

SPECIALTY COCKTAILS

Oaks Lily vodka, house sour, orange liqueur, cranberry juice	8
Rye Sour rye whiskey, house sour, bittercube orange bitters, malbec float	8
Hurricane dark & light rum, passionfruit, grenadine	7.5
Mojito! light rum, muddled limes, fresh mint, sugar, soda	7.5
Maxie's Mint Julep four roses bourbon, fresh mint, syrup, crushed ice	8.5
N'awlins Sazerac herbsaint-coated glass, rye whiskey, sugar, peychaud bitters	8.5
Kentucky Sidecar four roses bourbon, cointreau, lemonade, served 'up'	8.5
Barrel-Aged Vieux Carre cognac, rye whiskey, sweet vermouth, b&b, bitters	10
Lavender 75 death's door gin, lemon, lavender syrup, sparking wine	9
Dark 'n' Stormy dark rum, ginger beer, bittercube jamaican bitters, copper mug	9
Pimm's Cup pimm's no. 1, lemonade, ginger ale, cucumber	8
Jalapeño Margarita house infused sauza tequila, triple sec, lime, bar sour	8
Vespalec pimm's no. 1, deep eddy sweet tea vodka, housemade sour, bitters	8

Check out our full Whiskey List featuring Bourbon, Rye, Reserve Whiskeys, Japanese Whiskey, Scotch, and more.

SPECIALTY MOCKTAILS AND N/A

NOjito! muddled limes, fresh mint, sugar, soda	4
Tropical Storm passionfruit, grenadine	4
Lavender Sparking Lemonade	4
Shirley Temple	3.5
Roy Rogers	3.5
Arnold Palmer	3.5
Point Sodas - Root Beer, Vanilla Cream, Orange Cream	3.5
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic	3

DRAFT BEER

BOTTLED BEER

		ABV		
Goose Island Sofie	7 12oz	6.5%	Pabst Blue Ribbon (16oz can)	4
Kentucky Bourbon Barrel Ale	7 12oz	8.2%	Miller Lite or Miller High Life	4
Abita Bourbon Barrel Series Whiskey Sour	8 12oz	9.0%	Clausthaler (non-alcoholic)	4
Stella Artois	6 16oz	5.0%	Abita Purple Haze	5
New Glarus Spotted Cow	5 16oz	5.1%	Abita Amber	5
Lakefront Riverwest Stein	5 16oz	5.6%	Abita Turbodog	5
Half Acre Daisy Cutter APA	6 16oz	5.2%	Modelo Especial	5
Blake's Hard Cider Flannel Mouth	6 16oz	6.5%	Bell's Two Hearted Ale	5
Founders Porter	6 16oz	6.5%	Sierra Nevada Otra Vez Gose	5
Surly Furious IPA	6 16oz	6.6%	Hacker-Pschorr Weisse	5
			Crispin Cider	5
			MKE Brewing O-Gii (16oz can)	6
			Founders Porter	6
			Half Acre Pony Pilsner (16oz can)	6

COCKTAILS ! WINE !

SPARKLING

G B

The single best match for all foods Maxie's. When in doubt, drink bubbles.

Da Luca, Prosecco, Italy	7	28
Scharfenberger, Brut, California		38
J Winery, Cuvee 20 Brut, Sonoma, California		59

WHITE

G B

House Featured White (see server for current selection)	6	24
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-- LIGHT AND FRESH --

Delicate fruit-forward wines. Pair with lighter fare or enjoy on its own.

White Zinfandel, Canyon Road, California 2016	6	24
Rosé, Renzo Masi, Tuscany, Italy 2015		25
Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2015	6.5	26
Gewürztraminer, Pacific Rim, Yakima Valley, WA 2013		26
Riesling, Kung Fu Girl, Columbia Valley, Washington 2015		27
Chenin Blanc, Vouvray, Jardin en Fleurs, Loire, France 2015		34

-- BRIGHT AND CRISP --

Crisp, citrusy fruit. Great with oysters, seafood, salad and fried foods.

Sauv Blanc/Semillon, Château La Gravière, Bordeaux, France 2015		24
Pinot Grigio, Benvolio, Friuli, Italy 2013	7	28
Sauvignon Blanc, Wither Hills, Marlborough, NZ 2016	8	32
Pinot Gris, Benton Lane, Willamette Valley, OR 2015		32
Sauvignon Blanc, SCV, Sonoma Coast, CA 2014		38
Sauvignon Blanc, Reuilly, Loire, France 2013		42

-- FULL AND LUSH --

Full-bodied, complex whites for cream sauces, fish, poultry or pork.

Chardonnay, Chateau Ste. Michelle, "Mimi," Horse Heaven Hills, WA 2015	7.5	30
Semillon, L'Ecole No. 41, Columbia Valley, WA 2014		32
Viognier, Mercer, Culloden Vineyard, Horse Heaven Hill, WA 2015		30
Chardonnay, Mer Soleil, Santa Barbara, CA 2014		34
Chardonnay, Sonoma Cutrer, Sonoma, RRR, CA 2014		42

RED

G B

House Featured Red (see server for current selection)	6	24
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-- SOFT AND LUSH --

Showing bright cherry fruit, perfect with braised meat and hearty fish

Barbera, Renato Ratti, d'Asti, Italy 2012		33
Pinot Noir, Fog Theory, Sta. Rita Hills, CA 2014	9	37
Pinot Noir, Acrobat, Willamette Valley, OR 2014		39

-- BOLD AND SPICY --

Ripe fruit and pepper spice. Drink these wines with BBQ, Blackened spice and Creole or Tasso sauce

Grenache/Syrah, Michel Picard, Côtes du Rhône, France 2014		28
Malbec, Argentó, Mendoza, Argentina 2015		28
Shiraz, Boxhead Vintners, McLaren Vale, Australia 2015	7.5	30
Zinfandel, Shooting Star, Mendocino County, CA 2012	8	32
Tempranillo, Torremoron, Ribera del Duero, Spain 2014		33
Chianti Classico, Castello di Abolla, Italy 2010		36
Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2013		38
Zinfandel, Renwood, Old Vines, Amador, CA 2013		39
Bordeaux, Château Loudenne, Médoc, France 2011		45

-- DARK AND INTENSE --

Lush, full-fruit wines with oak aging, perfect for all cheese or grilled meats.

Merlot, Bliss, Estate Bottled, Mendocino, CA 2014	7.5	30
Cabernet Sauvignon, Broadside, Paso Robles, CA 2014	8.5	34
Cabernet Sauvignon, Buena Vista, North Coast 2014		34
Cabernet Sauvignon, First Drop, "Mother's Ruin," McLaren Vale, Australia 2013		42
Shiraz, Small Gully, Mr. Black's Concoction, Barossa, AU 2012		39
Petite Sirah, Tentadue, La Storia, Alexander Valley, CA 2014		46
Cabernet Sauvignon, Dry Creek Vineyards, Dry Creek, CA 2013		49
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2013		59
Merlot, Duckhorn, Napa Valley 2013		64

-- PORT --

Great at the beginning or end of a meal. Drink with starters, cheese, and, of course, dessert

Ramos Pinto Tawny	7	30
Ramos Pinto Collector Reserva	8	32