

## STARTERS

<b>BASIL LEMON SHRIMP</b> ..... 16	<b>OUR WAY WINGS</b> ..... 14
Gulf shrimp, basil compound butter, wood-fired tomatoes, served with garlic bread	8 wings, choice of the following:
<b>SPINACH &amp; ARTICHOKE DIP</b> ..... 14	<b>JR'S FIRECRACKER</b>
Spinach, artichokes, parmesan, asiago, tortilla chips	Our signature smoked wings, served with Max's coleslaw
<b>BEER MAC &amp; CHEESE</b> ..... 10	<b>LEMON PEPPER</b>
Five cheeses, Max beer, elbow macaroni, bread crumbs, baked in cast iron skillet	Breaded wings, tossed in Lemon Pepper spice, served with Udon noodles and miso
<b>MAXADILLAS</b> ..... 12	<b>BUFFALO</b>
Chopped spinach, manchego, white cheddar, jalapeño jack cheese, 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
<b>W/ CHICKEN</b> ..... 15	<b>HONEY BBQ</b>
<b>W/ SHRIMP</b> ..... 18	Breaded wings, tossed in BBQ sauce, served with Udon noodles and miso
<b>FRIED OKRA</b> ..... 12	<b>20 WINGS</b> ..... 28
Lightly breaded okra sliced length-wise and cooked golden brown, served with remoulade sauce	<b>FOUR CHEESE BRICK OVEN BREAD</b> ..... 10
	Made-to-order, Italian oregano, smoked sea salt, olive oil

## SALADS

<b>SAN FRANCISCO SALAD</b> ..... 16
Grilled chicken, Asian slaw, Udon noodles, spicy peanuts, red peppers, microgreens, pickled ginger, miso vinaigrette
<b>BUFFALO CHICKEN SALAD</b> ..... 16
Crispy chicken tenders tossed in hot pepper wing sauce, romaine hearts, Bermuda onions, celery, served with bleu cheese or ranch dressing
<b>CALIFORNIA COBB</b> ..... 18
Wood-fired chicken, spring mix, applewood smoked bacon, sliced eggs, tomatoes, Bermuda onions, avocado, bleu cheese crumbles, Kalamata olives, ranch dressing
<b>SEDONA SALAD</b> ..... 18
Wood-fired chicken breast, romaine hearts, corn salsa, diced tomatoes, jalapeño jack cheese, crispy tortilla strips, chipotle ranch dressing
<b>GRILLED SALMON CAESAR</b> ..... 20
Grilled Scottish salmon, romaine, radicchio, parmesan, house croutons, Caesar vinaigrette
<b>TENDERLOIN SALAD</b> ..... 22
Grilled beef tenderloin, spring mix, caramelized onions, bleu cheese crumbles, heirloom tomatoes, Champagne-lime vinaigrette, cabernet port reduction, parmesan quiche tart
<b>ALASKAN WEDGE</b> ..... 12
Iceberg wedge, tomatoes, bacon, bleu cheese dressing & crumbles

## BURGERS + BUNS

<b>MAX BURGER</b> ..... 16	<b>PEACHTREE SPECIAL</b> ..... 15
White cheddar, applewood smoked bacon Bison / 19	Wood-fired chicken breast, white cheddar, applewood smoked bacon, roasted onion mayo, brioche bun, hand-cut fries
<b>SWISS BURGER</b> ..... 15	<b>SALMON BLT</b> ..... 18
Swiss, sautéed onions, mushrooms, roasted garlic, onion mayo Bison / 18	Grilled Scottish salmon, applewood smoked bacon, lettuce, tomato, onion, dill shallot mayo, sourdough bun, hand-cut fries
<b>MAX DOG</b> ..... 14	<b>GULF GRILLED GROUPER SANDWICH</b> ..... 18
Kobe beef hot dog, pickled vegetables, brioche bun, Max's beer mustard, hand-cut fries	Gulf grouper on a sourdough bun, basil mayo, lettuce, tomato, hand-cut fries
<b>VEGGIE PATTY MELT</b> ..... 14	
Made with roasted poblanos, red peppers, swiss, portabellas, caramelized onions, avocado mayo, toasted baguette, open face	

*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

<b>FISH TACOS</b> .....	16
Fresh seasonal fish, chili lime butter, corn salsa, cilantro lime salad, fire-roasted tomato salsa	
<b>CHICKEN STRIPS</b> .....	14
Crispy buttermilk tenders, hand-cut fries, honey mustard / Tossed in buffalo sauce, served with blue cheese dressing +\$2	
<b>MAX FISH &amp; CHIPS</b> .....	18
Max beer battered cod loins, house-made tartar sauce, hand-cut fries	
<b>WILD GULF CRISPY SHRIMP</b> .....	20
Gulf Coast shrimp, house-made cocktail sauce, hand-cut fries	
<b>SOUTHERN FRIED CHICKEN</b> .....	20
All natural breast, buttermilk batter, bacon braised collard greens, whipped potatoes, pepper jelly	
<b>BBQ RIBS</b> .....	26
Rack of baby back ribs, JR's spicy BBQ sauce, coleslaw, hand-cut fries	
<b>THE TEXAN</b> .....	28
Top Sirloin, Max spice rub, sauteed broccoli, hand-cut fries	
<b>BASIL PESTO SALMON</b> .....	22
Grilled Scottish salmon, lemon pesto, broccoli, stone ground cheese grits, chilled fennel salad	
<b>CREOLE BBQ SHRIMP</b> .....	22
Wild American shrimp, Creole-seasoned pan sauce, stone ground cheese grits, toasted baguette	
<b>PASTA D'AVELLINO (VEGETARIAN)</b> .....	17
Penne, sundried tomatoes, spinach, portabella mushrooms, broccoli, parmesan, chives, vegetable stock	

## BRICK OVEN PIZZAS

<b>MARGUERITE</b> .....	15
Oven dried tomatoes, basil, Buffalo mozzarella	
<b>FROM THE FARM</b> .....	16
Roasted yellow squash, portobello mushrooms, sweet peppers, onions, tomatoes, spinach, shredded mozzarella	
<b>BBQ CHICKEN</b> .....	17
Grilled chicken, red onions, bell peppers, fresh cilantro, pepper jack cheese, red pepper aioli, citrus sour cream, JR's spicy BBQ sauce	
<b>PPO MAX</b> .....	17
Pepperoni, red and green bell peppers, onions, shredded mozzarella	
<b>MEDITERRANEAN</b> .....	18
Grilled shrimp, sun dried tomatoes, Kalamata olives, spinach, feta, shredded mozzarella	
<b>RUSTICA</b> .....	18
Pepperoni, sweet Italian sausage, house cured bacon, parmesan, shredded mozzarella	

## SIDES / 7

**FRENCH FRIES    BROCCOLI    ASPARAGUS    FRENCH GREEN BEANS    MAX'S COLESLAW**  
**BACON BRAISED COLLARDS    STONE GROUND CHEESE GRITS    WHIPPED POTATOES**

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A CHOPPED GREEN OR CAESAR SALAD MAY BE ADDED TO ANY ENTRÉE / 6

## MAX HOUSE BREWS

All beers are brewed on site, with hand-crafted formulas from Brewmaster John Roberts

<b>COMPLIANCE VIENNA LAGER 4.4%</b> ..... 8 A light, malt forward amber lager with a spicy hop finish	<b>WRY KING MAX RYE LAGER 10%</b> ..... 10 All hail the King! Spicy rye Pilsner with a floral hop finish
<b>PROCLIVITY PILSNER 4.7%</b> ..... 8 Classic Pilsner with firm bitterness and a floral hop finish	<b>HOPSPLOSION!!! IPA 6.5%</b> ..... 8 American IPA finished with Citra, Amarillo, El Dorado, Ahtanum, Azacca, Centennial, and Cascade hops are backed by a mild toasted malt character. Dry hopped trice with even more of this great hop blend. Your hop head may explode!
<b>ALWAYS THE SEASON INDIA BLACK ALE 6.1%</b> .. 8 Hoppy dark ale with a dark rye character finished with Amarillo, Citra and Centennial hops	<b>GREEN HILLS NZ PILSNER 6%</b> ..... 8 This pale golden lager highlights the tropical, citrusy and grassy characteristics of New Zealand hops.

### MAX SAMPLER | 12

A selection of four Max Lager's beers currently on tap

**COMING SOON:  
MAX RED**

PLEASE LET US KNOW OF ANY FOOD ALLERGIES. SOME OF OUR ITEMS CONTAIN NUTS. CONSUMING RAW OR UNDER-COOKED FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESSES. 18% GRATUITY FOR PARTIES OF 7 OR MORE. CHECKS CANNOT BE SPLIT FOR PARTIES OF 10 OR MORE.

MINI MAX MENU AVAILABLE FOR KIDS 10 AND UNDER. // WWW.MAXLAGERS.COM

12.09.22

**STARTERS**

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Gulf shrimp, basil compound butter, wood fired tomatoes, with garlic bread	10 wings, choice of the following:
<b>SPINACH &amp; ARTICHOKE DIP</b> ..... 14	<b>JR'S FIRECRACKER</b>
Spinach, artichokes, parmesan, asiago, tortilla chips	Our signature smoked wings, served with Max's coleslaw
<b>BEER MAC &amp; CHEESE</b> ..... 10	<b>LEMON PEPPER</b>
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
<b>MAXADILLAS</b> ..... 12	<b>BUFFALO</b>
Chopped spinach, manchego, white cheddar, jalapeño jack cheese, 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
<b>W/ CHICKEN</b> ..... 15	<b>HONEY BBQ</b>
<b>W/ SHRIMP</b> ..... 18	Breaded wings, tossed in BBQ sauce, served with miso Udon noodles
<b>FRIED OKRA</b> ..... 12	<b>20 WINGS</b> ..... 28
Lightly breaded okra sliced length-wise and cooked golden brown, served with remoulade sauce	<b>FOUR CHEESE BRICK OVEN BREAD</b> ..... 10
	Made-to-order, Italian oregano, smoked sea salt, olive oil

**SALADS**

<b>HOUSE SALAD</b> ..... 10
Local greens, shaved carrots, shaved cucumber, blistered grape tomatoes, Champagne lime vinaigrette dressing
<b>CAESAR SALAD</b> ..... 12
Romaine, radicchio, asiago, house made croutons, Caesar dressing
<b>ALASKAN WEDGE</b> ..... 12
Iceberg wedge, tomatoes, house cured bacon, bleu cheese crumbles, bleu cheese dressing
<b>SAN FRANCISCO SALAD</b> ..... 16
Grilled chicken, Asian slaw, Udon noodles, spicy peanuts, red peppers, microgreens, pickled ginger, miso vinaigrette
<b>ADD GRILLED CHICKEN</b> ..... 6
<b>ADD SHRIMP OR SALMON</b> ..... 8

**CHOPS / STEAKS / CATCH**

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

<b>THE TEXAN</b> ..... 28
Certified Angus Top Sirloin, Max's spice rub, sauteed broccoli, hand-cut fries
<b>THE MANHATTAN</b> ..... 34
Certified Angus New York Strip, whipped potatoes, sauteed green beans
<b>COWBOY STEAK</b> ..... 55
Certified Angus bone-in Ribeye, balsamic butter, whipped potatoes, grilled asparagus
<b>FILET MIGNON</b> ..... 55
Center cut, whipped potatoes, grilled asparagus, cabernet reduction
<b>COLD SMOKED HICKORY PORK CHOP</b> ..... 26
Heritage Farms grilled chop, whipped potatoes, bacon braised collard greens, jalapeño gravy
<b>CREOLE BBQ SHRIMP</b> ..... 24
Wild American shrimp, andouille sausage, Creole-seasoned pan sauce, stone ground cheese grits, toasted baguette
<b>BASIL PESTO SALMON</b> ..... 24
Grilled Scottish salmon, lemon pesto, broccoli, stone ground cheese grits
<b>GRILLED GULF GROUPE</b> ..... 32
Wood-fired Day boat Gulf grouper, whipped potatoes, grilled asparagus
<b>ADD A SKEWER OF 4 WOOD-GRILLED JUMBO SHRIMP TO ANY STEAK, CHOP OR CATCH</b> ..... 8
<b>ADD SIDE SALAD TO ANY ENTREE, HOUSE OR CAESAR</b> ..... 6

# PLATES

<b>SOUTHERN FRIED CHICKEN</b> .....	22
Springer Mountain airline chicken breast in buttermilk batter, bacon braised collard greens, whipped potatoes, pepper jelly	
<b>FISH &amp; CHIPS</b> .....	18
Max beer-battered Atlantic cod loin, house made tartar sauce, hand-cut fries	
<b>WILD GULF CRISPY SHRIMP</b> .....	24
Gulf Coast shrimp, house-made cocktail sauce, hand-cut fries	
<b>BBQ RIBS</b> .....	26
Full rack of baby back ribs, JR's spicy BBQ sauce, Max's coleslaw, hand-cut fries	
<b>MAX BURGER</b> .....	18
White cheddar, house cured bacon, lettuce, tomato, onion, pickle, brioche bun, hand-cut fries	
<b>Bison / +\$3</b>	
<b>GULF GRILLED GROUPER SANDWICH</b> .....	20
Gulf grouper on a sourdough bun, basil mayo, lettuce, tomato, hand-cut fries	
<b>WOOD FIRED GRILLED CHICKEN</b> .....	22
Half Springer Mountain chicken, whipped potatoes and sauteed green beans	

## BRICK OVEN PIZZAS

<b>MARGUERITE</b> .....	16
Oven dried tomatoes, basil, Buffalo mozzarella	
<b>FROM THE FARM</b> .....	17
Roasted yellow squash, portobello mushrooms, sweet peppers, onions, tomatoes, spinach, shredded mozzarella	
<b>BBQ CHICKEN</b> .....	18
Grilled chicken, red onions, bell peppers, fresh cilantro, pepper jack cheese, red pepper aioli, citrus sour cream, JR's spicy BBQ sauce	
<b>PPO MAX</b> .....	18
Pepperoni, red and green bell peppers, onions, shredded mozzarella	
<b>MEDITERRANEAN</b> .....	20
Grilled shrimp, sun dried tomatoes, Kalamata olives, spinach, feta, shredded mozzarella	
<b>RUSTICA</b> .....	19
Pepperoni, sweet Italian sausage, house cured bacon, parmesan, shredded mozzarella	

## SIDES / 7

- FRENCH FRIES
- BROCCOLI
- ASPARAGUS
- FRENCH GREEN BEANS
- MAX'S COLESLAW
- BACON BRAISED COLLARDS
- STONE GROUND CHEESE GRITS
- WHIPPED POTATOES

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**A CHOPPED GREEN OR CAESAR SALAD  
MAY BE ADDED TO ANY ENTRÉE / 6**

## MAX HOUSE BREWS

All beers are brewed on site, with hand-crafted formulas from Brewmaster John Roberts

<b>COMPLIANCE VIENNA LAGER 4.4%</b> .....	8	<b>WRY KING MAX RYE LAGER 10%</b> .....	10
A light, malt forward amber lager with a spicy hop finish		All hail the King! Spicy rye Pilsner with a floral hop finish	
<b>PROCLIVITY PILSNER 4.7%</b> .....	8	<b>HOPSPLOSION!!! IPA 6.5%</b> .....	8
Classic Pilsner with firm bitterness and a floral hop finish		American IPA finished with Citra, Amarillo, El Dorado, Ahtanum, Azacca, Centennial, and Cascade hops are backed by a mild toasted malt character. Dry hopped trice with even more of this great hop blend. Your hop head may explode!	
<b>ALWAYS THE SEASON INDIA PALE ALE 6.1%</b> ...	8	<b>GREEN HILLS NZ PILSNER 6%</b> .....	8
Hoppy dark ale with a dark rye character finished with Amarillo, Citra and Centennial hops		This pale golden lager highlights the tropical, citrusy and grassy characteristics of New Zealand hops.	

### THE BASICS OF BUILDING A BEER

First, MALT is milled to create a grist. The grist is then mixed with hot WATER in the MASH TUN to create a MASH. During this process, starches in the malt are broken down into fermentable sugars. Once this conversion is complete, the sweet liquid now called WORT is drained into the BREW KETTLE. Additional water is SPARGED (rinsed) over the grains to wash out the remaining sugars. When the proper volume of wort has been collected, the solution is brought to a boil and HOPS are added to add bitterness and flavor. At the end of the boil, the wort is WHIRLPOOLED to separate the spent hops and other byproducts known as TRUB. Once the trub has settled, the clear hot wort is rapidly cooled through two heat exchangers and pumped into a FERMENTING TANK. YEAST is added here and fermentation begins. Excessive CO2 is allowed to vent from the tank until fermentation is nearly complete. The tank is then SPUNDED (sealed) allowing the beer to naturally carbonate under pressure. Next the beer is slowly cooled to close to freezing, allowing yeast to settle out and the beer to reach its peak flavor. Finally, the fully CONDITIONED beer is transferred into a SERVING TANK, hooked to the draft system and poured fresh into your glass. Enjoy!

### MAX SAMPLER | 12

A selection of four Max Lager's beers currently on tap

### 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](mailto:events@maxlagers.com) for more information.

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**WINE SELECTIONS**


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*The ancient crafts of brewing and wine making are similar in many respects. Being a family-owned American brewery, Max Lager's philosophy is to seek wines from family run and unique wineries, whose winemakers share the same commitment to quality and unique flavors as we do for our beers.*

**WHITE**

glass / bottle

<b>SAINT-HILAIRE</b> Sparkling, Brut, <i>Languedoc, France, NV</i> .....	13 / 44
<b>MONTINORE</b> Pinot Gris, <i>Willamette Valley, OR 2019</i> .....	10 / 35
<b>OAK FARMS</b> Sauvignon Blanc, <i>Lodi, CA 2020</i> .....	11 / 38
<b>DR. L</b> Riesling, <i>Mosel, Germany 2018</i> .....	10 / 35
<b>BROWN ESTATE</b> Chardonnay, " <i>House of Brown</i> " <i>Lodi, CA 2020</i> .....	12 / 40
<b>CLAY SHANNON</b> Chardonnay, <i>Red Hills Lake County, CA 2018</i> .....	13 / 44
<b>HAHN "SLH"</b> Chardonnay, <i>Santa Lucia Highlands, CA 2018</i> .....	14 / 48
<b>BELLINO</b> Prosecco Brut, <i>Italy, NV</i> .....	8

**ROSÉ**

<b>ANGELINE</b> Rosé, <i>Sonoma, CA 2020</i> .....	10 / 35
<b>LE MORETTE</b> Rosé, <i>Bordolino, Italy 2020</i> .....	11 / 38

**RED**

<b>PIKE ROAD</b> Pinot Noir, <i>Willamette Valley, OR 2019</i> .....	14 / 48
<b>CLAY SHANNON</b> Pinot Noir, <i>Long Valley Ranch Lake County, CA 2019</i> .....	13 / 44
<b>YLLERA</b> Tempranillo, " <i>Nuevemeses</i> " <i>Castilla y Leon, Spain 2019</i> .....	10 / 35
<b>CATENA</b> Malbec, " <i>Vista Flores</i> " <i>Mendoza, Argentina 2017</i> .....	11 / 38
<b>BARNARD GRIFFIN</b> Cabernet Sauvignon, <i>Columbia Valley, WA 2019</i> .....	12 / 40
<b>ONE STONE CELLARS</b> Cabernet Sauvignon, <i>Paso Robles, CA 2019</i> .....	13 / 44
<b>OBSIDIAN RIDGE</b> Cabernet Sauvignon, <i>Oakville, CA 2019</i> .....	70

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<b>OBSIDIAN RIDGE</b> Cabernet Sauvignon, <i>Oakville, CA 2019</i> .....	70

**BEER LIST****DRAUGHT BEER****MAX LAGER'S - ATL**

Wry King Max Rye Lager, 10%	10	Always the Season India Black Ale, 6.1%	8
Compliance Vienna Lager, 4.4%	8	Hopspllosion IPA, 6.5%	8
Proclivity Pilsner, 4.7%	8	Green Hills NZ Pilsner , 6%	8
		Brother Ivan Imperial Stout, 9.7%	9

<b>URBAN TREE CIDERY - ATL</b>		Harvest Apple, 6.5%	8
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**MAX SAMPLER | 12***A selection of four Max beers currently on tap***BOTTLES & CANS – SOUTHERN CRAFT**

<b>BOLD MONK BREWING CO. -ATL</b>	Padre Mission Lager, 4.8%	8
	Chant Lager, 5.4%	8
	Walk on Water Witbier, 5.3%	8
	Shared Spirit IPA, 6.4%	8
	Discipline Dubbel, 7.3%	8
	The Way Tripel, 8.8%	8
	Indominus Quadrupel, 9.7%	8
	Brother Ivan Imperial Stout, 9.7%	9
	Resurrector Doppelbock, 8.5%	8
	Attainment DIPA, 8.5%	9

<b>CATHEAD DISTILLERY - GA</b>	Cathead Sparkling Cranberry, 5%	8
	Cathead Sparking Lemonade, 5%	8

<b>MONDAY NIGHT BREWING - GA</b>	Dr. Robot Blackberry Lemon Sour, 5%	9
	Narwater Hard	8
	Key Lime Cherry	8
	Seltzer, 4.7%	8
	Blueberry Raspberry	8
	Mango Guava	8
	Grapefruit Pineapple	8

<b>RIGHTSIDE BREWING - GA</b>	Citrus Wheat, Non-Alcoholic	7
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<b>BOYLAN BOTTLING CO. - NJ</b>	Root Beer	5
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**BOTTLES – DOMESTICS**

<b>ANHEUSER-BUSCH CO. - MO</b>	Budweiser, 4.2%	5
	Bud Light, 4.2%	5
	Michelob Ultra, 4.2%	5

**BEER LIST****DRAUGHT BEER****MAX LAGER'S - ATL**

Wry King Max Rye Lager, 10%	10	Always the Season India Black Ale, 6.1%	8
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	Narwater Hard	8
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	Seltzer, 4.7%	8
	Blueberry Raspberry	8
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	Grapefruit Pineapple	8

<b>RIGHTSIDE BREWING - GA</b>	Citrus Wheat, Non-Alcoholic	7
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