

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
Pint \$5 | Quart \$9



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.

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-Midnight
Thurs. 4pm-2am
Fri.-Sat. 10am-2am
Sun. 9am-11pm

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

www.MaxsWineDive.com
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 piquillo 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 habaño 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

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

MAX'S Wine Dive Salads

Field Greens & Cranberry-Walnut Croutons \$9

Pomegranate hibiscus vinaigrette and Danish blue cheese

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

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

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 \$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 hand-cut 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 habaño 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 w/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

Max & Jack's Frites \$6

Mashed Potatoes \$4

Texas Prairie Fire Chili \$9

Petite House Salad \$4

Chili Frites \$11

Southern Cornbread \$6

CHEF PELLEGRINO'S SELECTIONS

Small Plates

Cupcakes & Caviar \$14

Petite lemon-champagne cupcakes, crème fraiche butter cream, wild American paddlefish caviar

Dublin Dr. Pepper & Pork Belly \$12

Dublin Dr. Pepper glazed Black Hill Ranch Pork Belly, Pure Luck Cielo cheese polenta & Snyders pretzels

Meatballs & Foie Gras \$13

Black Hill Ranch Pork shoulder infused with foie gras, pan foie cream gravy & brie mashers

Bone Marrow \$12

Roasted bone marrow, confit garlic jam, house-baked Slowdough flat bread

CHEF PELLEGRINO'S SELECTIONS

Large Plates

Turkey Sandwich \$19

Free range roasted turkey, Haricot vert casserole, extra buttered mash potatoes, house-made cranberry sauce, toasted pain de mie, w/Dijon emulsion dressed field greens

Ham & Cheese \$22

House-cured Black Hill Ranch ham, Sottocenere cheese studded with black truffles on a Slowdough pugliese with warm vichyssoise

Cracklin' Chicken w/Wild Mushroom Risotto \$23

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

Smothered Pork Chop \$27

Black Hill Ranch Pork Chop, Cheesy Girl goat cheese, potatoes, Farmers Market vegetables, morel mushroom gravy

Red Snapper & Quinoa \$24

Pan Seared Gulf Coast snapper, red quinoa, wilted spinach & jalapeño beurre blanc

Chicken Fried Tofu with Chipotle Honey \$15

Tofu marinated in our signature jalapeño buttermilk touched with chipotle honey, served with collard greens, mashed potatoes and Texas brioche

MAX's Houston is proud to support local producers & purveyors Slowdough Bread Co., Katz Coffee & Tea Co., Broken Arrow Ranch, Black Hills Ranch, Knobb Branch, Pea Patch, Houston Dairy Maids, Stuart Vleduizen, Pure Luck Dairy, Attkinson Farms, Animal Farms, Cheesy Girl, Sibura Ranch, Blue Bonnet, Trentino, St. Arnolds, Heart Brand, Native Nectar