

BEVERAGE PROGRAM
2014/2015



Max's Grille

Max's Grille



BEVERAGE PROGRAM

We are pleased to introduce the restaurant MAX'S GRILLE Ultimate Beverage Standards for 2014/15. These standards represent our ongoing commitment to provide the highest quality products to our patrons while delivering the best possible pricing to restaurants.

This program includes our mandated Spirit, Wine and Beer selections for your Restaurant, and will be in effect as of June 1st, 2014 through May 30th, 2015.



MARKETING MANAGEMENT
SOLUTIONS & STRATEGIES

BEER



IMPORT

STELLA ARTOIS

GUINNESS STOUT

AMSTEL LIGHT

HEINEKEN

CORONA

CRAFT

AFFLIGEM BLONDE ALE

UNIBREW BLANCHE DE CHAMBLY

CIGAR CITY IPA

DAY OF THE DEAD

PAULANER HEFEWEIZEN

DALES PALE ALE

SOUTHAMPTON

KRONENBOURG

DOG FISH 60 MIN IPA

BLUE MOON

CRAZY PIG ALE

MAGIC HAT #9

FAT TIRE

STELLA CIDER

COCKTAILS & PITCHERS

BUILD YOUR OWN MOJITO

Coconut, Passion or Limon - Don Q rum, fresh seasonal berries, limes, mint & splash of soda.

RAZZRITA

Partida Silver Tequila, Cointreau, simple syrup, Chambord

THE SHIPWRECK

Mount Gay rum, Shipwreck mango rum, pineapple juice, grenadine, mango puree

ENGLISH APPLE

Hendrick's gin, simple syrup, apple juice, fresh lemon, cucumbers

RUSSIAN VACATION

Bacardi 8, Stoli O, sweet & sour, twist of orange

TEQUILIJITO

Tanteo Tequila, Watermelon Liquor, Jalapeño pepper

SKINNY MARGARITA

Corozon tequila, fresh blueberries, agave, fresh lime & mint

WANDERING BUFFALO

Buffalo Trace Bourbon, Lemonade, Cranberry, Sprite, Splash of Cointreau

SPIKED BLUEBERRY LEMONADE

Triple Eight blueberry vodka, lemonade, fresh blueberries

DRUNKEN DALEY

Kettle One Citron, iced tea, lemonade

MESCALERO

Zignum Silver, simple syrup, sweet & sour, fresh strawberries, basil leaves, lemon wedge

SUMMER HARVEST OPICI SANGRIA

red or white with peaches, mangos & cherries

SPARKLING PINEAPPLE STINGER

Van Gogh Pineapple, Sparkling Champagne, splash of pineapple

THE BLOODY MARY "YOUR WAY"

Hangar One Chipotle vodka or Hangar Original

PITCHERS For Two 24 or Four 48

Your choice of any of the above cocktails

WINE SELECTIONS



SPARKLING Splits

MASCHIO PROSECCO BY BANFI	12
MIONETTO MOSCATO DOLCE	12
CHANDON ROSE	18
MOET CHANDON BRUT	22

WHITES

	6 oz Glass	8 oz Quartino	Bottle
BANFI LE RIME Pinot Grigio, Italy	10	13	34
MASO CANALI Pinot Grigio, Italy	12	15	42
KING ESTATE Pinot Gris, Oregon	11	14	36
CLIFFORD BAY Sauvignon Blanc, New Zealand	10	13	34
ST SUPERY Sauvignon Blanc, Napa Valley	11	14	36
KIM CRAWFORD Sauvignon Blanc, New Zealand	13	16	47
FERRARI CARANO Fume Blanc, Napa Valley	10	13	35
PINE RIDGE White Blend, Napa Valley	10	13	36
TREANA White Blend, Napa Valley	12	15	38
CHLOE Chardonnay, California	10	13	36
J LOHR Chardonnay, Monterrey	11	14	40
CHAMISAL Chardonnay	12	15	44
SONOMA CUTRER Chardonnay, Sonoma	14	17	52
CHALK HILL Chardonnay, Sonoma	15	18	55
CHATEAU ST. MICHELLE Riesling, Washington State	10	13	36

REDS

	6 oz Glass	8 oz Quartino	Bottle
HAHN Pinot Noir, Monterrey	10	13	36
MACMURRAY Pinot Noir, Sonoma	13	16	46
DAVID BRUCE Pinot Noir, Sonoma	14	17	52
LYRIC BY ETUDE Pinot Noir, Carneros	15	18	58
MILBRANDT Merlot, Washington State	12	15	40
ALEXANDER VALLEY Merlot, California	13	16	46
J LOHR Cabernet Sauvignon, Monterrey	11	14	38
PINE RIDGE Cabernet Sauvignon, Napa Valley	13	16	46
FRANCISCAN Cabernet Sauvignon, Napa Valley	15	18	54
STARMONT BY MERRYVALE Cabernet Sauvignon, Napa Valley	17	20	62
TRAPICHE BROQUEL Malbec, Argentina	10	13	36
CATENA Malbec, Argentina	11	14	38
BANFI CHIANTI CLASSICO Super Tuscan, Tuscany	11	14	38
HESS TREO Red Blend, Sonoma	10	13	36
KULETO NATIVE SON Red Blend, Napa Valley	16	19	60
BV TAPESTRY Red Blend, Napa Valley	22	25	85
STAG'S LEAP Petite Syrah, Napa Valley	19	22	86
ED MEADES Zinfandel, California	10	13	36

MAX'S GRILLE SIGNATURE
SELECTIONS 8.5 | 11.5 | 30

PINOT GRIGIO
SAUVIGNON BLANC

CHARDONNAY
PINOT NOIR

MERLOT RIESLING
CABERNET

NON ALCOHOLIC BEVERAGES

IBC ROOT BEER	4
MARTINELLI APPLE JUICE	4
REPUBLIC DECAF PEACH TEA	5
RED BULL ENERGY DRINK	4



COFFEE & TEA

CHINA MIST PASSION FRUIT ICED TEA	3
HOT COFFEE REG OR DECAF	3
ICED COFFEE REG OR DECAF	4
ESPRESSO REG OR CHOCOLATE	4
CAFE LATTE REG OR DECAF	5
CAPPUCCINO REG OR CHOCOLATE	5
CAFE AMERICANO REG OR DECAF	5
HOT CHOCOLATE	5
MIGHTY LEAF HERBAL TEA	3.5

BOTTLED WATER

SARATOGA	4 7
Still or Sparkling	



FULL MENU



Max's Grille

Dinner

SMALL PLATE APPETIZERS

- CREAMY TOMATO BISQUE 7
Goat cheese toast, corn salsa
- TRUFFLE PARMESAN FRIES 7
Hand-cut fries, white truffle oil, asiago aioli
- SHRIMP MAC-N-CHEESE 8
Ditalini pasta, baby shrimp, parmesan breadcrumbs
- MAX'S CHICKEN WINGS 11
Mahogany peanut glaze

- CRISPY DUCK SPRING ROLLS 10
Spicy vegetables, Asian dipping sauce

- CRISPY CALAMARI & ZUCCHINI 12
Lemon-caper aioli, spicy tomato sauce

- SESAME SEARED RARE TUNA 17 | 30
Sushi grade tuna, Asian slaw, ginger, wasabi, yuzu ponzu

- SPICY HONG KONG LETTUCE WRAPS 12
Minced chicken, shiitake mushrooms, toasted cashews, cilantro, scallions, bibb lettuce for wrapping

- CHICKEN & GOAT CHEESE FLATBREAD 14
Grilled chicken breast, San Marzano tomato sauce, basil pesto, goat cheese, roasted peppers & toasted pine nuts.

- MARGHERITA PIZZETTE 11
San Marzano tomato, housemade mozzarella, basil

- ROASTED MUSHROOM PIZZETTE 14
Parmesan-garlic cream, trio of mushrooms, braised leeks, fontina, truffle oil

STARTER SALADS

- MAX'S CHOPPED SALAD 11
Asiago cheese, cucumbers, tomatoes, carrots, chick peas, celery, roasted corn, french beans, red wine vinaigrette

- CLASSIC CAESAR SALAD 9
Crisp romaine, garlic croutons, grana padano cheese

- WARM GOAT CHEESE SALAD 13
Pistachio crusted, tri color lettuces, red grapes, candied pecans, roasted beets, balsamic onions, apples, cranberry mustard, pomegranate vinaigrette

- KALE SALAD 11
Soy-peanut dressing, shredded carrots, red pepper, toasted peanuts, pickled cucumber, avocado, crispy tortilla

- HERITAGE MEATBALL 14
Florida beef & berkshire pork meatball, ricotta cheese, San Marzano tomato sauce, romaine & arugula, red wine vinaigrette, roasted peppers
Add another meatball for \$4

Make a starter salad a meal by adding one of the following:
Chicken 4.5 | 6 Shrimp 9 | 9 Shrimp 12 | Crab Cake 12
3 ounce Sesame Seared Rare Tuna 10 | 6 ounce Mahi 10
5 ounce Salmon 7 | 8 ounce Salmon 11 | Hamburger 8
Turkey Burger 7.5

SANDWICHES

- HALF POUND "HOUSE BLEND"
PRIME BURGER 14
Add farmstead cheese, sauteed mushrooms or onions for \$1 ea
Add applewood smoked bacon for \$2

- MAX'S FRESH GROUND TURKEY BURGER 13.5
Sweet potato fries, spicy mayo-mustard, toasted whole wheat bun

- MAHI-MAHI SANDWICH 17
Blackened or grilled fresh fish filet on a toasted whole wheat bun with arugula, sliced tomato, french fries, side of key lime tartar

MAINPLATE SALADS

- SOUTHWESTERN COBB 16
Red chili grilled chicken, grilled corn, avocado, monterey jack cheese, red peppers, tortilla strips, bacon, scallion, chipotle-lime vinaigrette

- ASIAN GLAZED SCOTTISH SALMON 19
Baby greens, soy roasted pineapple, carrots, cabbage, red bell peppers, toasted cashews, scallions, honey-miso dressing

- OAK GRILLED CHICKEN CAESAR 16
Applewood bacon, sliced avocado, tomatoes, toasted pine nuts, croutons, chopped egg, grana padano cheese, romaine & arugula

- THAI STEAK SALAD 19.5
Mango, avocado, red onion, mixed greens, cherry tomatoes, basil, mint, toasted peanuts, cilantro-ginger vinaigrette

WOOD-FIRED GRILLE

Add a house salad, caesar salad, or bowl of soup \$6

- ALL NATURAL SKIRT STEAK 29
Mojo steak fries with pickled onions, avocado & tomato salad, creamy cilantro sauce

- PORK CHOP 'SCARPARELLO' 27
Creamy risotto with escarole, spinach & grana padano, balsamic vinegar sauce with italian sausage, pan roasted peppers & onions

- CENTER CUT 8oz FILET 33
Blue cheese & onion potatoes, grilled asparagus, peppercorn butter, cabernet reduction

SEAFOOD

Add a house salad, caesar salad, or bowl of soup \$6

- CRAB CRUSTED LOCAL SNAPPER 30
Lyonnais potatoes with leeks, braised greens, red pepper vinegar sauce

- SIMPLY GRILLED SUSTAINABLE FISH MP
Sugar snap peas, grape tomatoes, jasmine rice, herb remoulade

- CARIBBEAN GRILLED MAHI-MAHI 26
Shrimp fried rice, mango salsa, mango-scotch bonnet brown butter

- MAPLE GINGER GLAZED SCOTTISH SALMON 26
Steamed jasmine rice, vegetable stir fry

CLASSICS

Add a house salad, caesar salad, or bowl of soup \$6

- APPLEWOOD BACON WRAPPED MEATLOAF 19
All natural beef & pork, shallots & thin green beans, mashed potato, cabernet mushroom gravy

- MAX'S RADIATORE CHICKEN PASTA 22
Roasted chicken, broccoli, sun-dried tomatoes, pine nuts, balsamic pan sauce, goat cheese

- GLUTEN FREE PASTA 20
Roasted chicken, organic corn rigatoni, red onion, housemade pancetta, crushed pepper, grana padano, San Marzano tomato 'vodka' sauce

- ROASTED MURRAY'S FARMS HALF CHICKEN 23
Parmesan steak fries, roasted baby carrots & zucchini, chicken jus

- SPAGHETTI & MEATBALLS 22
Two heritage meatballs, fresh ricotta, San Marzano tomato sauce

Special Requests: In order for our kitchen to provide our trademark quality to each and every one of our guests. Please understand we may not be able to accommodate certain special requests.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase the risk of a food borne illness in some people.

Delivery: Our menu is now available for delivery. Please contact the Delivery Dudes at (561) 450-5560 or visit boca.deliverydudes.com

THREE COURSE EXPERIENCE

Complimentary bottle of house wine when you purchase 2 three course dinners.
Available from 5-6:00 pm. Not valid on take out orders, cannot be combined with any other promotion, absolutely--no sharing. Must be seated by 6:00 pm.
\$5 house wine or house cocktails available when ordering from this menu.

SELECT AN APPETIZER

Tomato Bisque
Soup of the Day
Caesar Salad
House Salad
Duck Spring Roll

SELECT AN ENTREE

Please select a dish from the provided categories:
Wood-Fired Grille
Seafood
Classics

SELECT A DESSERT

Sugar Free Strudel
Cheesecake
Key Lime Pie
Flourless Chocolate Cake
Sorbet or Ice Cream



Lunch

MAX'S LUNCH BOX

served with a cup of soup, ceasar or house salad

1/2 TURKEY BLT 12

Toasted multi-grain, lettuce, tomato, applewood bacon, chipotle aioli

BLACKENED SALMON QUESADILLA 10

Spinach, scallions, goat cheese, poblano crema, pico de gallo, roasted corn guacamole

1/2 CHICKEN SALAD SANDWICH 12

Sliced tomato, butter lettuce, multi-grain bread

1/2 AHI TUNA SALAD PITA 12

Housemade tuna salad, arugula, shaved red onion

3 EGG OMELETTE 11

Scallion, tomato, cheddar cheese

SMALL PLATE APPETIZERS

CREAMY TOMATO BISQUE 7

Goat cheese toast, corn salsa

MAX'S CHICKEN WINGS 11

Mahogany peanut glaze

CRISPY CALAMARI & ZUCCHINI 12

Lemon-caper aioli, spicy tomato sauce

SESAME SEARED RARE TUNA 17 | 30

Sushi grade tuna, Asian slaw, ginger, wasabi, yuzu ponzu

SPICY HONG KONG LETTUCE WRAPS 12

Minced chicken, shiitake mushrooms, toasted cashews, cilantro, scallions, bibb lettuce for wrapping

CHICKEN & GOAT CHEESE FLATBREAD 14

Grilled chicken breast, San Marzano tomato sauce, basil pesto, goat cheese, roasted peppers & toasted pine nuts.

MARGHERITA PIZZETTE 11

San Marzano tomato, housemade mozzarella, basil

ROASTED MUSHROOM PIZZETTE 14

Parmesan-garlic cream, trio of mushrooms, braised leeks, fontina, truffle oil

STARTER SALADS

MAX'S CHOPPED SALAD 11

Asiago cheese, cucumbers, tomatoes, carrots, chick peas, celery, roasted corn, french beans, red wine vinaigrette

CLASSIC CAESAR SALAD 9

Crisp romaine, garlic croutons, grana padano cheese

WARM GOAT CHEESE SALAD 13

Pistachio crusted, tri color lettuces, red grapes, candied pecans, roasted beets, balsamic onions, apples, cranberry mustard, pomegranate vinaigrette

KALE SALAD 11

Soy-peanut dressing, shredded carrots, red pepper, toasted peanuts, pickled cucumber, avocado, crispy tortilla

Make a starter salad a meal by adding one of the following: Chicken 4.5 | 6 Shrimp 9
9 Shrimp 12 | Crab Cake 12 | 3 ounce Sesame Seared Rare Tuna 10 | 6 ounce Mahi 10
5 ounce Salmon 7 | 8 ounce Salmon 11 | Hamburger 8 | Turkey Burger 7.5

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MAINPLATE SALADS

SOUTHWESTERN COBB 16

Red chili grilled chicken, grilled corn, avocado, monterey jack cheese, red peppers, tortilla strips, bacon, scallion, chipotle-lime vinaigrette

ASIAN GLAZED SCOTTISH SALMON 19

Baby greens, soy roasted pineapple, red bell peppers, carrots, cabbage, scallions, toasted cashews, honey-miso dressing

OAK GRILLED CHICKEN CAESAR 16

Applewood bacon, sliced avocado, tomatoes, toasted pine nuts, croutons, chopped egg, grana padano cheese, romaine & arugula

THAI STEAK SALAD 19.5

Mango, avocado, red onion, mixed greens, cherry tomatoes, basil, mint, toasted peanuts, cilantro-ginger vinaigrette

HERITAGE MEATBALL 14

Florida beef & Berkshire pork meatball, San Marzano tomato sauce, ricotta cheese, romaine & arugula, red wine vinaigrette, roasted peppers
Add another meatball for \$4

PAILLARD BREAST OF CHICKEN 17

Lemon-herb marinade, tuscan kale, roasted tomatoes, spanish olives, red onion, pita croutons, cucumbers, yogurt-feta dressing

SANDWICHES

HALF POUND "HOUSE BLEND" PRIME BURGER 14

Add farmstead cheese, sauteed mushrooms or onions for \$1 ea

Add applewood smoked bacon for \$2

MAX'S FRESH GROUND TURKEY BURGER 13.5

Sweet potato fries, spicy mayo-mustard, toasted whole wheat bun

CHILI ROASTED FISH TACOS 13

Avocado crema, pico de gallo, cabbage slaw, pickled onions, flour tortillas, baby greens

CAPRESE CHICKEN MELT 14

Hardwood grilled chicken breast, housemade mozzarella, balsamic onions, tomato, arugula, pesto mayo, toasted ciabatta, kettle chips

MAHI-MAHI SANDWICH 17

Blackened or grilled fresh fish filet on a toasted whole wheat bun with arugula, sliced tomato, french fries, side of key lime tartar

FREE RANGE CHICKEN QUESADILLA 13

Flour tortilla stuffed with roasted chicken, caramelized onions, roasted peppers, corn & queso blanco. Served with guacamole & pico de gallo

WOOD-FIRED GRILLE & CLASSICS

Add a house salad, caesar salad, or cup of soup for \$3

CHICKEN & SHRIMP STIR-FRY 15

Jasmine rice, wok seared chicken breast & baby shrimp, stir-fry vegetables, spicy peanut sauce, toasted peanuts, cilantro, green onions

SIMPLY GRILLED SUSTAINABLE FISH MP

Sugar snap peas, grape tomatoes, jasmine rice, herb remoulade

RADIATORE CHICKEN PASTA 22

Roasted chicken, broccoli, sun-dried tomatoes, pine nuts, balsamic pan sauce, goat cheese

GLUTEN FREE PASTA 20

Roasted chicken, organic corn rigatoni, housemade pancetta, red onion, San Marzano tomato 'vodka' sauce, crushed pepper, grana padano

MAPLE GINGER GLAZED SCOTTISH SALMON 19

Steamed jasmine rice, vegetable stir fry

ALL NATURAL 5 OZ SKIRT STEAK 20

Mojo steak fries with pickled onions, avocado & tomato salad, creamy cilantro sauce



Brunch

WEEKEND BRUNCH served until 3 pm

MAX'S BENEDICT 12

Two poached eggs, english muffin, canadian bacon, sautéed spinach, green onion hollandaise & homefries

NORWEGIAN BENEDICT 16

Two poached eggs, english muffin, smoked scottish salmon, sautéed spinach, green onion hollandaise & homefries

SMOKED SALMON PLATE 15

Toasted bagel, smoked scottish salmon, arugula, red onions, sliced tomato, capers & scallion-cream cheese

MUSHROOM & SPINACH OMELETTE 13

Three egg omelette with sonoma goat cheese, homefries & fresh fruit

ROASTED VEGETABLE QUICHE 13

Sonoma goat cheese, asparagus, leeks, peppers, tender greens & tomato salsa

OPEN FACE ITALIAN OMELETTE 14

Pancetta, fontina, asiago, arugula, roasted tomatoes, homefries & fruit

CHALLAH FRENCH TOAST 13

Warm maple syrup, applewood bacon
Add fresh berries & crème fraiche \$4

CORNED BEEF HASH 14

House brined corned beef, potatoes, poblano peppers & onions, two fried eggs, & garlic cheese sauce

BREAKFAST CLUB SANDWICH 12

Two fried eggs, heritage applewood bacon, arugula, tomato, multi-grain toast, homefries

MEXICALI STEAK & EGGS 20

Chili crusted skirt steak, scrambled eggs with crisp tortillas & jack cheese, tomatillo sauce, homefries, guacamole & pico de gallo

SMALL PLATE APPETIZERS

CREAMY TOMATO BISQUE 7

Goat cheese toast, corn salsa

MAX'S CHICKEN WINGS 11

Mahogany peanut glaze

CRISPY CALAMARI & ZUCCHINI 12

Lemon-caper aioli, spicy tomato sauce

SESAME SEARED RARE TUNA 17 | 30

Sushi grade tuna, Asian slaw, ginger, wasabi, yuzu ponzu

SPICY HONG KONG LETTUCE WRAPS 12

Minced chicken, shiitake mushrooms, toasted cashews, cilantro, scallions, bibb lettuce for wrapping

CHICKEN & GOAT CHEESE FLATBREAD 14

Grilled chicken breast, San Marzano tomato sauce, basil pesto, goat cheese, roasted peppers & toasted pine nuts

MARGHERITA PIZZETTE 11

San Marzano tomato, housemade mozzarella, basil

ROASTED MUSHROOM PIZZETTE 14

Parmesan-garlic cream, trio of mushrooms, braised leeks, fontina, truffle oil

STARTER SALADS

MAX'S CHOPPED SALAD 11

Asiago cheese, cucumbers, tomatoes, carrots, chick peas, celery, roasted corn, french beans, red wine vinaigrette

CLASSIC CAESAR SALAD 9

Crisp romaine, garlic croutons, grana padano cheese

WARM GOAT CHEESE SALAD 13

Pistachio crusted, tri color lettuces, red grapes, candied pecans, roasted beets, balsamic onions, apples, cranberry mustard, pomegranate vinaigrette

KALE SALAD 11

Soy-peanut dressing, shredded carrots, red pepper, toasted peanuts, pickled cucumber, avocado, crispy tortilla

HERITAGE MEATBALL 14

Florida beef and berkshire pork meatball, San Marzano tomato sauce, ricotta cheese, romaine and arugula, red wine vinaigrette, roasted peppers
Add another meatball for \$4

Make a starter salad a meal by adding one of the following: Chicken 4.5 | 6 Shrimp 9
9 Shrimp 12 | Crab Cake 12 | 3 ounce Sesame Seared Rare Tuna 10 | 6 ounce Mahi 10
5 ounce Salmon 7 | 8 ounce Salmon 11 | Hamburger 8 | Turkey Burger 7.5

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SANDWICHES

HALF POUND "HOUSE BLEND" PRIME BURGER 14

Add farmstead cheese, sauteed mushrooms or onions for \$1 ea
Add applewood smoked bacon for \$2

MAX'S FRESH GROUND TURKEY BURGER 13.5

Sweet potato fries, spicy mayo-mustard, toasted whole wheat bun

CHILI ROASTED FISH TACOS 13

Avocado crema, pico de gallo, cabbage slaw, pickled onions, flour tortillas, baby greens

CAPRESE CHICKEN MELT 14

Hardwood grilled chicken breast, housemade mozzarella, balsamic onions, tomato, arugula, pesto mayo, toasted ciabatta, kettle chips

CHICKEN SALAD SANDWICH 13

Sliced tomato, toasted multi-grain bread & baby greens salad

MAHI-MAHI SANDWICH 17

Blackened or grilled fresh fish filet on a toasted whole wheat bun with arugula, sliced tomato, french fries, side of key lime tartar

OPEN-FACED TUNA MELT 14

Fresh ahi-tuna salad, toasted english muffin, swiss cheese, roasted tomato, arugula salad with vinegar onions & lemon vinaigrette

MAINPLATE SALADS

SOUTHWESTERN COBB 16

Red chili grilled chicken, grilled corn, avocado, monterey jack cheese, red peppers, tortilla strips, bacon, scallion, chipotle-lime vinaigrette

ASIAN GLAZED SCOTTISH SALMON 19

Baby greens, soy roasted pineapple, red bell peppers, carrots, cabbage, scallions, toasted cashews, honey-miso dressing

OAK GRILLED CHICKEN CAESAR 16

Applewood bacon, sliced avocado, tomatoes, toasted pine nuts, croutons, chopped egg, grana padano cheese, romaine & arugula

THAI STEAK SALAD 19.5

Mango, avocado, red onion, mixed greens, cherry tomatoes, basil, mint, toasted peanuts, cilantro-ginger vinaigrette

PAILLARD BREAST OF CHICKEN 17

Lemon-herb marinade, tuscan kale, roasted tomatoes, spanish olives, red onion, pita croutons, cucumbers, yogurt-feta dressing

WOOD-FIRED GRILLE & CLASSICS

Add a house salad, caesar salad, or cup of soup for \$3

SIMPLY GRILLED SUSTAINABLE FISH MP

Sugar snap peas, grape tomatoes, jasmine rice, herb remoulade

RADIATORE CHICKEN PASTA 22

Roasted chicken, broccoli, sun-dried tomatoes, pine nuts, balsamic pan sauce, goat cheese

MAPLE GINGER GLAZED SCOTTISH SALMON 19

Steamed jasmine rice, vegetable stir fry

Drinks

Max's Grille

WHITES 6 oz Glass | 8 oz Quartino | Bottle

BANFI LE RIME 10 13 34 Pinot Grigio
MASO CANALI 12 15 42 Pinot Grigio
KING ESTATE 11 14 36 Pinot Gris
CLIFFORD BAY 10 13 34 Sauvignon Blanc
ST SUPERY 11 14 36 Sauvignon Blanc
KIM CRAWFORD 13 16 47 Sauvignon Blanc
FERRARI CARANO 10 13 35 Fume Blanc
PINE RIDGE 10 13 36 White Blend
TREANA 12 15 38 White Blend
CHLOE 10 13 36 Chardonnay
J LOHR 11 14 40 Chardonnay
CHAMISAL 12 15 44 Chardonnay
SONOMA CUTRER 14 17 52 Chardonnay
CHALK HILL 15 18 55 Chardonnay
CHATEAU ST. MICHELLE 10 13 36 Riesling

REDS 6 oz Glass | 8 oz Quartino | Bottle

HAHN 10 13 36 Pinot Noir
MACMURRAY 13 16 46 Pinot Noir
DAVID BRUCE 14 17 52 Pinot Noir
LYRIC BY ETUDE 15 18 58 Pinot Noir
MILBRANDT 12 15 40 Merlot
ALEXANDER VALLEY 13 16 46 Merlot
J LOHR 11 14 38 Cabernet
PINE RIDGE 13 16 46 Cabernet
FRANCISCAN 15 18 54 Cabernet
STARMONT BY MERRYVALE 17 20 62 Cabernet
TRAPICHE BROQUEL 10 13 36 Malbec
CATENA 11 14 38 Malbec
BANFI CHIANTI CLASSICO 11 14 38 Super Tuscan
HESS TREO 10 13 36 Red Blend
KULETO NATIVE SON 16 19 60 Red Blend
BV TAPESTRY 22 25 85 Red Blend
STAG'S LEAP 19 22 86 Petite Syrah
ED MEADES 10 13 36 Zinfandel

MAX'S GRILLE SIGNATURE SELECTIONS 8.5 | 11.5 | 30

PINOT GRIGIO • SAUVIGNON BLANC
CHARDONNAY • RIESLING • MERLOT
PINOT NOIR • CABERNET

SPARKLING Splits

MASCHIO PROSECCO BY BANFI 12
MIONETTO MOSCATO DOLCE 12
CHANDON ROSE 18
MOET CHANDON BRUT 22

BEERS

IMPORT 5
STELLA ARTOIS
AMSTEL LIGHT
CORONA
GUINNESS STOUT
HEINEKEN
CRAFT 6
AFFLIGEM BLONDE ALE
DAY OF THE DEAD
SOUTHAMPTON
UNIBREW BLANCHE DE CHAMBLY
PAULANER HEFEWEIZEN
KRONENBOURG
BLUE MOON
CRAZY PIG ALE
CIGAR CITY IPA
DALES PALE ALE
DOG FISH 60 MIN IPA
MAGIC HAT #9
FAT TIRE
STELLA CIDER

NON ALCOHOLIC BEVERAGES

IBC ROOT BEER 4
MARTINELLI APPLE JUICE 4
REPUBLIC DECAF PEACH TEA 5
RED BULL ENERGY DRINK 4

COFFEE & TEA

CHINA MIST PASSION FRUIT ICED TEA 3
HOT COFFEE REG OR DECAF 3
ICED COFFEE REG OR DECAF 4
ESPRESSO REG OR CHOCOLATE 4
CAFE LATTE REG OR DECAF 5
CAPPUCCINO REG OR CHOCOLATE 5
CAFE AMERICANO REG OR DECAF 5
HOT CHOCOLATE 5
MIGHTY LEAF HERBAL TEA 3.5

BOTTLED WATER

SARATOGA 4 | 7
Still or Sparkling

COCKTAILS 12

BUILD YOUR OWN MOJITO

Coconut, Passion or Limon - Don Q rum, fresh seasonal berries, limes, mint & splash of soda.

RAZZRITA

Partida Silver Tequila, Cointreau, simple syrup, Chambord

THE SHIPWRECK

Mount Gay rum, Shipwreck mango rum, pineapple juice, grenadine, mango puree

ENGLISH APPLE

Hendrick's gin, simple syrup, apple juice, fresh lemon, cucumbers

RUSSIAN VACATION

Bacardi 8, Stolli O, sweet & sour, twist of orange

TEQUILJITO

Tanteo Tequila, Watermelon Liquor, Jalapeño pepper

WANDERING BUFFALO

Buffalo Trace Bourbon, Lemonade, Cranberry, Sprite, Splash of Cointreau

SPIKED BLUEBERRY LEMONADE

Triple Eight blueberry vodka, lemonade, fresh blueberries

DRUNKEN DALEY

Kettle One Citron, iced tea, lemonade

MESCALERO

Zignum Silver, simple syrup, sweet & sour, fresh strawberries, basil leaves, lemon wedge

SUMMER HARVEST OPICI SANGRIA

red or white with peaches, mangos & cherries

SPARKLING PINEAPPLE STINGER

Van Gogh Pineapple, Sparkling Champagne, splash of pineapple

SKINNY MARGARITA

Corozon tequila, fresh blueberries, agave, fresh lime & mint

THE BLOODY MARY "YOUR WAY"

Hangar One Chipotle vodka or Hangar Original

PITCHERS For Two 24 or Four 48

Your choice of any of the above cocktails

MAX'S GRILLE DECADENT DESSERTS

BERRY CREME BRULEE PIE 12
SORBETS & PRALINE BASKET 10
WARM APPLE TART 6 10
KEY LIME PIE 5 8
WARM FLOURLESS CHOCOLATE CAKE 10
SORBETS & ICE CREAM 6

a modern american bistro



BACK BAR MANDATES

Aberlour Scotch
Amaretto di Saronno
Appleton Vx
Azunia Platinum
Azunia Tequila Anejo
B&B
Bacardi 8 Year
Bacardi Limon
Bacardi O
Bacardi Silver
Baileys
Balvenie 12 Year
Balvenie 14 Year
Balvenie 15 Year
Basil Hayden Scotch
Belvedere Vodka
Blantons Bourbon
Bombay Sapphire
Borghetti Sambuca
Campari
Canadian Club
Canton Ginger Liquor
Captain Morgan
Chambord
Chivas Regal
Cointreau
Corozon Tequila
Courvoiser VSOP
Crop Cucumber
Crown Royal
Cuervo Silver Tequila
Dewars
Don Q Rum
Drambuie
Fernet Branca
Fireball Whiskey
Frangelico
Glenfiddich 15 Year
Glenfiddich 18 year
Glenfiddich 21 Year

Glenlivet 12 Year
Glenlivet 15 Year
Glenlivet 16 Year Nadurra
Glenlivet 18 Year
Glenmorangie 10 Year
Godiva Choc
Gran Marnier
Grey Goose Orange
Grey Goose Vodka
Hendrick's Gin
Hennessy V.S.
Highland Park
Hine Cognac
Imperia Vodka
J. Walker Black
J. Walker Blue
Jack Daniels
Jagermeister
Jamesons Irish
Jose Cuervo
Kahlua
Ketel Citron
Ketel One Vodka
Knob Creek
Leblon
Limoncino
Macallan 12 Year
Macallan 15 Year
Macallan 18 Year
Makers Mark
Milagro Tequila Reserve
Milagro Tequila Reserve
Mount Gay Eclipse Rum
Myers Dark Rum
New Amsterdam Gin
Patron Silver Tequila
Patron Tequila Anejo
Patron XO
Peach Schnapps
Pumpkin Liqueor

Purity Vodka
Remy VSOP
Remy XO
Rumchata Cream Liquor
Rumple Mintz
Russian Standard
Russian Standard Platinum
Sailor Jerry Rum
Sambuca Black
Sambuca Romano
Seagrams 7
Seagrams VO
Singleton Scotch
Southern Comfort
Stoli Orange
Stoli Elite
Stoli Raspberry
Stoli Vanilla Vodka
Stoli Vodka
Svedka Citron
Svedka Clementine
Svedka Grape
Svedka Orange Cream
Svedka Raspberry
Svedka Vodka Liquor
Tanqueray Tanteo Tequila
Tia Maria
Titos Vodka
Triple Eight Vodka Blueberry
Triple Sec Bols
Tullamore
Tullibardine
Van Gogh Double Espresso
Van Gogh Espresso Vodka
Van Gogh Pineapple Vodka
Vermouth Dry
Vermouth Sweet
Woodford Reserve



MARKETING MANAGEMENT

SOLUTIONS & STRATEGIES



Max's Harvest

F A R M T O F O R K

HOUSE COCKTAILS

Peach Tree Aviation \$14

Bols Genevere , Combiar Peach liquor, crème de violette, lemon served up with a twist

The Rose Garden \$14

Tanduay Silver Rum, Lemon, Rose Water, fresh rose petals and champagne, rum soaked sugar cane

Napoleons Green Market \$14

Illegal Mezcal, Mandarine Napoleon, Jalapeno-infused Agave, Lime, Bell pepper-cucumber puree

Filthy In The Rye \$14

Templeton Rye Whiskey, Carpano Antica Vermouth, Amaro Nonino, served with a Filthy Cherry

Bourbon Orchard \$12

"A house favorite"

Buffalo Trace, Domaine de Canton, Apple Juice, Muddled Strawberries

Shipwrecked \$12

Shipwreck Mango Rum, Breckenridge bitters, Coconut Water, Pineapple juice

Watermelon Patch \$12

Svedka Clementine, fresh local watermelon juice infused with ginger liquor & lemon juice; strained into martini glass

Hangin Berries \$12

(our version of a mojito)

Stoli Blueberi, Muddled mint and blueberries

Summer Sangria \$12

Half/Full Pitchers \$24/\$48

Opici Sangria, Russian Standard Vodka, St. Germain, Fresh Berries, Topped with Champagne

"A Lady came up to me one day and said 'Sir! You are drunk', to which I replied 'I am drunk today madam, and tomorrow I shall be sober but you will still be ugly.'"

-Winston Churchill



Max's Harvest

FARM TO FORK

Glasses of Grains

Stella Artios, Belgium	7	Bud Light, Platinum	7
Stella Cidre, Belgium	8	Left Hand Nitro, Milk Stout, CO	8
Full Sail IPA, OR	7	Cigar City, Maduro, Brown Ale, FL	8
Dales Pale Ale, CO	8	Jai Alai, Tampa, FL	8
Mama's Little Yella Pils, CO	8	Holy Mackerel, Golden Ale, FL	9
Magic Hat # 9 'Not quite Pale,' VT	7	Florida Cracker, Wheat, FL	8
		Monk in the Trunk, Amber Ale, FL	8

Glasses of Grapes



Whites & Sparkling Wines

Prosecco Maschio, IT	6oz/8oz
Veuve Clicquot, France, N/V Half Bottle	12/na
Blend, Franciscan Equilibrium, CA	60
Vermentino, La Cala, Sardena, IT	12/16
Pinot Gris, King estate, OR	11/14
Pinot Grigio, Banfi, IT	11/14
Pinot Grigio, Maso Canali, DOC, IT	10/13
Sauvignon Blanc, De Martino, Chile	12/15
Sauvignon Blanc, Kim Crawford, Love Block, NZ	12/15
Sauvignon Blanc Cakebread, Napa, CA	14/18
Chardonnay, Chloe, Sonoma, Ca	18/23
Chardonnay, Clos Du Val, Napa, CA	12/16
Chardonnay, Cambria, Katherines Vineyard, CA	14/18
Chardonnay, Patz & Hall, Sonoma, CA	15/19
	22/26

Reds

Blend, Glundach Bundschu, Sonoma, CA	6oz/8oz
Pinot Noir, 10 Span, Central Coast, CA	15/20
Pinot Noir, Lincourt, Sta Rita, CA	12/16
Pinot Noir, Carmel Road, Monterey, CA	13/17
Pinot Noir, Leatitia Estate, Arroyo Valley, CA	14/18
Malbec, Catena Padrillos, Mendoza, ARG	16/21
Malbec, Trivento, ARG,	11/14
Zinfandel, Klinker Brick, Napa, CA	12/16
Cabernet, Uppercut, Napa, CA	15/20
Cabernet, Raymond, North Coast, CA	12/16
Cabernet, Conn Creek, Napa	14/18
Cabernet, Round Pond, Napa, CA	16/21
Petite Syrah, Stags Leap, Napa, CA	19/24
	23/31





Champagne and Sparkling

Maschio Prosecco, Italy	48
Taltarni, Rose, Austria, '08	68
Nicolas Feuillatte, Brut, France	80
Veuve Cliquot, France, Half Bottle	60
Veuve Cliquot, France	120
Dom Perignon, Champagne, France, '03	290

The Other White Grapes

Pinot bell, Airlie, Willamette, OR, '10	62
Gruner Veltliner, Pfefferl, Austria, '08	48
Pinot Gris, King Estate, OR, '13	44
Chardonay Blend, Anselmi, Italy, '13	52
Chenin Blanc, Protea, South Africa, '12.	60
Viognier, Marsanne, Rousanne, Cliff Creek, OR, '12	54
Fume Blanc, Grgich, Napa, CA, '10	65
Riesling, Trimbach, Alsace, France, '10	56

Sauvignon Blanc

Frogs Leap, Napa, CA '12	55
Charles Krug, Napa, CA '12	52
Duckhorn "Decoy", Sonoma. CA, '12	60
St. Supery, "Dollarhide", Napa, CA, '12	65
Cakebread, Napa, CA, '12	75

Chardonnay

Clos Du Val, Napa, CA, '10	48
Aquinas "Unoaked," Napa, CA, '11	55
Mer Soleil, "unoaked", Monterey, CA, '12	60
Stags Leap "Hands of Time", Napa, CA, '11	64
Migration By Duckhorn, Russian River, CA, '11	75
Cakebread, Napa, CA, '11	78
Mirimar Estate, Russian River, CA '09	89
Grgich, Napa, CA, '09	110
Nickel & Nickel, Truchard Vineyard, Napa, CA, '12	120
***Far Niente, Napa Valley, CA, '12	130

Other Red Variatals

Merlot, Frogs Leap, Napa, '11	69
Merlot, St. Supery, Rutherford, Napa, '09	110
Malbec, Killka, Mendoza, Argentina, '12	58
Old Vine Red, "Papas all Blacks" North Coast, CA '11	65
Bordeaux Blend, Erasmo, Chile, '06	90
Malbec, Terrazas, Mendoza, Argentina, '08	125
Malbec, "Trez", Mendoza, Argentina, '08	70
Malbec, Chevel Des Andes, Mendoza, Argentina, '07	199
Zinfandel, Grgich, Napa Valley, CA, '08	85
Campofiorin, Masi, "Vendemmia", Italy, '10	55
Barbaresco, Canello Riserva, DOCG Italy, '09	80
Barolo, Canello Riserva, DOCG, Italy '08	115
Amarone Della Valpolicella, Aurum, DOCG Italy, '10	100
Amarone, Masi, "Costesara", Veneto, Italy, '08	135
Amarone, Bertani, DOCG, Valpolicella, Italy, '10	160
Tempranillo (Tinta de Toro), Pintia, Spain, '09	115
Brunello Di Montalcino, Le Bruciate, DOCG Italy, '08	120
Brunello Di Montalcino, Canneta, DOCG, Italy '07	175

Pinot Noir

Picket Fence, Russian River Valley, CA, '11	48
Clos Du Val, Carneros, Napa, CA '11	62
Seufert, Vine Idle Vineyard, Willamette, OR, '11	85
Migration By Duckhorn, Anderson Valley, CA, '10	87
Emeritus Hallberg Ranch, Russian River, CA, '11	90
Sanford, Sta. Rita Hills, CA, '09	92
Mirimar Estate, Russian River, CA, '09	98
Evening Land, Willamette, OR, '11	125
Duckhorn "Goldeneye" , Anderson Valley, CA, '10	135

Cabernet Sauvignon

The Sum "75", Napa, CA, '10	59
Justin, Pasa Robles, CA, '11	76
Michael Scott, Napa Valley, Ca, '06	90
Faust, Napa Valley, CA, '11	120
BR Cohn, "Olive Hill", Sonoma, CA, '09	130
Grgich Hills, Napa, CA, '10	135
Mondavi, The Divining Rod, Alexander Valley, CA, '10	150
Daou Reserve, Paso robles, CA, '11	175
Darioush , Napa Valley, CA, '10	190
Adobe Road, "Bavarian Lion", Knights Valley, CA, '08	200
St. Supery, Dollarhide, Napa Valley, CA, '09	215
Far Niente, Oakville, CA, '10	235
Opus One, "Overture", Napa Valley, CA, N/V	260
Opus One, Oakville, Napa Valley, CA, '10	425

All wines in **Green** are from vineyards using sustainable farming practices.

Vintages are subject to change