



Drinks Menu



HOUSE COCKTAILS \$15

MAS OLD FASHIONED

Mas Rum, Bitters, Demerara Sugar

MAXINE'S MULE

Rum, Ginger beer, Fresh Lime Juice

LYCHEE MARTINI

Vodka, Lychee, Fresh Lime Juice

PAINKILLER

Rum, Coconut Cream, Fresh Orange Juice, Fresh Pineapple Juice

SOBE PALOMA

Tequila, Grapefruit Soda, Fresh Lime

PASSION FRUIT CAIPIROSKA

Vodka, Passion Fruit, Fresh Lime

KISS ON THE LIPS

Vodka, Peach Schnaps, Mango, Grenadine

MEZCAL'S SMOKE SHOW

Mezcal, Tamarind Fruit Syrup, Fresh Lime Juice, Organic Agave

CLASSIC COCKTAILS \$15

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso

CLASSIC MOJITO

White rum, Lime, Mint, Club soda

MARGARITA

Tequila, Triple Sec, Fresh Lime Juice, Agave

APEROL SPRITZ

Aperol, Prosecco, Soda Water



FROZENS \$15

STRAWBERRY DAIQUIRI

Rum, Strawberries, Fresh Lime Juice

PINA COLADA

Rum, Coconut Cream, Fresh Lime Juice

MIAMI VICE CITY

Rum, Strawberries, Coconut Cream, Fresh Lime and Pineapple Juice

SHOTS \$12

FIREBALL

GREEN TEA

JAAGERMEISTER

LEMON DROP

VEGAS BOMB



BEER SELECTION \$8

CORONA EXTRA

MODELO ESPECIAL

DOS EQUIS XX

STELLA ARTOIS

VEZA SUR IPA

BUD LIGHT



Must be 21 years or older to purchase alcohol.

For your convenience, a 14% auto-gratuity and a 6% service charge has been added to your check. Para su conveniencia, su cuenta incluye: 14% de propina y un 6% de cargo de servicio. Pou konvenyans ou a, yon 14% oto-gratuity ak 6% chaj sevis ki te ajoute nan chek ou.

Wine & Spirits

WINE BY GLASS \$12

PINOT NOIR

MERLOT

CABERNET SAUVIGNON

SAUVIGNON BLANC

CHARDONAY

PINOT GRIGIO



RED WINE BY BOTTLE \$45

KEN WRITE, PINOT NOIR

ALEXANDER, MERLOT

JAGGERNAUT, CABERNET SAUVIGNON

WHITE WINE BY BOTTLE \$45

WHITEHAVEN, SAUVIGNON BLANC

SONOMA CUTRER, CHARDONAY

MASO CANALLI, PINOT GRIGIO

WINE
= is =
BOTTLED
Poetry

@sbghotels

VODKA

Titos, Grey Goose, Kettle 1, Belvedere, Ciroc, Chopin, Absolut, Three Olives

TEQUILA

Blanco: Corazon, Don Julio, Patron, 1800, Casamigos, Terramana, Siete Leguas

Repo: Don Julio, Patron, 1800, Casamigos, Terraman, Siete Leguas, Corazon

Anejo: Don Julio, Don Julio 1942, Patron, 1800, Casamigos, Terramana, Siete Leguas, Corazon

MEZCAL

Illegal Mezcal, Zignum Silver, Zignum Repo, Zignum Anejo, Los Vecinos, Union

BOURBON

Woodford Reserve, Bulleit, Jim Bean, Basil Hayden's, Knob Creek, Makers Mark, Buffalo Trace, Blantons's

GIN

Tanqueray, Bombay Dry, Bombay Sapphire, Pimms, Hendricks

WHISKEY

Jameson, Jack Daniels, Crown Royal, Fireball, Skrewball Peanut butter

RUM

Flor de Cana 4 Year, Flor de Cana 12 Year, Flor de Cana 18 Year, Zacapa 23, Zacapa XO, Myers, Captain Morgan Spiced, Bacardi Superior, Malibu, Mas, Leblon, 51 Cachaca, Don Q Cristal

SCOTCH

Glenlivet 12 Year, Macallan 12 year, Chivas 12 Year, Famous Grouse, Dewars white label, Dewars 12 Year, Ballantines, Johnnie Walker Black Label, Johnnie Walker Blue Label

COGNAC

Hennessy VS, Hennessy VSOP, Remy Martin VSOP

CORDIALS AND LIQUEURS

Baileys, Kahlua, Sambuca, St Germaine, Midori, Aperol, Campari, Grand Marnier, Frangelico, Cointreau, Jagermeister, Disaronno, Chambord

MAXINE'S BISTRO & BAR

BREAKFAST FAVORITES

FRESH FRUIT SALAD Assortment of fresh fruit topped with yogurt, honey, and granola.	\$12
SANTA FE FRENCH TOAST Slices of challah bread, griddled golden in Santa Fe Railroad tradition, sprinkled with powdered sugar, and served with Vermont maple syrup.	\$14
HEARTY HOMEMADE GRANOLA BOWL Bowl of creamy vanilla yogurt, topped with granola and fresh strawberry.	\$12
BREAKFAST SANDWICH Croissant filled with three scrambled eggs, melted cheese, and your choice of applewood smoked bacon, thick-cut ham, or sausage links. Served with breakfast potatoes, fresh fruit, or avocado and tomato.	\$14
SPICY BAJA WRAP Flour tortilla with three scrambled eggs, jalapeno peppers, red onion, cheddar cheese, pico de gallo, cilantro, and zesty lime juice. Served with breakfast potatoes, fresh fruit, or avocado and tomato.	\$16
STEAK N EGGS CUBANO 6 ounces of tender skirt steak, grilled to order, topped with three eggs served your way. Served with golden French fries.	\$20
BREAKFAST TACOS Corn tortillas, scrambled eggs, sausage, jalapeno peppers, black beans, red onion, cheddar cheese, pico de gallo, cilantro, and zesty lime juice. Served with breakfast potatoes, fresh fruit, or avocado and tomato.	\$14
AVOCADO TOAST Mashed avocado spread over seven-grain toasted bread with tomatoes, herbs, sprinkled with imported salt. Add: three eggs any style or bacon + \$3, or salmon +\$6.	\$14
HUEVOS RANCHEROS* Three eggs served your way over a lightly fried corn tortilla, ham, pico de gallo, black beans, avocado, jalapeño peppers, and cheddar cheese.	\$15
PROTEIN POWER PLATE Three eggs served your way with a choice of grilled chicken breast or salmon. Served with avocado and tomato.	\$18

CATALINA BREAKFAST \$16

Three eggs your way, a choice of bacon, ham, or sausage. Served with breakfast potatoes, fresh fruit, or avocado and tomato. Includes orange juice and a cup of coffee.

SCRAMBLES *

Three scrambled eggs served with your choice of breakfast potatoes, fresh fruit, or avocado and tomato.

ITALIAN Mozzarella, tomatoes, basil, and onions.	\$15
WESTERN Ham, bell peppers, onions, and cheddar cheese.	\$15
VEGGIE Tomatoes, spinach, onions, bell peppers, and cheddar cheese.	\$15
GREEK Kalamata olives, bell peppers, and feta cheese.	\$15
SPINACH AND BACON Spinach, applewood smoked bacon, tomatoes, and onions.	\$15
MEXICAN Ham, sharp cheddar cheese, pico de gallo, and cilantro.	\$15
SPICY Tomatoes, spicy chopped fresh jalapeño peppers, cheddar cheese.	\$15
YOUR WAY Three scrambled eggs with your choice of three toppings: tomatoes, onions, jalapeño pepper, mushrooms, spinach, peppers, ham, bacon, sausage, feta, cheddar, or mozzarella.	\$15

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BACON BABE

Served with breakfast potatoes, fresh fruit, or avocado and tomato.

BACON BURRITO Scrambled egg, potatoes, crunchy bacon, creamy avocado, rice, beans, cheddar cheese, wrapped in a flour tortilla.	\$16
BACON BENEDICT Thick-cut applewood smoked bacon on English muffins topped with three poached eggs and Hollandaise sauce.	\$16
DOUBLE BACON EGG SANDWICH Bacon, tomato, avocado, and creamy cheddar cheese served on a croissant.	\$18
DOUBLE BACON CRISPY CHICKEN Double applewood smoked bacon, crispy chicken, eggs your way, and spicy mayo served on a croissant.	\$18
BACON WAFFLE Belgian-style waffles topped with layers of applewood smoked bacon, three scrambled eggs, and Maple syrup.	\$16

BENEDICT *

Served with breakfast potatoes, fresh fruit, or avocado and tomato.

CLASSIC Canadian bacon, three poached eggs, Hollandaise sauce.	\$16
SPINACH EGGS BENEDICT Spinach, caramelized onions, three poached eggs, and Hollandaise sauce.	\$16
AVOCADO BENEDICT Avocado slices and tomatoes, three poached eggs, and Hollandaisesauce.	\$16
GRILLED SALMON BENEDICT Grilled salmon, three poached eggs, and Hollandaise sauce.	\$20

WAFFLES

WAFFLE Thick, Belgian-style waffles made with our homemade malt batter.	\$12
CHOCOLATE Waffle bathed in a velvety, chocolate sauce.	\$14
WAFFLE AND BREAKFAST SAUSAGE Waffle with breakfast sausage.	\$16
CHOCOLATE-BANANA Waffle dressed with warm chocolate sauce and sliced bananas.	\$15
NUTELLA Waffle smothered in a gooey hazelnut chocolate spread.	\$14
FRESH FRUIT Waffle topped with an assortment of fresh-cut seasonal fruit.	\$15
BACON Waffle topped with crispy applewood smoked bacon strips.	\$15
CRISPY CHICKEN STRIPS Waffle topped with lightly breaded chicken strips.	\$16
WAFFLES, EGGS & BACON Waffle served with three eggs your way and applewood smoked bacon.	\$18

PANCAKES

PANCAKES Stack of fluffy housemade buttermilk pancakes.	\$12
CHOCOLATE CHIP PANCAKES Pancakes topped with chocolate sauce.	\$15
WEDDING CAKE A pile of pancakes layered with applewood smoked bacon and topped with scrambled eggs and maple syrup.	\$18
SAUSAGE, EGGS, AND PANCAKES Pancakes, breakfast sausage, and three scrambled eggs. Add: Chocolate sauce, strawberries, bananas, or Nutella for \$2 each.	\$18

DRINKS

ESPRESSO	\$3.50	HOT CHOCOLATE	\$4.50
DOUBLE ESPRESSO	\$4.50	TEA	\$3.50
LATTE	\$5.50	MINT TEA	\$3.50
AMERICAN COFFEE	\$3.50	MILK	\$3.50
CAPPUCINO	\$5.50	JUICES	\$4.50

MAXINE'S BISTRO & BAR

STARTERS \$14

ASSORTED CHEESE BOARD AND FRESH CUT FRUIT

Imported and domestic cheeses and fresh-cut seasonal fruit.

CRISPY CALAMARI

Lightly breaded crispy calamari served with spicy marinara sauce.

CHICKEN FINGERS

Crispy chicken fingers with homemade honey mustard dipping sauce.

COCONUT SHRIMP

Coconut-coated shrimp served homemade honey mustard sauce.

HUMMUS

Creamy chickpea hummus served with celery and carrots.

BRUSCHETTA

Prosciutto, fresh mozzarella, basil, balsamic glaze on top of grilled Italian baguette.

EMPANADAS

Empanadas, baked fresh. Selection of chicken, spinach and cheese, and vegetables.

MUSSELS IN MARINARA SAUCE

Mussels simmered in a tangy marinara sauce.

DISCO FRIES

French fries topped with cheddar cheese, bacon bits, and spicy marinara sauce.

SALADS \$15

ADD: Chicken \$6, shrimp, salmon, or steak \$10.

CAESAR SALAD

Crisp hearts of romaine lettuce chopped and tossed with classic creamy caesar dressing, parmesan cheese, and homemade seasoned croutons.

COBB SALAD

Crisp hearts of romaine lettuce, crumbled cheese, applewood smoked bacon bits, avocado, hard-boiled egg, and house vinaigrette.

QUINOA SALAD

Quinoa, grape tomatoes, avocados, cucumber, red onion, fresh herbs in a light lemon vinaigrette.

TOMATO AND AVOCADO

Avocado, tomatoes, olive oil, fresh herbs, sprinkled with sea salt.

SPINACH SALAD

Spinach, applewood smoked bacon, chopped hard-boiled egg, sliced tomatoes and strawberries. Served with a balsamic dressing.

ARUGULA SALAD

Arugula, feta cheese, grape tomatoes, cucumber, red onion, bell peppers, and lemon vinaigrette.

BURGERS

Signature housemade Angus beef burgers are ground daily. Served with French fries, coleslaw, our secret sauce, and homemade pickles.

MAXINE'S BURGER

\$18

Two 4-ounce smashed patties layered with applewood smoked bacon, melted cheddar, caramelized onions, and Maxine's sauce.

CLASSIC

\$16

Two 4-ounce smashed patties, freshly chopped onions, tomato, cheddar cheese, homemade pickles, and our secret sauce.

JUICY LUCY

\$16

8-ounce burger stuffed with cheddar cheese, pickles, and Maxine's sauce.

HANGOVER BURGER

\$18

Two smashed 4-ounce patties, two fried eggs, cheddar, and bacon.

CHEDDAR AND ONION BURGER

\$16

Two 4-ounce patties, cheddar, and caramelized onions.

HOUSE-MADE VEGGIE BURGER

\$16

Fresh veggie burger, made in-house from an assortment of beans, carrots, onions, herbs and bathed in cheddar cheese.

MONSTER DOUBLE HAMBURGER

\$22

Four smashed patties, 1 pound, chopped onions, cheddar cheese, pickles, and our sauce.

SANDWICHES AND WRAPS

Served with French fries and coleslaw.

GRILLED CHICKEN

\$16

Grilled chicken breast topped with cheddar, bacon, tomato, avocado, and aioli sauce.

NASHVILLE HOT CRISPY CHICKEN SANDWICH

\$15

Nashville-style crispy chicken bathed in hot sauce.

MAHI MAHI

\$18

Blackened Mahi Mahi, tomatoes, avocado, arugula, and aioli sauce.

CLASSIC GRILLED CHEESE

\$15

Seven-grain bread, cheddar, bacon, and tomato.

BACON SANDWICH

\$16

Packed with applewood smoked bacon, lettuce, tomato, and cheddar cheese.

STEAK SANDWICH

\$18

Sliced ribeye steak, caramelized onions, cheddar.

CHICKEN CESAR WRAP

\$15

Romaine lettuce, grilled chicken breast, Parmesan, tomatoes, avocado, housemade Caesar dressing.

SALMON WRAP

\$16

Fresh salmon, avocado, tomatoes, quinoa, and charissa sauce.

VEGGIE WRAP

\$16

Quinoa, hummus, avocado, cucumber, tomatoes, and charissa sauce.

GRILLED SHRIMP WRAP

\$18

Quinoa, arugula, avocado, tomato, charissa sauce.

PASTA

CHICKEN CARBONARA \$24

Al dente spaghetti in creamy Parmesan carbonara sauce, crunchy bacon, and grilled chicken breast.

RIGATONI BOLOGNESE \$24

Meat sauce with tomatoes, onions, carrots, basil, and parsley with penne.

RIGATONI ALLA VODKA \$26

Spicy marinara sauce, parmesan cheese, a touch of creme, vodka, chicken, and bacon.

PENNE TOMATO AND MOZZARELLA \$24

Penne pasta with fresh tomatoes and mozzarella.

CHICKEN ALFREDO WITH BACON \$25

Served over a bed spaghetti with applewood bacon.

CRISPY CALAMARI \$24

Crispy calamari on top of spaghetti with spicy marinara sauce.

SALMON ALFREDO \$26

Creamy parmesan sauce over linguini.

FRUTTI DI MARE \$28

A seafood medley of mussels, shrimp, calamari, salmon over linguini with marinara sauce.

PRINCE EDWARD MUSSELS \$26

Over linguini in marinara or white wine garlic sauce.

GRILLED GULF SHRIMP \$26

Over spaghetti with a zesty tomato sauce.

JUMBO SHRIMP SCAMPI OVER LINGUINI \$26

Sautéed in garlic lemon butter sauce with fresh herbs and tomatoes.

PASTA PRIMAVERA \$24

Seasonal vegetables in a tomato and white wine sauce served over penne.

MAC AND CHEESE \$18

Penne pasta baked with a mixture of cheddar and Parmesan cheese. Add: bacon \$3, chicken \$6.

Gluten-free options are available.

BIG PLATES

GRILLED MAHI MAHI \$26

Herb crusted, with lime and garlic sauce. Served with whipped potatoes and seasonal vegetables.

ROASTED SALMON \$28

Balsamic glaze, whipped potatoes and vegetables.

PRINCE EDWARD MUSSELS \$26

Marinara or white wine garlic served with french fries.

SHRIMP PIL-PIL \$26

Shrimp in garlic sauce with red pepper flakes with whipped potatoes and vegetables.

JUMBO COCONUT SHRIMP \$25

Coconut-coated shrimp with french fries and coleslaw.

SALMON PICATTA \$28

White wine butter and lemon sauce, whipped potatoes, and vegetables.

GRILLED BRANZINO \$30

Branzino in lemon butter and herbs sauce with capers, whipped potatoes, and vegetables.

CRISPY CALAMARI \$24

Spicy marinara sauce with french fries and coleslaw.

WHOLE FLORIDA SNAPPER MP

Roasted, served with whipped potatoes and seasonal vegetables.

CHICKEN A LA PLANCHA \$24

Grilled chicken breast and quinoa salad.

CHICKEN PARMESAN \$24

Served with penne marinara.

CRISPY CHICKEN SCHNITZEL \$24

Served with whipped potatoes and seasonal vegetables.

CHICKEN PICCATA \$24

White wine lemon sauce with capers. Served with whipped potatoes and seasonable vegetables.

STEAK FRITES \$28

12-ounce grilled churrasco, chimichurri sauce, and french fries.

1 LB RIBEYE STEAK \$30

Served with whipped potatoes and a medley of seasonal vegetables.

DESSERTS \$10

TRIPLE CHOCOLATE MOUSSE CAKE

CLASSIC KEY LIME PIE

CREME BRULEE

RED VELVET LAYER CAKE

TIRAMISU

BEVERAGES

Espresso	\$3.50	Hot Chocolate	\$4.50
Double Espresso	\$4.50	Tea	\$3.50
Latte	\$5.50	Mint Tea	\$3.50
American Coffee	\$3.50	Milk	\$3.50
Cappucino	\$5.50	Juices	\$4.50

*It doesn't matter if the glass
is half empty or half full.
There's clearly room for
more wine.*



Farm-to-table fresh produce, natural and locally sourced ingredients. Gluten-free options are always available.

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PIZZA

by Stella

New York style pizza. Artisan pizza dough is prepared daily with imported flour. Tomato sauce from San Marzano tomatoes. Locally sourced vegetables.

	12" PIZZA	16" PIZZA
MARGHERITA Fresh made daily mozzarella, tomato sauce, basil.	\$18	\$22
PEPPERONI Pepperoni, mozzarella, tomato sauce.	\$22	\$26
ARUGULA & PROSCIUTTO Arugula, prosciutto, mozzarella, tomato sauce, basil, and black olives.	\$22	\$26
WHITE PIZZA Fresh garlic, and mozzarella cheese.	\$18	\$22
GARDEN VEGGIE Tomato sauce, red onions, mushrooms, bell peppers, spinach, and mozzarella.	\$20	\$24
BBQ CHICKEN PIZZA Pulled chicken, tangy barbeque sauce, mozzarella.	\$22	\$26
SAUSAGE PIZZA Italian sausage, mozzarella, tomato sauce.	\$22	\$26
HAWAIIAN Ham, pineapple, mozzarella cheese, tomato sauce.	\$22	\$26
MEAT LOVERS Pepperoni, Italian sausage, applewood smoked bacon, mozzarella, ham, and tomato sauce.	\$24	\$28
SPICY VEGGIE Spicy tomato sauce, sliced red chilis, fiery flakes, bell peppers, onions, mushrooms, and spinach.	\$22	\$26
SPICY DOUBLE PEPPERONI Spicy tomato sauce, mozzarella cheese, sliced red chilis, fiery flakes, and double pepperoni.	\$24	\$28
BACON BABE Thick-sliced applewood smoked bacon, mozzarella cheese, tomato sauce.	\$22	\$26
SHRIMP LOVERS PIZZA Shrimp, garlic, mozzarella.	\$22	\$26



ADD:

Bell peppers, mushrooms, tomatoes, onions, spinach, arugula, olives, garlic **\$2 per item.**
Prosciutto, pepperoni, ham, chicken, shrimp, extra cheese **\$4 per item.**

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