



MAXIM'S 22
BISTRO & BRASSERIE

/////// COCKTAILS ///

chef's selections

RHUBARB SANGRIA 10
Cachaça, aged rum, pink peppercorn

MAXIM'S GIN & TONIC 12
Uncle Val's, lemongrass, white pepper

JACK'S DANDY 13
Hophead Vodka, Aperol, Campari, tonic

SOUR CHERRY LAVENDER COOLER 12
local cherries, Bacardi, Luxardo Maraschino

PATIO PUNCH 13
Beefeater, strawberry basil shrub, blood orange soda

FRENCH MOJITO 12
Bacardi Limon, Pastis, Genepy, mint, thyme syrup

SMOKIN' IN THE BOYS' ROOM 14
*Hudson Valley Bourbon, Meletti Amaro,
Lagavulin rinse*

classics

FRENCH TWENTY-TWO 12
sparkling wine, Grand Marnier, Citadelle

JAMES BOND 12
Plymouth, Grey Goose, Lillet

FRENCH MARTINI 11
Grey Goose, Grand Marnier, Chambord

PROVENCE MARTINI 13
lavender gin, herbs du provence, Cointreau, vermouth

DUCK FAT SAZERAC 14
move over, bacon

BROWN DERBY 12
bourbon, fresh grapefruit, house honey syrup

FRENCH LEMONADE 12
lavender infused vodka, lemonade, cracked pepper

barrel-aged

CLASSIC NEGRONI 13

FIG MANHATTAN 14

"FARM TO BAR"

*We're proud to offer inventive, artisanal cocktails
that showcase farm-fresh seasonal ingredients*



////////// VINS AU VERDE //////////

cold & crisp

	<i>glass/carafe</i>	
BRUT, COMTE DE BUCQUES, <i>Alsace</i>	10	
SPARKLING ROSÉ, DE PERRIER	12	
ROSÉ, SAINT MITRE, <i>Provence</i>	12	
WHITE BORDEAUX, LA FLEUR DU ROI, <i>France</i>	10	26
SAUVIGNON BLANC, TWIN ISLANDS, <i>New Zealand</i>	11	29

luscious

PINOT GRIGIO, HYBRID, <i>California</i>	9	22
CHARDONNAY, HERON, <i>California</i>	13	33
PINOT NOIR, SAINTSBURY, <i>California</i>	13	33
MERLOT, LINE 39, <i>California</i>	10	26

all about the nose

SYLVANER, DOMAINE AUTHER, <i>Alsace</i>	9	22
RIESLING URBAN, <i>Germany</i>	10	26
BEAUJOLAIS VILLAGES, GEORGE DUBOEUF, <i>France</i>	10	26

deep & dark

CÔTES DU RHÔNE, JEAN LUC COLUMBO, <i>France</i>	13	33
MALBEC, CATENA, <i>Argentina</i>	13	33
BORDEAUX, CHATEAU DU PIN, <i>France</i>	13	33
CABERNET, JOSH, <i>California</i>	13	33



WHY 56°?

56 degrees is the optimal cellaring temperature for red wines to enhance their bouquet and aging potential. We store and serve our reds at 56 degrees to ensure that you enjoy your wine at its best.