



MAXIE'S

Welcome to our 18th Annual

Kentucky Derby Menu

Thursday, May 1 – Saturday, May 3

east coast oysters & gulf shrimp

Fresh-Shucked Raw Oysters*	6/18 or 12/36
Baked Oysters Rockefeller our version of the classic	3/15 or 6/25
Angels on Horseback Grilled Oysters country ham butter, parmesan, French bread	3/15 or 6/25
Peel-n-Eat Shrimp served chilled, Old Bay, cocktail sauce	1/4 lb 9.50 • 1/2 lb 14.95
Bourbon Grilled Shrimp bourbon bbq sauce	14.95

place your bet bites

Kentucky Bourbon Barrel Beer Cheese Soup bacon lardons, scallions	cup 8.95 • bowl 10.95
Corn & Crab Chowder scallion	cup 8.95 • bowl 10.95
Crack-A-Joes sweet kettle popcorn, roasted salty pecans, vinegar laced pork rinds	9.95
Derby Deviled Eggs (4) Crispy country ham, South by North hot sauce, pickled okra	11.95
Fried Pickle Chips South by North hot sauce aioli	10.95
Cast Iron White Cheddar Biscuit Bites Hooks 4 year white cheddar, bologna gravy	10.95
KRC- roasted cauliflower seasoned with 11 secret herbs & spices, grilled red onion, parm crumble, lemon aioli	11.95
Pimento Cheese Flatbread roasted red peppers, arugula, white cheddar	15.95
Benedictine Sandwiches fresh cucumber, roasted red bell pepper, radish, dill labneh, crust-less bread	15.95
Cucumber, Asparagus & Heirloom Tomato Salad Pure farms romaine, chopped egg, bacon lardons, red onions, creamy deviled dressing	11.95
Fried Asparagus crispy tempura & bread crumb batter, creamy garlic dip	13.95
Housemade Bologna Pigs n’ a Blanket puff pastry, course mustard, maple hot sauce dip	13.95
Sweet Potato Fries (V) chive crème fraîche	6.95
Kentucky Nuggets crispy chicken thighs, comeback sauce	11.95

derby favorites

4 pc Buttermilk Fried Chicken Bell & Evans chicken, mashed potatoes with chicken gravy, maple-braised collard greens, orange-honey butter biscuit	24.95
Abita Braised Duroc Pork Cheeks Truebridge pork, pimento cheese grits, chow chow	24.95
BBQ Spare Ribs hickory-smoked, tangy KC-style sauce, seasoned fries, bbq beans, creamy slaw	26.95
Prime Sirloin Steak creamed spinach, mashed potatoes, bourbon peppercorn gravy	32.95
Cornmeal Fried Catfish Fingers chipotle sweet potato mashed, bacon green beans, South by North hot sauce honey	19.95
Kentucky Hot Brown Party Sandwich slow cooked Ferndale turkey, peppered bacon, fresh tomato, mornay, swiss, waffle fries	16.95
Superior Fresh BBQ Salmon Leek, tasso ham & potato hash, tossed greens, sweet spicy bourbon honey bbq sauce	28.95
NC Pulled Pork Eastern North Carolina-style, slaw, bbq beans	sandwich 16.95 plate 18.95
Shrimp & Grits gulf shrimp, rich & spicy tasso sauce, over yellow grits	24.95

desserts

Key Lime Pie raspberry sauce, chantilly	9.50
Bourbon Balls Nilla wafers, pecans, cocoa, crème anglaise	9.00
Kentucky Butter Cake raspberry sorbet, almond crumble, Chantilly raspberry	11.00
Bourbon Chocolate Pecan Pie caramel sauce, BSH vanilla ice cream	11.00

(V) – Vegetarian or Vegan Dishes *The consumption of raw or undercooked meat, eggs, and shellfish may be hazardous to your health

Joe Muench, Chef/Owner • Jacob Schick, Executive Chef • Erick Fisher Sous Chef • Eric Holcomb BSH Chef

MAXIE’S NEVER, EVER AUTOMATICALLY ADDS GRATUITIES TO YOUR BILL, REGARDLESS OF THE SIZE OF THE PARTY!

MAXIES DERBY FAVORITES		
Maxie’s Mint Julep	makers mark bourbon, fresh mint, syrup, crushed ice	10
Oaks Lily	- deep eddy vodka, orange liqueur, lemon, cranbery juice	9
Kentucky Spritz	- makers mark bourbon, peychauds apertivo, prosecco, soda	10
Derby Paloma	- deep eddy grapefruit vodka, tequila, grapefruit juice, lime	10

SPARKLING WINE			G	B
Prosecco ,	Santa Marina, Italy		9	34
Brut Rosé ,	Maison de Madeline, France		9	34
Brut ,	Charles De Fere, Blanc de Blanc, France			36
Brut Rosé	Unshackled by Prisoner Wine Co., California			42

MAXIES CLASSIC COCKTAILS		
Jalapeño Margarita	house-infused tequila, triple sec, lime sour	10
Rye Sour	rye whiskey, house sour, bittercube orange bitters, malbec float	10
Hurricane	light rum, real passionfruit puree, grenadine, dark rum float	12
Mojito!	light rum, muddled limes, fresh mint, sugar, soda	10
N'awlins Sazerac ,	rye whiskey, sugar, peychaud bitters, herbsaint-coated glass	11
Pimm’s Cup	pimm’s no. 1, lemon, sugar, ginger ale, cucumber	11
Kentucky Sidecar	larceny bourbon, cointreau, lemon, sugar	12
Oyster Shooter	deep eddy vodka, house bloody mary mix, turbodog	7

WHITE WINE			G	B
House Featured White Wine	- Rodney Strong Upshot White Blend, CA		8	28
Rosé ,	Bieler Pere \$ Fils, Provance, France 2023		9	34
Chenin Blanc/Viognier	Pine Ridge, Clarksburg, CA 2023		9	34
Pinot Grigio ,	Benvolio, Friuli-Venezia Giulia, Italy 2022		9	34
Sauvignon Blanc ,	Overstone, Marlborough, New Zealand 2023		10	36
Sauvignon Blanc ,	Simi, Sonoma County, CA, 2023			38
Chardonnay ,	Ballard Lane, Central Coast, CA, 2022		10	36
Chardonnay ,	Sonoma Cutrer, Sonoma Coast, CA 2023			42
Moscato ,	La Gioiosa, Italy, N/V			32

BARREL AGED COCKTAILS		
Vespalec	old overholt rye whiskey, luxardo liqueur, cointreau, peychaud’s and cherry bark bitters	11
Tequila Old Fashioned	altos reposado tequila, agave, corazon bitters, orange peel	12
Maxie’s Manhattan	jim beam black bourbon, carpano antica, bittercube orange bitters, angostura	12
Black Shoe Boubon Flight	- 1oz pours of our hand selected bourbons: BS	
Central Standard Cabin Strength/BS Woodford Rsv/BS Elijah Craig Barrel Proof		22

RED WINE			G	B
House Featured Red	- Whiplash Red Blend, California 2020		8	28
Pinot Noir ,	Angeline, CA, 2023		10	38
Pinot Noir ,	Raeburn, Russian River, CA 2021			49
Red Blend ,	Gen 5, Lodi, CA, 2023 (Zinfanel, Syrah, Cabernet)		9	34
Red Blend ,	Federalist, Sonoma/Mendocino, CA, 2021			36
Red Blend ,	Juan Gil, Jumila, Spain, 2021			38
Zinfandel ,	Federalist, Lodi, CA 2021			38
Malbec ,	Dona Paula, Mendoza, Argentina 2023		9	34
Shiraz ,	MCW, Victoria, Australia, 2019			38
Cabernet Sauvignon ,	Story Point, California 2020		10	36
Cabernet Sauvignon ,	Banshee, Sonoma County, CA 2023			43
Cabernet Sauvignon ,	Robert Mondavi, Napa Valley, CA, 2021			75

DRAFT BEER			
			ABV
Kentucky Bourbon Barrel Ale	- Irish Red Ale in Bourbon Ale	8 13oz	8.2%
Third Space Pretty Good Amber	- Amber Lager	7 16oz	6.0%
3 Sheeps Chaos Pattern	- Hazy IPA	7 16oz	6.2%
Abita Turbodog	- Brown Ale	7 16oz	5.6%
Fair State KOLD	- German Style Golden Ale	6 16oz	4.7%
New Glarus Spotted Cow	- Cream Ale	6 16oz	5.1%
Sierra Nevada Sunny Little Thing	- Citrus Wheat Ale	7 16oz	5.0%
Lakefront Fixed Gear	- Red IPA	7 16oz	6.1%

MOCKTAILS AND NA		
Tropical Storm	passionfruit, pineapple, orange, grenadine	8
NOjito!	muddled limes, fresh mint, sugar, soda	7
Sparkling Water-	Lagunitas hop refresher or San Pellegrino	6
Abita Rootbeer		3.5
Coke, Diet Coke, Sprite, Club Soda, Ginger Ale, Tonic		3.5
Lemonade or Iced Tea		3.5
Valentine Coffee	or Rishi Tea	3.5

BOTTLED BEER		
Miller Lite Tall Boy	or High Life Tall Boy	5
PBR	(16oz can)	5
Modelo Especial Tall Boy		6
Third Space Happy Place	- Pale Ale	6
Abita Purple Haze-	Raspberry Wheat Ale	5
Central Waters Mudpuppy Porter		6
Downeast Hard Apple Cider	(gf)	6
Kentucky Bourbon Barrel Imperial Milk Stout		6
Eagle Park Rectifier-	IPA	6
Athletic N/A Beer	- Run Wild IPA/Upside Dawn Golden Ale	6
High Noon Hard Seltzer	vodka and soda with real fruit juice <i>Black Cherry • Peach • Grapefruit</i>	7.5