

**At MAX's Wine Dive restaurant and wine bar,  
it's all about the EXPERIENCE!**

We pride ourselves in bringing you gourmet comfort food made from high-quality ingredients in an exciting and unique atmosphere. In addition, we price our wines on a retail model – you can find amazing wines from around the world at the most competitive prices in town – and then take some home with you!



## WINE DIVE CLASSICS

### SMALL PLATES

#### Wine Dive Sliders

**BISON:** house-made pickles, ketchup and grilled onions OR

**FRIED CHICKEN:** house-made pickles, Bibb lettuce, tomatoes and chipotle honey

#### **Pulled Pork Stuffed Peppers**

pulled pork and cotija stuffed, topped with chipotle aioli and cilantro chimichurri

#### MAX 'n Cheese

cavatappi pasta in a truffle cream sauce with provolone, Gruyère and Parmigiano-Reggiano

#### Nacho Mama's Oysters ½ Dozen / Dozen

fried Gulf Coast oysters on wonton "chips" with garlic aioli, habanero salsa and cilantro

#### Pan Borracho ("Drunk Bread")

torn sourdough baguette baked in a white wine custard with prosciutto, thyme, Gruyère, provolone and Parmigiano-Reggiano

### LARGE PLATES

#### Famous Southern Fried Chicken\*

jalapeño-buttermilk marinated chicken with mashed potatoes, collard greens and Texas toast

ADD additional piece / ADD additional breast

*chipotle honey available upon request*

\*\*\*  Also available, our **BAD ASS Gluten Friendly Fried Chicken!** \*\*\*

**\*Our Famous Fried Chicken is deep-fried "slow and low" in order to keep its juiciness and rosy color. During busier hours, please allow a longer wait time so that we may keep making our Fried Chicken the same way that made it famous in the first place.**

#### Shrimp & Grits

bacon, scallions, parsley and jalapeño cheese grits, in a spicy butter broth, topped with a poached egg

#### The Fried Egg Sandwich

artisan sourdough, three pan-fried eggs, applewood-smoked bacon, Gruyère, Bibb lettuce, tomatoes and black truffle aioli, served with Wine Dive truffle chips

#### **Beer Battered Fish 'n Chips**

beer battered mahi mahi, caperberry tartare sauce, French fries and charred lemon

#### The Signature Blend Burger

blend of Angus - short rib, brisket, chuck and beef belly – on a brioche bun with hydroponic Bibb lettuce, hot house tomatoes, red onion and house-made pickles, and a side of Wine Dive frites and house-made pickled jalapeños

#### Grilled Cheese Sandwich with Tomato Soup


toasted artisan bread with Gruyère, provolone and roasted red bell pepper "pimento and cheese"

#### Fried Chicken & Champagne Salad

Romaine lettuce, fried chicken breast, Danish blue cheese, tomatoes, applewood-smoked bacon, boiled egg and Champagne dressing

 can be made gluten friendly

**Don't forget - ALL wines and select food items are available for to-go purchase!**

 = Gluten Friendly. Please keep in mind gluten friendly items are prepared in a kitchen with the risk of gluten exposure. We can make some of our other dishes gluten free, as well. Ask your server for details.

Consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illness.

# MAX's Wine Dive

## WINE MENU

### BUBBLES

Argam 'Reserva'  
Aubry Champagne  
Bosio Moscato  
Cote Mas "St-Hilaire" Cremant Rosé Brut  
Mumm 'Cordon Rouge'  
Perrier-Jouët 'Belle Epoque'  
Prodige Blanc de Blancs Sparkling  
Schramsburg Blanc de Noir

### PINOT GRIGIO/GRIS

Capriano  
Vanishing Point

### SAUVIGNON BLANC

New Harbor  
John Anthony "Church Vineyard"

### CHARDONNAY

Albert Grivault Meursault  
Amici 'Winemakers'  
Bittercreek  
Cakebread  
Chateau Montelena  
Max et Jacques  
Mischief & Mayhem Bourgogne Blanc  
Samuel Billaud Chablis

### REISLING

Dönnhoff "Oberhäuser Leistenberg" Kabinett  
Riesling  
Urban 'Circle U'

### UNIQUE WHITES

Argam Verdejo  
Bodegas Edetaria Grenache Blanc  
Boekenhoutskloof Sémillon Franschoek's Vineyard  
Broadbent Vinho Verde  
Canopy Trail 'White Blend'  
Chateau Lagrave-Martillac Pessac Leognan  
Domaine Huet "Le Haut-Lieu" Sec Vouvray  
Domaine Weinbach Gewurztraminer Reserve  
Personnelle Clos de Capucins  
La Cana Albariño  
Mulderbosch Chenin Blanc  
Vicius Albariño

### ROSÉ

Badenhorst 'Secateurs' Rosé  
Rosé du Patron

### PINOT NOIR

Alexana 'Tete de Cuvée'  
Belle Glos "Las Alturas"  
Max et Jacques  
McDaniel  
Saddle Ranch  
WillaKenzie 'Estate Cuvée'

### SYRAH/SHIRAZ

Domaine Jean-Louis Chave St-Joseph Estate  
Plumpjack  
Two Hands 'Fields of Joy'

### MERLOT

Lambert Bridge  
Row by Row  
Shafer



## **CABERNET SAUVIGNON**

Au Sommet  
Jakkals  
Caymus 'Special Selection'  
Sequoia Grove  
Inglenook "Cask" Estate  
John Anthony  
Jordan  
Wire Ridge

## **PROPRIETARY BLENDS**

Amuse Bouche "Vin Perdu"  
Chateau Les Belles Murailles  
Chateau Musar  
Chez Jerome Cabernet/Merlot  
Col Solare  
Blackbird 'Contrarian'  
Duckhorn Paraduxx 'Z Blend'  
El Sueño 'Tinto de Tejas'  
Last Judgment  
Leviathan  
Surh Luchtel 'Mosaïque'

## **SPAIN**

Argam Tempranillo  
Coster del Priorat Nexe  
Quinta do Crasto 'Reserva' Old Vines  
Quinta do Crasto 'Touriga Nacional'  
Sierra Cantabria 'Saigoba Privada' Reserva  
Urbina 'Gran Reserva'

## **ITALY**

Albarese 'Barbicato' Morellino di Scansano  
Bibi Graetz 'Soffocone di Vincigliata'  
Ghisolfi 'Bricco' Visette, Bussia'  
Ghisolfi 'Maggiora' Barbera D'Alba  
Le Vigne Rosso  
Masi 'Costasera' Amarone  
Poggio Salvi 'Lavischio' Merlot  
Tenuta dell'Ornellaia 'Le Serre Nuove' Rosso  
Vicchiomaggio 'Ripa delle More' Super Tuscan

## **BAD ASS REDS**

Baudry 'Les Granges'  
Rio Diamante Malbec  
Fincas del Sur Malbec  
Dauphins 'Classic' Cotês du Rhone  
Chateau de Treviac, Corbieres, Languedoc-  
Roussillon

## **DESSERT WINES**

Alexandro Pedro Ximenez Sherry  
Roumieu Haut-Placey Sauternes  
Royak Tokaji 5 Puttonyos Aszu  
Susana Balbo Late Harvest Malbec  
Warres Otima Tawny 10year



[www.MAXSWINEDIVE.com](http://www.MAXSWINEDIVE.com)