



San Antonio Restaurant Week | Lunch
\$15/person* | January 16th – 20th, 23rd -27th
Monday – Friday | 11AM – 2:30PM

1st COURSE *(choice of)*

 **Fried Brussels Sprouts**

sambal honey glaze, ham, feta cheese

 **Fried Tomato Caprese Salad**

burrata cheese, heirloom tomatoes, torn basil,
balsamic reduction, mustard seed

2nd COURSE *(choice of)*

Max's Cuban

porchetta, house-made pickles, swiss, creole mustard, brioche bun

 **Fish n' Frites**

fresh cod, tempura, Max's seasoned frites, Napa cabbage slaw, Texas tartar

House-Cured Pastrami Ruben

10-day sauerkraut, Russian dressing, swiss cheese, Rye

3rd COURSE

Buttermilk Pie

Toffee shortbread, walnut streusel, Chantilly

 = Can be Gluten Friendly

*Please keep in mind any gluten friendly items are prepared in a kitchen with the risk of gluten exposure
.Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.*

**Price excludes tax/tip.*