



MAX LAGER'S™

WOOD-FIRED GRILL & BREWERY

DOWNTOWN RESTAURANT WEEK

\$25 dinner menu | \$12 beer pairings & \$15 wine pairings

August 9 - 17

CHOICE OF APPETIZER

BABY ARUGULA SALAD

*Arugula, Cranberries, Salty Almonds,
Crispy Goat Cheese Croquettes, Heirloom Tomato Vinaigrette*

Wine / Old Soul, Pinot Noir
House Brew / Hitze, Keller Pils

SMOKED SHORT RIB SLIDERS

*Smoked then Braised in Max Black Bohemian Dark Lager,
Brioche Buns, House Made Bread & Butter Pickle*

Wine / Old Soul, Pinot Noir
House Brew / Hitze, Keller Pils

CHOICE OF ENTRÉE

HICKORY SMOKED PORK CHOP

Whipped New Potatoes, Braised Collard Greens, Jalapeño Gravy, Fried Onions

Wine / Greystone, Cabernet
House Brew / The Dark Side, India Black Ale

PETITE SIRLOIN

Charred Tomato Ragout, Potato Bacon Hash

Wine / Cline, Zinfandel
House Brew / Resurgens, Rye Strong Ale

GRILLED BUFFALO SALMON SALAD

Arugula & Spring Mix Salad, Dried Apricots, Tossed in Citrus Vinaigrette

Wine / Albariño, Riaux Biexas
House Brew / Georgia Air Lift, Berliner Weisse

DESSERT

HOUSE MADE COOKIES & MILK

*Wood-Fire Oven-Warmed White Chocolate & Cranberry Cookie,
Vanilla Bean Häagen Dazs Ice Cream, Shaved Dark Chocolate*

Wine / Casteggio, Moscato
House Brew / Max Black, Bohemian Dark Lager