

At MAX's it's all about the EXPERIENCE...

We're passionate about food and wine - just like you!

We pride ourselves on bringing you gourmet comfort food made from the highest-quality local 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!



MAX's Classics

Small Plates

MAX's Sliders 11.5

Bison sliders with house-made pickles, ketchup and grilled onions **OR**
Fried chicken sliders with bibb lettuce, tomatoes, house-made pickles and chipotle honey

Pulled Pork Stuffed Peppers 12

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

MAX 'n Cheese 10

Cavatappi pasta tossed in truffle cream with provolone, Gruyère and Parmigiano Reggiano

Nacho Mama's Oysters ½ Dozen 9.5 / Dozen 18

Crispy fried GulfCoast oysters and garlic aioli on fried wontons with house-made habañero salsa and fresh cilantro

Pan Borracho (MAX's Famous "Drunk Bread") 11.5

Torn sourdough baguette, prosciutto and fresh thyme soaked in a savory white wine custard, baked with Gruyère, provolone and Parmigiano Reggiano cheeses

Artisan Cheese Board 14.5

Chef Steve's selection of cheeses provided by Houston Dairymaids, served with seasonal accruements

Large Plates

Southern Fried Chicken* 15

House-made jalapeño and buttermilk-marinated chicken, deep-fried slow and low, served with mashed potatoes, collard greens and brioche Texas toast
(Chipotle honey available upon request)

Add additional piece: 3

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

Shrimp and Grits 21.5

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

The Fried Egg Sandwich 14.5

Three fried eggs drizzled with truffle oil, sea salt, applewood smoked bacon, Gruyère, bibb lettuce, tomatoes and black truffle aioli on ciabatta pugliese with hand-cut truffle chips

MAX's Kobe Beef Burger 18

8 oz. Premier Wagyu beef patty with Belletoile triple-cream brie, house-made pickled jalapeños, local hothouse tomatoes and hydroponic bibb lettuce with MAX's frites

Add Danish bleu cheese and applewood smoked bacon: 4

Add mushrooms, caramelized onions and Gruyère: 4

Add fresh avocado, cotija and habañero salsa: 5

The Texas "Haute" Dog 14

Kosher 100% all-beef hot dog on a Slow Dough Bread Co. baguette served with fried onion strings and MAX's famous frites in your choice of style:

Texas Style: chili, jalapeños and cotija cheese

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

Grilled Cheese Sandwich with Tomato Soup 14.5

Brioche Texas toast with Gruyère, provolone and roasted red bell pepper "pimento and cheese" served with a steaming cup of tomato soup

Chef Pellegrino's Winter Selections

Small Plates

St. Arnold's Brisket Fondue 11

St. Arnold's Amber, 5 yr. aged Gouda, Parmigiano Reggiano, Grand Cru Gruyère and A Slow Dough Bread Co. pretzel baguette

Mussels, Clams and Champagne 14.5

Mediterranean mussels, Manila clams, served in a Champagne-tasso butter broth

Bone Marrow Pâté & Pistachio Brittle 12

Duck pâté infused with bone marrow, pistachio-bacon brittle and house-baked sea salt flatbread

Venison Tamales with Cauliflower Brie Puree 13

Candied kumquat pico and Thai Bird's Eye Chili oil

Large Plates

Beef Cheek Pot Roast 25

Cherry demi-braised beef cheeks, Cheesy Girl potatoes and root vegetables

Oxtail Ravioli with Chanterelles & Chablis 24

House-made pasta, Burgundy-braised oxtail ravioli, house-made ricotta, baby vegetables and chanterelle mushroom Chablis jus

Cracklin' Chicken with Wild Mushroom Risotto 23

½ pan-roasted chicken served with wild mushroom risotto, chives and truffle oil

Cassoulet de la Mer 22

Gulf Coast prawns, Mediterranean mussels, Manila clams, smoked ham hock, cannellini beans and tomato ragout

Pot Pie of the Month

Root Vegetable Pot Pie 18

Rutabaga, parsnips, turnips, pearl onions, carrots and leeks
all served in a vegetable volute and topped with a buttery puff pastry

Crispy Tofu & Cranberry Port 19

Phyllo wrapped tofu, celery root puree, baby leeks and cranberry port sauce

Gulf Coast Grouper with Winter Ratatouille Nicoise 23

Seared and served with Butternut squash, parsnips, carrots, rutabaga, sweet potatoes, fingerlings and Marsala crème

Salads & Soup

Lobster Bisque 10

Served with avocado lobster claw salad

Classic Caesar Salad 9.5

Hearts of romaine, brioche croutons and Parmesan tossed in a white anchovy dressing

Fried Chicken & Champagne Cobb Salad 15

Romaine lettuce with fried chicken breast, avocado, Danish bleu cheese, diced tomatoes, applewood smoked bacon and chopped egg in a creamy Champagne dressing

Add Grilled Chicken (5) or Shrimp (7) to any salad

Add a Fried Egg (1), Foie Gras (12), Chili Bacon (3) to any order

Sides

Southern Cornbread: 6 Texas Prairie Fire Chili: 9 Max & Jack's Frites: 6
Chili Frites: 11 Mashed Potatoes: 4 Petite House Salad: 4 Collard Greens: 3

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

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

Slow Dough Bread Co., Katz Coffee & Tea Co., Broken Arrow Ranch, Black Hills Ranch, Knobb Branch, Pea Patch, Houston Dairy Maids, Stuart Velduizen, Pure Luck Dairy, Atkinson Farms, Animal Farms, Cheesy Girl, Sibura Ranch, Blue Bonnet, Trentino, St. Arnolds, Heart Brand, Native Nectar

Take your favorite wines home! ALL wines available to-go, TODAY!