

# MAX'S

WINE DIVE®

*Just To-Go:*

**"Just Fried Chicken"**

5 pieces \$15, 10 pieces \$28, 15 pieces \$40



**"Family Sized Sides"**

Mashed Potatoes, Collard Greens or Seasonal Veggies \$5/Pint, \$9/Quart



**Over 40 for \$30 or less**



**More than 40 choices**  
of quality wine to take home for  
**\$30/btl or LESS**  
through The Black Door!

El Hada Verdejo	20	Cape Mentelle Chardonnay	23
New Harbor Sauvignon Blanc	19	Raventos Cava	30
Tortoise Creek Rosé	20	Gomba Gavi	30
Charles Bieler Rosé	20	Acacia "A" Syrah	15
Stellina di Notte Pinot Grigio	17	Vina Zaco Tempranillo	25
Leitz Dragonstone	25	Artesa Elements Blend	25
Finca la Escondida Shiraz	15	Ponzi Pinot Gris	24
Il Conti	17	Barkan Cabernet Sauvignon	25
Espeit Saulo Tinto	20	Chateau de Sancerre	30
La Marca Prosecco	20	Two Hands Lucky Country	25
Codorniu Cava	20	New Harbor Pinot Noir	30
Michel Picard Vouvray	16	Barco Reale di Carmignano	18
Tortoise Creek Pinot Noir	26	Petit Petite	25
Finca la Escondida Torrontes	15	Barken Cabernet Sauvignon	25
Secco Pink	20	Barken Sauvignon Blanc	25
Voga Moscato	24	Jade Mountain Cabernet Sauvignon	20
Villa Vallemaggiore	18	Champy Macon Uchizy	30
San Telmo Malbec	23	Chateau Les Belles Murailles	30
Jade Mountain Chardonnay	20	Chateau Garreau Blanc	25
Sincerely Shiraz	24	Tortoise Creek Carignan	20
Rosenblum Petite Syrah Heritage Clones	22	Rare Syrah	20

**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" through The Black Door.

Ask your server/wine broker about our current

Black Door "deals" and find out how you can

sign up TODAY or online at [www.TheBlackDoor.com](http://www.TheBlackDoor.com).

# MAX'S

WINE DIVE®

**MAX'S meets The Black Door**  
**To-Go Menu & Wine List**

*Friendliest food & wine staff in town. ✓*

*Quality wines by the bottle. ✓*

*Most delicious gourmet comfort food. ✓*

**Fried Chicken and Champagne?**  
**...To-go???**  
**...Why the hell not?!**



4720 Washington Ave  
Houston, 77007  
(713) 880-8737

**Open late into the night:**  
Mon. 4pm-11pm  
Tues./Wed. 4pm-12am  
Thurs. 4pm-2am  
Fri./Sat. 10am-2am  
Sun. 9am-11pm

**Also available for catering! Call (713) 840-1154**

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

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

THE BLACK DOOR™

## MAX'S CLASSICS

### Small Plates - Salads

#### MAX's Sliders \$11.50

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 peppers with chipotle aioli and cilantro chimichurri

#### MAX 'n Cheese \$10

Cavatappi pasta tossed in truffle cream with provolone, Gruyère and parmigiano reggiano cheeses

#### Nacho Mama's Oysters

##### 1/2 Dozen \$9.50/Dozen \$18

Crispy fried Gulf Coast oysters and garlic aioli on fried wontons with house-made habañoero salsa and fresh cilantro

#### Pan Borracho (MAX'S famous "drunk bread") \$11.50

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

#### Artisan Cheese Board \$14.50

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

#### Arugula Salad with Watermelon Croutons \$11

Shaved red onions, pistachios, cotija cheese and citrus vinaigrette

#### Classic Caesar Salad \$9.50

Hearts of romaine with brioche croutons and parmesan tossed in a classic Caesar 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

#### Heirloom Tomato Salad with Ginger-Enriched Mozzarella \$13.50

Lemongrass-cilantro emulsion, pickled daikon & watercress

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

*\*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 and served with mashed potatoes, collard greens and brioche Texas toast (Chipotle honey upon request)

Add additional piece \$3

#### Shrimp and Grits \$21.50

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

#### The Fried Egg Sandwich \$14.50

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

#### MAX's Kobe Beef Burger \$18

8oz. Premier Wagyu beef patty with Belletoile triple-cream brie, house-made pickled japapeños, local hothouse tomatoes and hydrponic 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 habañoero salsa \$5

Add fried egg \$1

#### 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 \$14.50

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

## MAX'S Wine Dive Sides

Collard Greens \$3  
Mashed Potatoes \$4  
Petite House Salad \$4  
Southern Cornbread \$6

Max & Jack's Frites \$6  
Texas Prairie Fire Chili \$9  
Chili Frites \$11

## CHEF PELLEGRINO'S SELECTIONS

### Small Plates

#### Scallops, Watermelon & Lemonade \$14

Seared Diver scallops, pickled watermelon rind & lemonade buerre blanc

#### Gulf-Coast Crawfish Hush Puppies \$12.50

House-made Gulf Coast crawfish hush puppies & sweet com aioli

#### Fried Chicken Livers on Savory White Burgundy French Toast \$10

Served with garlic-infused maple syrup, topped with bacon "dust"

#### House-Made Chorizo-Stuffed Criminis with Broken Herb Butter \$11.50

Roasted crimini mushrooms loaded with Queso Oaxaca & jalapeños

## CHEF PELLEGRINO'S SELECTIONS

### Large Plates

#### Texas-Sized Beef Rib with Sugar Cane Baked Beans \$28

Harris Ranch beef rib with arbol-rubbed corn-on-the-cob & prickly pear BBQ sauce

#### Lobster Roll with Max & Jack's Classic Frites \$25

Connecticut-style lobster roll on a custom Slow Dough roll & sweet cream corn succotash

#### Cracklin' Chicken with Wild Mushroom Risotto \$23.50

1/2 pan-roasted chicken served with wild mushroom risotto, chives and truffle oil

#### House-made Sausage and Pretzel Burger with Crawfish Boil Potato Salad \$19.50

Wild boar sausage patty on a Slow Dough pretzel bun with Veldhuizen Redneck Cheddar Cheese (Dublin, Texas) and house-made St. Arnold's spiked mustard

#### Baby Bella Stroganoff \$18

Butter Braised baby bella mushrooms, fire-roasted tomatoes, caramelized cipollini onions and penne pasta in smetana cream sauce

#### Salmon in a Smoked Shaoxing Bath \$22

Pan-seared salmon with braised asparagus, scallion batons & carrot-daikon tangle