

At MAX's, it's all about the EXPERIENCE!

We are passionate about food and wine - just like you!

We pride ourselves in bringing you gourmet comfort food made from high-quality ingredients in an exciting and unique atmosphere. In addition, we price our wines on a retail model - you can find amazing wines from around the world at the most competitive prices in town - and then take some home with you!



LUNCH to the MAX!

Appetizers

Pumpkin Hummus 5

Topped with pomegranate seeds and Texas olive oil, served with grilled flatbread

Pulled Pork Stuffed Peppers 12

Pulled pork and cotija-stuffed piquillo peppers, chipotle aioli and cilantro chimichurri

Nacho Mama's Oysters ½ Dozen 8 / Dozen 16

Crispy fried Gulf Coast oysters and garlic aioli on fried wontons with cilantro and habanero salsa

MAX 'n Cheese 9.5

Cavatappi pasta tossed in truffle cream with fresh mozzarella, white cheddar, gruyere and Grana Padano cheeses

Soups and Salads

Soup of the Day

Ask your server for details

Texas Prairie Fire Chili 9

Texas bison, venison, seven varieties of roasted seasonal peppers, Lone Star Beer and Mexican chocolate

Wintertime Chopped Salad 11

Baby red romaine, barley, pomegranate seeds, butternut squash and chèvre, dressed with white balsamic and pumpkin seed oil

Caesar Salad 9

Bluebonnet romaine, crispy anchovies, garlic chips and grilled croutons

Southwestern Cobb Salad 9

Chopped romaine, corn, avocado, tomato and house-made queso fresco, dressed with cilantro lime vinaigrette

Add to any salad: Fried or Grilled Chicken 5, Shrimp 8 or Duck Breast 11

Entrees

Blue Plate Special 9

Ask your server for today's special

Roasted Beet Risotto 8

Topped with walnuts and apple butter

The Fried Egg Sandwich 14.5

Three fried eggs drizzled with truffle oil with house-made bacon, gruyere, green leaf lettuce, tomato and garlic black truffle aioli sandwiched between two pieces of artisan sourdough bread, served with MAX's truffle chips

Grilled Cheese and Tomato Soup 13

New World Bakery Sourdough with Gruyere, provolone and roasted red bell pepper "pimento and cheese," served with a steaming cup of tomato soup

MAX'S Kobe Burger 15

8 oz blend of Heartbrand Texas Akaushi & Niman Ranch premium ground beef burger, fully dressed with organic green leaf lettuce, tomato, red onion, house-made pickles and house-pickled jalapeños on artisan bun with MAX's famous frites.

Add cheddar, brie, bleu or gruyere cheese: **2**

Add Artisanal Selection (ask what's what as it changes often): **4**

Add house-made bacon, shiitake mushrooms, caramelized onions or avocado: **2 each**

Add Texas Prairie Fire Chili: **4**

Remember, ALL wines are available for purchase "to-go" - take your favorites home today!

MAX's Austin is proud to support these local producers and purveyors:

Amy's Ice Cream, Big Daddy's Hot Sauce, Farm to Table, Theiss Farm, Watroak Farm, Johnson's Backyard Garden, Antonelli's Cheese Shop, Oak Hill Farms, Bluebonnet Hydroponics, Buena Tierra Farm, Round Rock Honey, Animal Farms, Josh Reese Farm, Katz's Coffee, Pedernales Valley Farm, Burgundy Pasture Beef, New World Bakery, Strube Ranch, Cooper Orchards, Texas Quail Farm, Wheeler Farms, Fruitful Hill Farm, Hairston Creek Farm, G&S Groves, Tony Phillips Farm, The Farm Patch, Texas Custom Spice Company, Texas Olive Ranch, Twin County Dorpers

Consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness.