IT	8 <sup>50</sup>
Riesling, Dr. Loosen <i>Dr. L</i> , DE	10
Sauvignon Blanc, Max Family Cuvée, CA	10
Sauvignon Blanc, Satellite, NZ	12

### BUBBLES

Champagne Brut, Veuve Clicquot, MV, FR	19 <sup>50</sup>
Prosecco Brut, Primaterra, IT	9
Sparkling Rosé, Graham Beck, ZA	12

### PINK

Cheverny Rosé, Francois Cazin <i>Le Rosé</i> , FR	12
Rosé, Jean-Luc Colombo <i>Cape Bleue</i> , FR	11

### RED

Bordeaux Supérieur, Château Bellevue, FR	12
Cabernet Sauvignon, Kenwood, CA	11
Cabernet Sauvignon, Santa Carolina, CL	9
Cotes du Rhone, Jean-Luc Colombo <i>Abeilles</i> , FR	11
Malbec, Cuvelier Los Andes, Mendoza, AR	13
Napa Red Blend, Max Family Cuvée, CA	13 <sup>50</sup>
Pinot Noir, Alto Limay, Patagonia, AR	14
Pinot Noir, Ryder Estate, CA	9
Valpolicella Ripasso Superiore, Rocca Sveva, IT	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

EXECUTIVE CHEF | CHRIS SHEEHAN

SOUS CHEF | JOHN STICKNEY

SOUS CHEF | MATT BURRILL

BAR MANAGER | SAMANTHA TINYSZIN

## TAVERN MENU

COLOSSAL SHRIMP / 5

CLAMS ON THE HALF SHELL / 2

DAILY SELECTION OF OYSTERS / 3

GRILLED NEW YORK STRIP / 35

Hand-Cut Fries, Grilled Red Onion, Rosemary Jus

GREEN GARLIC AND ESPELETTE LAMB SAUSAGE / 15

Piquillo Peppers, Mint Pesto

BUFFALO MOZZARELLA / 16

Shaved Iberico Ham, Green Olive Giardiniera, Crostini

MELINDA MAE MAC AND CHEESE / 10

BUFFALO CAULIFLOWER / 9

SLOW ROASTED PRIME RIB SANDWICH / 19

Gruyère Cheese, Wild Mushrooms, Hand Cut Fries

COLOSSAL CRAB COCKTAIL / 18

Avocado, Cured Lemon and Cucumber, Spicy Miso Crema, Nori Crumble

AHI TUNA NICOISE TARTARE / 16

Quail Egg, Poached Fingerling Potato, Lemon-Nigella Seed Oil

DOUBLE CHEESEBURGER / 17

Shaved Lettuce, Tomato, Onion, Hand Cut Fries, Max Sauce

SMOKED CHICKEN STREET TACOS / 15

Poblano Pepper Slaw, Tequila Aioli

MAX'S CHOPPED SALAD / 17

Poached Gulf Shrimp, Diced Vegetables, Gorgonzola Cheese

## HAPPY HOUR

MONDAY - FRIDAY 4 - 6:30  
LATE NIGHT BUCK A SHUCK DAILY

MANHATTAN / 5

Classic Rye Cocktail  
Up or On the Rocks  
Plus a cherry, of course

CRANBERRY MULE / 5

Cranberry Vodka, Lime Juice  
Ginger beer

APEROL SPRITZ / 5

Aperol, Prosecco, Bubbles

POMEGRANATE MARGARITA / 5

Reposado Tequila  
Orange liqueur, Poma Juice

DRY MARTINI / 5

French Vermouth, Gin or Vodka

THE MASH BILL / 5

Shot of Mellow Corn  
Miller High Life Pony

BUCK A SHUCK / 1ea

Choice of Oysters or Clams

KOREAN BACON / 5

Kimchi, Hot Sauce

CHEESEBURGER / 5

Crispy Onions, Steak Sauce

BUFFALO CAULIFLOWER / 6

Crudité, Blue Cheese

ARTISANAL PRETZEL / 5

Pickled Ramp Mustard

LOCAL CHEESE PLATE / 6

Marmalade, Crostini

3 NATHAN'S FAMOUS SLIDER DOGS / 6

Bacon Mustard, Tomato Parmesan Aioli  
Hot Cherry Pepper Relish

SMOKED CHICKEN STREET TACOS / 6

Poblano Pepper Slaw, Tequila Aioli

WARM OLIVES / 5

Marinated Feta

WINE / 6

Prosecco | White  
Rosé | Red

BEER / 4

DRAFT | Brewtus Maximus American Pale Ale, CT  
BOTTLE | Full Sail Session Lager, OR