

# HAPPY HOUR MENU

FROM 3PM TO 530PM 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

### BASHED CUCUMBERS 14

harissa yogurt, mint, dill, crispy falafel

### STEAK TARTARE 16

smoked egg yolk, mushroom aioli, sourdough

### SPOT PRAWN TOSTADA 18

cucumber, peanut salsa macha,  
avocado, cilantro

### MEATBALL 16

braised in sugo, Grana, grilled foccacia

### CRISPY CHICKEN 14

Calabrian chili honey, dill pickled gem lettuce

### 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

### KENNEBEC 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

## 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, Fee Brothers Plum bitters,  
Chamomile Honey foam, bee pollen

### SPICY HIBISCUS CADILLAC 17

Patron silver, jalapeño tincture, hibiscus  
cardamom syrup, lime, saline, tajin salt rim

### STRAWBERRY RHUBARB GIN SOUR 13

Beefeater gin, Campari, Giffard Rhubarb syrup,  
lemon, strawberry rhubarb 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

### SUB-ZERO SHOTS 6

Vecchio amaro del Capo  
Fireball whisky

### HIGHBALLS 5

## WINE

### WHITE/ROSE/RED 7/29

### SPARKLING 7/29