

HAPPY HOUR MENU

FROM 3:00PM TO 5:30PM EVERYDAY
FOOD FROM 3:30 TO 5:30

FOOD

FRESHLY SHUCKED OYSTER MP (MIN 6)

mignonette, lemon, horseradish

KALE SALAD 16

cauliflower, parmesan
roasted garlic vinaigrette

ROASTED CARROTS 14

Macedonian feta, dates, pistachio

“PHILLY CHEESESTEAK” 16

Thinly shaved beef, sesame fry bread,
Anaheim pepper, cheddar cheese sauce

MUSSEL TARTINE 18

marinated mussels, fennel, celery,
Calabrian chili aioli, paprika beurre blanc

MEATBALL 16

braised in sugo, grana, grilled focaccia

CRISPY CHICKEN 18

Calabrian chili honey, house pickles

MAXINE'S BURGER 18

smash patty, American cheddar
burger sauce, fries
make it a double +8 / add bacon +4

EGGPLANT PARM 13

sugo, mozza, grana, basil

FRITES 5

DRAFT BEER

MAXINE'S LAGER 6
POWELL BEER OBSCURUM HAZY IPA 7
COAST MOUNTAIN “VALLEY TRAIL” PALE ALE 7
ROTATING SEASONAL TAP 7
GOOD COMPANY LAGER (355ML CAN) 5

WINE

WHITE/ROSE/RED 7/29
SPARKLING 7/29

COCKTAILS

MAXINE'S SHAFT SLUSHEE 11

a frozen blend of coffee, coconut milk, Lot 40,
Cabot trail, Kahlua

MAXINE'S GIBSON MARTINI 16

Ampersand gin, Esquimalt dry vermouth,
house made pickled onion

HONEYBEE 16

Jim Beam black bourbon, green Chartreuse,
lemon, honey syrup, plum bitters,
Chamomile honey foam, bee pollen

AUTUMN SPICE DAQUIRI 14

Goslings black seal rum, Crème de Cacao, lime,
house made pumpkin spice syrup, saline

SPICY PASSIONFRUIT CADILLAC 17

Patron silver, jalapeño tincture,
passion fruit syrup, lime, saline, tajin salt rim

CHERRY GIN SOUR 13

Beefeater gin, Campari, Luxardo maraschino,
lemon, house made cherry syrup, egg white

CALABRIAN SPRITZ 13

Cinzano rosso sweet vermouth,
Vecchio amaro del capo, mint syrup, lemon,
sparkling wine, soda

HIS DUDENESS 12

Absolut, Kahlua, oat milk, dalgona coffee

PEAR BLOSSOM 13

Sake, Giffard Elderflower, pear, lemon,
simple syrup, plum bitters

SUB-ZERO SHOTS 6

Vecchio amaro del capo
Fireball whisky

WELL HIGHBALLS 5