



Brunch Menu

MAX's Mimosa -- glass 3 / carafe 15

Cold and refreshing sparkling wine with your choice of orange or grapefruit juice, fresh-squeezed in house!

MAX's Sangria -- glass 6 / pitcher 23

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

MAX'S CHOICE:

All-You-Can-Eat Fried Chicken and Waffles -- 19

Chicken thigh, leg, and breast, marinated with jalapeno and buttermilk, deep fried low and slow and served over a big waffle.

Please, no sharing • 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 famous "drunk bread") -- 11

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

Classic Caesar Salad -- 7

Hearts of Romaine lettuce with white anchovies and garlic croutons, dressed with a classic creamy Caesar dressing
Add chicken: 5; add shrimp or salmon: 7

Eggs Anyway -- 11

Two eggs with home fries, Applewood smoked bacon and Texas toast

Eggs MAX -- 11

Texas toast topped with prosciutto, sautéed petit greens, black truffle cream and two farm fresh poached eggs

"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 -- 13

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

Brioche French Toast -- 11

Classic French toast made from our own brioche, served with fruit, whipped cream, and a side of bacon

Sunday Breakfast Tacos -- 7

Scrambled eggs, piquillo peppers, cotija and white cheddar cheeses in two flour tortillas with a side of habanero salsa

Frito Pie Omelet -- 12

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

Fresh Fruit and Yogurt -- 7

Yogurt and seasonal fresh fruit

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 -- 18

8 oz Yama Farms Texas Kobe beef burger with Belletoile triple cream brie, in-house pickled jalapenos, tomato and organic Bibb lettuce on brioche, served with Max's famous frites.

Add Maytag Blue cheese and Applewood smoked bacon: 4

Add shiitake mushrooms, caramelized onions and Veldhuizen Farms gruyere: 4

Add fresh avocado, cotija and habanero salsa: 5

Add Texas Prairie Fire chili: 5

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