

STARTERS

BASIL LEMON SHRIMP	16	OUR WAY WINGS	14
Gulf shrimp, basil compound butter, wood fired tomatoes, with garlic bread		10 wings, choice of the following:	
SPINACH & ARTICHOKE DIP	18	JR'S FIRECRACKER	
Spinach, artichokes, parmesan, asiago, tortilla chips, salsa		Our signature smoked wings, served with Max's coleslaw	
BEER MAC & CHEESE	12	LEMON PEPPER	
Five cheeses, Max beer, elbow macaroni, bread crumbs, baked in cast iron skillet		Breaded wings, tossed in Lemon Pepper spice, served with miso Udon noodles	
MAXADILLAS	12	BUFFALO	
Chopped spinach, manchego, white cheddar, red pepper aioli & citrus sour cream, fire-roasted tomato salsa, guacamole & corn salsa		Breaded wings, tossed in Medium Buffalo sauce, served with celery, carrots, blue cheese dressing	
W/ CHICKEN	15	HONEY BBQ	
W/ SHRIMP	18	Breaded wings, tossed in BBQ sauce, served with miso Udon noodles	
FRIED OKRA	12	20 WINGS	28
Lightly breaded okra sliced length-wise and cooked golden brown, served with remoulade sauce		FOUR CHEESE BRICK OVEN BREAD	10
		Made-to-order, Italian oregano, smoked sea salt, olive oil	

SALADS

HOUSE SALAD	12
Local greens, shaved carrots, shaved cucumber, blistered grape tomatoes, Champagne lime vinaigrette dressing	
CAESAR SALAD	14
Romaine, radicchio, asiago, house made croutons, Caesar dressing	
ALASKAN WEDGE	15
Iceberg wedge, tomatoes, house cured bacon, bleu cheese crumbles, bleu cheese dressing	
SAN FRANCISCO SALAD	18
Grilled chicken, Asian slaw, Udon noodles, spicy peanuts, red peppers, microgreens, pickled ginger, miso vinaigrette	
ADD GRILLED CHICKEN	6
ADD SHRIMP OR SALMON	8

CHOPS / STEAKS / CATCH

Max Lager's steaks are premium hand-cut Midwestern grain-fed beef

THE TEXAN	28
Certified Angus Top Sirloin, Max's spice rub, sauteed broccoli, hand-cut fries	
THE MANHATTAN	42
Certified Angus New York Strip, whipped potatoes, sauteed green beans	
COWBOY STEAK	55
Certified Angus bone-in Ribeye, balsamic butter, whipped potatoes, grilled asparagus	
FILET MIGNON	55
Center cut, whipped potatoes, grilled asparagus, cabernet reduction	
SMOKED HICKORY PORK CHOP	28
Heritage Farms grilled chop, whipped potatoes, smoked collard greens, jalapeño gravy	
CREOLE BBQ SHRIMP	26
Wild American shrimp, andouille sausage, Creole-seasoned pan sauce, stone ground cheese grits, toasted baguette	
BASIL PESTO SALMON	28
Grilled Scottish salmon, basil pesto, broccoli, stone ground cheese grits	
GRILLED GULF GROUPER	34
Wood-fired Day boat Gulf grouper, whipped potatoes, grilled asparagus	
ADD A SKEWER OF 4 WOOD-GRILLED JUMBO SHRIMP TO ANY STEAK, CHOP OR CATCH	8
ADD SIDE SALAD TO ANY ENTREE, HOUSE OR CAESAR	6

PLATES

SOUTHERN FRIED CHICKEN	26
Springer Mountain airline chicken breast in buttermilk batter, smoked collard greens, whipped potatoes, pepper jelly	
FISH & CHIPS	22
Max beer-battered Atlantic cod loin, house made tartar sauce, hand-cut fries	
WILD GULF CRISPY SHRIMP	24
Gulf Coast shrimp, house-made cocktail sauce, hand-cut fries	
BBQ RIBS	32
Full rack of baby back ribs, JR's spicy BBQ sauce, Max's coleslaw, hand-cut fries	
MAX BURGER	20
White cheddar, house cured bacon, lettuce, tomato, onion, pickle, brioche bun, hand-cut fries	
Bison / +\$5	
GULF GRILLED GROUPER SANDWICH	24
Gulf grouper on a sourdough bun, basil mayo, lettuce, tomato, hand-cut fries	
WOOD FIRED GRILLED CHICKEN	22
Half Springer Mountain chicken, whipped potatoes and sauteed green beans	
PASTA D'AVELLINO (VEGETARIAN)	19
Penne, sundried tomatoes, spinach, portabella mushrooms, broccoli, parmesan, chives, vegetable stock	
Chicken / +\$6 Shrimp or Salmon / +\$8	

BRICK OVEN PIZZAS

MARGUERITE	18
Oven dried tomatoes, basil, Buffalo mozzarella	
FROM THE FARM	18
Roasted yellow squash, portobello mushrooms, sweet peppers, onions, tomatoes, spinach, shredded mozzarella	
BBQ CHICKEN	22
Grilled chicken, red onions, bell peppers, fresh cilantro, pepper jack cheese, red pepper aioli, citrus sour cream, JR's spicy BBQ sauce	
PPO MAX	20
Pepperoni, red and green bell peppers, onions, shredded mozzarella	
MEDITERRANEAN	20
Grilled shrimp, sun dried tomatoes, Kalamata olives, spinach, feta, shredded mozzarella	
RUSTICA	22
Pepperoni, sweet Italian sausage, house cured bacon, parmesan, shredded mozzarella	

SIDES / 7

FRENCH FRIES
BROCCOLI
ASPARAGUS
FRENCH GREEN BEANS
MAX'S COLESLAW
SMOKED CHICKEN COLLARDS
STONE GROUND CHEESE GRITS
WHIPPED POTATOES
.....
A CHOPPED GREEN OR CAESAR SALAD MAY BE ADDED TO ANY ENTRÉE / 6

DESSERT

FRIED CHEESECAKE	14
House-made dessert rolled in cinnamon sugar & served with ice cream *Great for sharing!*	
BOURBON BREAD PUDDING	10
Bourbon butter sauce	
RED VELVET CHOCOLATE CAKE.....	10
Layers of chocolate red velvet cake + chocolate icing with a touch of whipped cream – not for the timid!	
MAX TAP ROOT BEER FLOAT	8
Our own Max Tap root beer with a generous portion of Häagen-Dazs vanilla bean ice cream, served in a pint glass	
KEY LIME PIE	6
VANILLA BEAN ICE CREAM.....	5

RECEPTIONS & EVENTS

Accommodating groups of 20 to 800, Max Lager's offers a variety of options for your private events. Let us help plan your next great event. Please call 404.525.4400 or email events@maxlagers.com for more information.

STARTERS

BASIL LEMON SHRIMP	16
Gulf shrimp, basil compound butter, wood-fired tomatoes, served with garlic bread	
SPINACH & ARTICHOKE DIP	18
Spinach, artichokes, parmesan, asiago, tortilla chips	
BEER MAC & CHEESE	12
Five cheeses, Max beer, elbow macaroni, bread crumbs, baked in cast iron skillet	
MAXADILLAS	12
Chopped spinach, manchego, white cheddar, red pepper aioli & citrus sour cream, fire-roasted tomato salsa, guacamole & corn salsa	
W/ CHICKEN	15
W/ SHRIMP	18
FRIED OKRA	12
Lightly breaded okra sliced length-wise and cooked golden brown, served with remoulade sauce	

OUR WAY WINGS	14
10 wings, choice of the following:	
JR'S FIRECRACKER	
Our signature smoked wings, served with Max's coleslaw	
LEMON PEPPER	
Breaded wings, tossed in Lemon Pepper spice, served with Udon noodles and miso	
BUFFALO	
Breaded wings, tossed in Medium Buffalo sauce, served with celery, carrots, blue cheese dressing	
HONEY BBQ	
Breaded wings, tossed in BBQ sauce, served with Udon noodles and miso	
20 WINGS	28
FOUR CHEESE BRICK OVEN BREAD	10
Made-to-order, Italian oregano, smoked sea salt, olive oil	

SALADS

SAN FRANCISCO SALAD	18
Grilled chicken, Asian slaw, Udon noodles, peanuts, red peppers, microgreens, pickled ginger, miso vinaigrette	
BUFFALO CHICKEN SALAD	16
Crispy chicken tenders tossed in hot pepper wing sauce, romaine hearts, Bermuda onions, celery, served with bleu cheese or ranch dressing	
CALIFORNIA COBB	18
Wood-fired chicken, spring mix, applewood smoked bacon, sliced eggs, tomatoes, Bermuda onions, avocado, bleu cheese crumbles, Kalamata olives, ranch dressing	
SEDONA SALAD	18
Wood-fired chicken breast, romaine hearts, corn salsa, diced tomatoes, jalapeño jack cheese, crispy tortilla strips, chipotle ranch dressing	
GRILLED SALMON CAESAR	20
Grilled Scottish salmon, romaine, radicchio, parmesan, house croutons, Caesar vinaigrette	
TENDERLOIN SALAD	22
Grilled beef tenderloin, spring mix, caramelized onions, bleu cheese crumbles, heirloom tomatoes, Champagne-lime vinaigrette, cabernet port reduction, parmesan quiche tart	
ALASKAN WEDGE	15
Iceberg wedge, tomatoes, bacon, bleu cheese dressing & crumbles	

BURGERS + BUNS

MAX BURGER	20
White cheddar, applewood smoked bacon	
Bison / 24	
SWISS BURGER	20
Swiss, sautéed onions, mushrooms, roasted garlic, onion mayo	
Bison / 24	
PEACHTREE SPECIAL	17
Wood-fired chicken breast, white cheddar, applewood smoked bacon, roasted onion mayo, brioche bun, hand-cut fries	

SALMON BLT	19
Grilled Scottish salmon, applewood smoked bacon, lettuce, tomato, onion, dill shallot mayo, sourdough bun, hand-cut fries	
GULF GRILLED GROUPER SANDWICH	20
Gulf grouper on a sourdough bun, basil mayo, lettuce, tomato, hand-cut fries	

Max Burgers are fresh ground Certified Angus or bison and served with lettuce, tomato & onion. Our burgers are served with hand-cut French fries or corn salsa. A petite salad may be substituted for +\$1.

PLATES		
FISH TACOS	18	Fresh seasonal fish, chili lime butter, corn salsa, cilantro lime salad, fire-roasted tomato salsa
CHICKEN STRIPS	14	Crispy buttermilk tenders, hand-cut fries, honey mustard / Tossed in buffalo sauce, served with blue cheese dressing +\$2
MAX FISH & CHIPS	18	Max beer battered cod loins, house-made tartar sauce, hand-cut fries
WILD GULF CRISPY SHRIMP	22	Gulf Coast shrimp, house-made cocktail sauce, hand-cut fries
SOUTHERN FRIED CHICKEN	20	All natural breast, buttermilk batter, smoked chicken collard greens, whipped potatoes, pepper jelly
BBQ RIBS	28	Rack of baby back ribs, JR's spicy BBQ sauce, coleslaw, hand-cut fries
THE TEXAN	28	Top Sirloin, Max spice rub, sauteed broccoli, hand-cut fries
BASIL PESTO SALMON	24	Grilled Scottish salmon, basil pesto, broccoli, stone ground cheese grits, chilled fennel salad
CREOLE BBQ SHRIMP	22	Wild American shrimp, andouille sausage, Creole-seasoned pan sauce, stone ground cheese grits, toasted baguette
PASTA D'AVELLINO (VEGETARIAN)	17	Penne, sundried tomatoes, spinach, portabella mushrooms, broccoli, parmesan, chives, vegetable stock

BRICK OVEN PIZZAS		
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SIDES / 7				
FRENCH FRIES	BROCCOLI	ASPARAGUS	FRENCH GREEN BEANS	MAX'S COLESLAW
SMOKED CHICKEN COLLARDS	STONE GROUND CHEESE GRITS	WHIPPED POTATOES		
A CHOPPED GREEN OR CAESAR SALAD MAY BE ADDED TO ANY ENTRÉE / 6				

DESSERT		
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WINE SELECTIONS

WHITE

glass / bottle

BELLINO Prosecco Brut, <i>Italy, NV (187 ml)</i>	10
SAINT-HILAIRE Sparkling, Brut, <i>Languedoc, France, NV</i>	13 / 44
VIETTI Moscato d'Asti, <i>Piedmont, Italy 2021</i>	12 / 40
DR. L Riesling, <i>Mosel, Germany 2022</i>	10 / 35
MONTINORE Pinot Gris, <i>Willamette Valley, OR 2021</i>	10 / 35
VILLA MARIA Sauvignon Blanc, <i>Marlborough, NZ 2022</i>	13 / 44
ELIZABETH SPENCER Sauvignon Blanc, <i>Rutherford, CA 2022</i>	12 / 40
BROWN ESTATE Chardonnay, <i>"House of Brown" Lodi, CA 2021</i>	12 / 40
JAINE Chardonnay, <i>Columbia Valley, WA 2021</i>	13 / 44

RED

TASSAJARA Pinot Noir, <i>Monterey, CA 2021</i>	12 / 40
PIKE ROAD Pinot Noir, <i>Willamette Valley, OR 2022</i>	14 / 48
CATEÑA Malbec, <i>"Vista Flores" Mendoza, Argentina 2020</i>	11 / 38
MCPRICE MYERS Zinfandel, <i>"Pound for Pound" Paso Robles, CA 2021</i>	12 / 40
GAMBLE FAMILY Cabernet Sauvignon, <i>"The Mill Keeper" Oakville, CA NV</i>	13 / 44
ONE STONE CELLARS Cabernet Sauvignon, <i>Paso Robles, CA 2021</i>	14 / 48
BARNARD GRIFFIN Cabernet Sauvignon, <i>Columbia Valley, WA 2021</i>	12 / 40

COCKTAILS

MOSCOW MULE Skyy vodka, ginger beer, lime	12
MARTINI Skyy vodka or New Amsterdam gin, dry or dirty, classic or fancy	10
NEGRONI New Amsterdam London Dry gin, sweet vermouth, Campari, orange peel	11
RANCH WATER Patron tequila, lime Topo Chico, lime	12
MAXARITA Patron tequila, Grand Marnier, fresh sour mix, lime, salt/sugar rim	16
PEACHTREE MAI TAI Captain Morgan's, Malibu, orange, pineapple, grenadine.....	12
MANHATTAN Buffalo Trace, sweet vermouth, bitters, Filthy cherry.....	13
SOUL FASHIONED Old Soul bourbon, brown sugar simple, bitters, orange slice, cherry ...	16

BEER LIST

DRAUGHT BEER

MAX LAGER'S - ATL

Hopsplosion IPA, 6.9%	8	Proclivity Pilsner, 5.2%	8
Five Point Crown, 5%	8	NZ India Pale Lager, 5.8%	8
Max Black, 5.7%	8		

BOLD MONK BREWING CO. - ATL	Walk on Water Witbier, 5.3%	9
URBAN TREE CIDERY - ATL	Harvest Apple, 6.5%	8

BREWED TO SERVE SAMPLER | 12

A selection of four Max and Bold Monk beers currently on tap

BOTTLES & CANS – SOUTHERN CRAFT

BOLD MONK BREWING CO. -ATL	Chant Lager, 5.4%	7
	Umibozu Premium Lager, 5%	7
	Walk on Water Witbier, 5.3%	7
	Padre Mission Lager, 4.8%	7
	Shared Spirit IPA, 6.4%	7
	Discipline Dubbel, 7.3%	7
	The Way Tripel, 8.8%	7
	Indominus Quadrupel, 9.7%	7
	Resurrector Doppelbock, 8.5%	7
MONDAY NIGHT BREWING - ATL	Dr. Robot Blackberry Lemon Sour, 5%	9
CATHEAD DISTILLERY - GA	Sparkling Cranberry, Limeade, or Mandarin, 5%	8
RIGHTSIDE BREWING - GA	Citrus Wheat, Non-Alcoholic	7
ATHLETIC BREWING CO.	Hazy IPA, Non-Alcoholic	7
BOYLAN BOTTLING CO. - NJ	Root Beer	5

BOTTLES – DOMESTICS

ANHEUSER-BUSCH CO. - MO	Budweiser, 4.2%	5
	Bud Light, 4.2%	5
	Michelob Ultra, 4.2%	5