

# MAX'S

WINE DIVE®

Looking to host your next event?

Check out *MAX's Underground* for top-notch events and catering services, designed to ensure your event is relaxing and filled with the best wine & food in town!

For more information, please contact us at:

[eventsaustin@maxswinedive.com](mailto:eventsaustin@maxswinedive.com)

or call us at 512.904.0121



207 San Jacinto Blvd.  
Austin, TX 78701  
512-904-0111

Sun. 10am-10pm  
Mon.-Fri. 11am-Midnight  
Sat. 10am-Midnight

Also available for catering! Call (512) 904-0121

[www.MaxsWineDive.com](http://www.MaxsWineDive.com)



Grab a bottle to-go for \$30 or LESS

### -Bubbles-

Codorniu Cava	19.99
La Marca Prosecco	19.99
Borgo Magredo Prosecco	24.99
Raventos i Blanc Rosé Cava	29.99

### -Whites/Rosé-

El Hada Viura/Verdejo	14.99
New Harbor Sauvignon Blanc	14.99
Michel Picard Vouvray	15.99
Rosenblum Sauvignon Blanc	17.99
Tortoise Creek Grenache Rosé	17.99
Il Conti Pinot Grigio	18.99
Condal White	19.99
St. Urban Riesling	19.99
Venue Chardonnay	19.99
Voga Moscato	19.99
Chateau Garreau Bordeaux Blanc	24.99
Le Souchais Chardonnay	24.99
Le Grand Caillou Sauvignon Blanc	28.99

### -Reds-

A by Acacia Red	14.99
San Telmo Malbec	17.99
Orchid Red Blend	19.99
Vina Zaco Tempranillo	19.99
Sincerely Shiraz	23.99
New Harbor Pinot Noir	24.99
Petite Petit	24.99
Rare Vineyard Syrah	24.99
The Lucky Country Shiraz	24.99
Tortoise Creek Pinot Noir	25.99
Navarro Correas Alegoria Malbec	26.99

Selection of above listed wines \$30 or less changes frequently due to product availability. Please check back often for current offerings.

EVERY bottle on our wine list is available for retail sale. And most of the wines can be purchased periodically "on deal," just ask your server about our current deals and find out how you can join our favorite online wine community today - MAX's is a Proud Partner of [www.TheBlackDoor.com](http://www.TheBlackDoor.com).

# MAX'S

WINE DIVE®

## To-Go Menu and Wine List

Friendliest restaurant staff in town.

Quality wines by the glass, bottle & case.

Delicious gourmet comfort food.

## Fried Chicken and Champagne

...To-Go??

*Why the hell not?!*



Call us to place your order:  
512.904.0111

## MAX's CLASSICS

### Small Plates & Salads

#### MAX's Sliders \$10

Bison sliders with house-made pickles, ketchup and grilled onions OR Fried Chicken sliders with lettuce, tomato house-made pickles and chipotle honey

#### Pulled Pork Stuffed Peppers \$12

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

#### MAX 'n Cheese \$9.5

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

#### Nacho Mama's Oysters

##### 1/2 Dozen \$8.5/Dozen \$16

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

#### Pan Borracho (drunk bread) \$9.5

Tom sourdough baguette, prosciutto and fresh thyme soaked in savory white wine custard, baked with Gruyère, mozzarella, provolone and Grana Padano cheeses

#### Cheese Course \$12

Featuring a selection of three artisanal cheeses from Antonelli's Cheese Shop, with seasonal garnish

#### Charred Bitter Greens \$9

With toasted hazelnuts, dried currants, fennel and orange marmalade vinaigrette

#### Wintertime Chopped Salad \$11

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

#### Caesar Salad \$7

Bluebonnet romaine, crispy anchovies, garlic chips and grilled croutons

Add Chicken 5 | Add Shrimp 8

#### Texas Prairie Fire Chili \$9

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

We pride ourselves on bringing you gourmet comfort food made from the highest-quality local ingredients. Please call-ahead to verify availability of any item listed.

## MAX's CLASSICS

### Large Plates

#### Southern Fried Chicken\* \$15

House-made jalapeño and buttermilk-marinated chicken, deep-fried slow and low, served with chipotle honey, mashed potatoes, collard greens and Texas toast

Add additional piece \$3

\*Our Famous Fried Chicken is fried to order. During busier hours please allow for a longer than usual wait time so that we may keep making our Fried Chicken the same way that made it famous in the first place!

#### Shrimp and Grits \$17

Shrimp, applewood-smoked bacon, scallions, parsley and jalapeño cheese grits in a spicy butter broth

#### The Fried Egg Sandwich \$14

Three pan-fried eggs drizzled with truffle oil & Maldon sea salt, house-made smoked bacon, Gruyère, green leaf lettuce, tomato, black truffle aioli sandwiched between two pieces of artisan sourdough bread served with MAX's truffle chips

#### MAX's Kobe Beef 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, served on an artisan bun alongside MAX's famous frites

-Add cheddar, brie, blue or Gruyère cheese \$2

-Add artisanal cheese (check w/server; changes often) \$4

-Add house-made smoked bacon, shiitake mushrooms, caramelized onions or avocado \$2 each

-Add Texas Prairie Fire Chili \$4

#### The Texas Haute Dog \$14

Strube Ranch 100% Texas Wagyu hot dog on an artisan bun with fried onion strings & MAX's frites in your choice style:

Texas Style: house-pickled jalapeños & house-made fresco

NY Style: beer-braised sauerkraut, Dijon mustard and house-made pickles

#### Grilled Cheese Sandwich w/Tomato Soup \$13

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

## MAX's Wine Dive

### Sides

House Salad \$4  
Truffle Chips \$5  
Frites \$6

Mashed Potatoes \$4  
Collard Greens \$4

## CHEF ERICA'S SELECTIONS

### Small Plates

#### Sweet Potato Gratin \$7

With pickled fennel, cherries, tomme crayeuse cheese and arugla pesto

#### Beans 'n Greens \$6

Butter beans, roasted garlic, winter greens and house-made smoked bacon

#### Roasted Beet Risotto \$8

Topped with walnuts and apple butter

#### Local Charcuterie Plate \$13

Served with house-made pickles and condiments

#### House-Smoked Trout \$11

With sweet potato chips, fresh grapefruit and horseradish crème fraîche

#### Duck and Dumplings \$13

In a rich gravy spiked with house-made whole grain mustard and sage

#### Lamb Pot Pie \$14

With roasted winter vegetables and topped with mint gemolata

#### Lockhart Quail \$12

Served with combread & andouille stuffing, winter squash purée and pickled cranberries

#### Seared Scallops \$15

With house-made duck bacon, fingerling potatoes and saffron beurre blanc

#### Steak and Eggs \$20

Grilled Wagyu ribeye, fried quail egg, marinated cauliflower and wild

### 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 Farms, Watroak Farms, 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 Dopers