



## Sunday Brunch

### **MAX's Mimosa -- glass 3 / carafe 12**

Cold and refreshing sparkling wine with your choice of orange or grapefruit juice!

### **MAX's Sangria -- glass 6 / pitcher 20**

Fresh & fruity! Our sangria is a blend of red and white wines with fruit juices

### **MAX'S Famous Fried Chicken and Waffles\* -- 15**

Thigh, leg, & breast marinated in jalapeno buttermilk, deep fried low & slow, on a big ol' waffle

\*

**\*During busier hours please allow for longer than usual time so that we may keep making our Fried Chicken in that same low & slow way that made it famous in the first place!**

• Add \$3 for all white meat

### **Max & Cheese -- 9**

Cavatappi pasta tossed in truffle cream with fresh mozzarella, white cheddar, cotija, and Grana Padano cheese blend

### **Pan Borracho (MAX's "drunk bread") -- 9**

Torn sourdough baguette, prosciutto, fresh thyme, garlic and yellow onion soaked in a savory white wine custard with gruyere, mozzarella and Grana Padano cheeses - all baked until bubbly and gooey

### **Bloody Mary Salad -- 7**

Mixed baby greens tossed with a spicy tomato-horseradish dressing, fresh celery and house pickled veggies  
Add chicken: 5; add shrimp or salmon: 7

### **The SXSW -- 10**

A large bowl of jalapeno cheese grits topped with spicy pulled pork, fresh tomatoes and cilantro

### **Deep Fried Eggs Benedict -- 11**

Two poached eggs with prosciutto crusted in bread crumbs and fried until golden, served with fresh arugula salad, asparagus and hollandaise

### **"El Muerte" -- 13**

The chefs' hangover cure! Slow-braised pulled pork sandwiched between fried tortillas and cotija cheese, topped with two fried eggs

### **Fried Egg Sandwich -- 14**

Three pan-fried eggs drizzled with truffle oil and Maldon sea salt, topped with three slabs of applewood smoked bacon and Veldhuizen Farms gruyere, organic Bibb lettuce, hothouse tomato, and garlic black truffle aioli, sandwiched between two pieces of fresh-baked bread and served with hand-cut chips

### **Bananas Foster French Toast -- 9**

Classic French toast made from our own brioche topped with caramelized bananas  
½ order: 5

### **MAX'S Red Velvet Pancakes -- 10**

3 hot, fluffy and pillowy-rich red velvet pancakes, whipped cream cheese, pecans, maple syrup

### **Frito Pie Omelet -- 12**

Prairie Fire Chili, Fritos, Texas white cheddar, and fresh sweet local onions. Served with homefries

### **The Health Nut -- 9**

Sliced fresh fruit, vanilla-mint yogurt and house made macademia nut granola

### **MAX'S Badass Breakfast Burrito -- 12**

Bison sausage, scrambled eggs, caramelized onions and aged gouda cheese all wrapped up in a spinach tortilla served with roasted red potatoes

### **The Texas "Haute" Dog -- 14**

Kosher all-beef hot dog on our housemade bun, with house made Lone Star sauerkraut or Texas Prairie Fire Chili - served with jalapenos, fried onion strings and Max's famous frites

### **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 & house-pickled jalapenos on artisan bun with Max's famous fries.

Make it a brunch burger with a fried egg, cheddar cheese and bacon: 6

Add cheddar, brie, bleu or gruyere cheese: 2

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

Add applewood smoked bacon, shiitake mushrooms, caramelized onions, avocado: 2 each

Add Texas Prairie Fire chili: 4

### **Beverages**

**Coffee -- 3.5**

**Fresh orange or grapefruit juice -- 4**

**Coke, Diet Coke, Sprite -- 2**

20% gratuity added to all parties of 6 or more