

MAXATIZERS

GEORGIA PEANUT STRIPS						9		
Chicken strips hand pressed in spicy roasted peanuts & sesame seeds								
SPINACH & ARTICHOKE DIP						9		
Spinach, artichokes, Swiss & fontina cheeses, roasted tomato salsa and chips								
MARYLAND STYLE CRAB CAKE						12		
Maryland style crab cake, green tomato chow chow, Creole mustard cream								
FIRE & SPICE						8		
Fresh cut crispy onion rings, slivers of jalapeño peppers, chipotle ranch dressing								
MAXADILLAS	Chicken/Pulled Pork	9	Shrimp	12	Cheese	8		
Chopped spinach, manchego, cheddar, jalapeño jack cheese, red pepper aioli & citrus sour cream								
Served with our roasted tomato salsa, guacamole & corn salsa								
OUR WAY WINGS					10 Wings	9	20 Wings	16
Our way – udon noodles Your way – celery & bleu cheese								
Sauce choices: Crystal hot pepper sauce, Asian, Lemon Pepper or BBQ								
GULF COAST GUMBO					Cup	5	Bowl	9
Wild American shrimp, chicken & house-made andouille sausage								
LAMB SLIDERS								11
Three wood-grilled lamb sliders, mint aioli, apple chutney, served on house made buns								
BRICK OVEN FOCACCIA	Made to order focaccia, rosemary, olive oil, sea salt, aged balsamic vinegar							4

SALADS

CALIFORNIA COBB						13
Spring mix tossed with ranch dressing and topped with wood-fired chicken, eggs, bacon, tomatoes, Kalamata olives, Bermuda onions, avocado & bleu cheese crumbles						
PECAN CRUSTED CATFISH						14
Spring mix, tomato, cucumber, salty almonds, buttermilk dressing						
SOUTHWESTERN CAESAR						12
Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar Sirloin add \$4						
SAN FRANCISCO SALAD						12
Grilled chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions & daikon sprouts, tossed in miso vinaigrette						
CAESAR	Asiago, croutons, romaine hearts					6
BABY ARUGULA SALAD	Basil leaves, cranberries, salty almonds, crispy goat cheese croquette, heirloom tomato vinaigrette					8
HOUSE	House salad mix, cucumber, tomato, chopped					6

PLATTERS & PASTA

MAX FISH & CHIPS						14
Max beer battered cod loins, with house made tartar sauce & fries						
CHICKEN STRIPS						10
Crispy tenders, fries, choice of: honey mustard, BBQ or Crystal hot pepper sauce						
WILD AMERICAN CRISPY SHRIMP						15
Coastal fried shrimp prepared traditional Gulf Coast style, cocktail sauce, fries						
MAX BURGER						10
Cheddar cheese, bacon, fries						
MAX BISON						11
Cheddar cheese, bacon, fries						
WEST COAST PASTA PRIMAVERA	Add chicken	2	Add shrimp	3		13
Rigatoni & sautéed vegetables tossed in a basil pesto cream. Topped with chopped tomatoes & parmesan						
CRESCENT CITY PASTA						16
Pasta Jambalaya crawfish, house-made andouille sausage, red & green bell peppers in a spicy Cajun sauce						

FROM THE BRICK OVEN

SAUSAGE TOMATO CALZONE						12
Italian sausage, pesto, mozzarella, roasted red peppers, tomatoes, served with marinara & side salad						
VEGETARIAN CALZONE						12
Sautéed mushrooms, spinach, tomatoes, yellow onions & garlic, herbed ricotta & goat cheeses, served with marinara & side salad						
MARGUERITE PIZZA	Buffalo mozzarella, chopped tomatoes & basil					11
PROSCIUTTO & ARUGULA	With buffalo mozzarella, extra virgin olive oil					15
THE BROOKLYN	Sweet Italian sausage, red & green peppers, onion, tomato sauce and mozzarella					12
GARLIC & PESTO PIZZA	Grilled chicken, spinach, red onions, mozzarella, roasted garlic cloves & pesto sauce					12
MUSHROOM	Shitake, Portobello, parmesan, truffled sheep's milk cheese					12
RUSTICA	Pepperoni, sweet Italian sausage, smoked bacon, mozzarella, parmesan					14

All menu items made from scratch daily, and subject to change & availability

MAX LAGER'S WOOD-FIRED GRILL & BREWERY

320 Peachtree Street NE (at the corner of Peachtree & West Peachtree)
404.525.4400 www.maxlagers.com events@maxlagers.com

STEAKS CHOPS & CATCH

THE MANHATTAN

Center-cut Black Angus New York Strip, whipped potatoes, sautéed spinach..... 24

THE TEXAN

12 oz Top Sirloin, French fries 21

FILET MIGNON

8 oz center-cut, bacon & bleu cheese crust, whipped potatoes, asparagus..... 26

COWBOY STEAK

18 oz Black Angus bone-in Ribeye grilled with Max Black, whiskey & spices,
whipped potatoes, asparagus 28

HOUSE SMOKED HICKORY PORK CHOP

Niman Ranch chop, whipped potatoes, haricots verts, jalapeño gravy 20

MAX BEER BASTED BBQ RIBS

Danish baby back ribs basted in Max beer, French fries, horseradish cole slaw 22

SOUTHERN FRIED CHICKEN

Ashley Farms all natural chicken breast in buttermilk batter, bacon braised
collard greens, charred corn whipped potatoes, warm pepper jelly..... 18

LEMON BASIL SALMON

Lemon pesto grilled, wilted spinach 18

GEORGIA TROUT

Pecan brown butter, black truffle grits, wild mushrooms, spinach 19

SESAME TUNA

Sesame crusted pan seared Ahi Tuna, spicy Asian vegetables..... 19

CREOLE BBQ SHRIMP

Wild American shrimp, Creole seasoned pan sauce, Red Mule grits..... 17

Add a skewer of 5 wood-grilled shrimp to any steak, chop or catch.....5

Add a House Caesar or a Green Salad for \$4

LUNCH MENU AVAILABLE MON-SAT. 11:30-4PM

ADDITIONAL SALADS, BURGERS & SANDWICHES
AVAILABLE AT LUNCH.

CHILDREN'S MENU AVAILABLE FOR KIDS 10 & UNDER.

OPEN DAILY

MON-SAT 11:30-11 PM (OR LATER)

SUNDAYS 4PM-11 PM (OR LATER)

Call for reservation or book online via Open Table at
www.maxlagers.com

Find a Table

- **DAILY SPECIALS** (FIND OUT VIA TWITTER)
- **BOUTIQUE WINE LIST**
- **HAND CRAFTED COCKTAILS**
- **LARGE SELECTION OF MICROBREW & INTERNATIONAL BOTTLED BEERS** IN ADDITION TO OUR AWARD-
- **WINNING HAND-CRAFTED BEERS**
- **HOUSE BREWED SOFT DRINKS**

PREMIER EVENT FACILITY

FOR GROUPS OF 20 TO 500
CALL 404.525.4400

Drink Beer Do Good

Max Lager's gives back to the community with our *Drink Beer Do Good* program.

We designate a seasonal beer as a *Drink Beer Do Good* beer
and for every pint we sell, 50 cents is donated to The Gateway Center & other
worthy organizations to aid Atlanta's homeless.

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