

MAXINE'S BISTRO & BAR

BREAKFAST FAVORITES

CATALINA BREAKFAST	\$16
Three eggs your way, a choice of bacon, ham, or sausage. Served with breakfast potatoes, fresh fruit, or avocado and tomato, a cup of coffee, and orange juice.	
FRESH FRUIT SALAD	\$12
Assortment of fresh fruit topped with yogurt, honey, granola.	
SANTA FE FRENCH TOAST	\$14
Slices of challah bread, griddled golden in Santa Fe Railroad tradition, sprinkled with powdered sugar, served with Vermont maple syrup.	
HEARTY GRANOLA BOWL	\$12
Bowl of creamy vanilla yogurt, topped with granola and fresh strawberry.	
BREAKFAST SANDWICH	\$14
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.	
SPICY BAJA WRAP	\$16
Flour tortilla with three scrambled eggs, jalapeno peppers, red onion, cheddar, pico de gallo, cilantro, zesty lime juice. Served with breakfast potatoes, fresh fruit, or avocado and tomato.	
BREAKFAST TACOS	\$14
Corn tortillas, scrambled eggs, sausage, jalapeno peppers, black beans, red onion, cheddar cheese, pico de gallo, cilantro, and lime juice. Served with breakfast potatoes, fresh fruit, or avocado and tomato.	
AVOCADO TOAST	\$14
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.	
HUEVOS RANCHEROS*	\$15
Three eggs served your way over a lightly fried corn tortilla, ham, pico de gallo, black beans, avocado, jalapeño peppers, and cheddar cheese.	
PROTEIN POWER PLATE	\$18
Three eggs served your way with a choice of grilled chicken breast or salmon. Served with avocado and tomato.	

SCRAMBLES

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

ITALIAN	\$15
Mozzarella, tomatoes, basil, and onions.	
WESTERN	\$15
Ham, bell peppers, onions, and cheddar cheese.	
GREEK	\$15
Kalamata olives, bell peppers, feta cheese.	



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

BENEDICT*

Served with breakfast potatoes, fresh fruit, or avocado and tomato.	
CLASSIC	\$16
Canadian bacon, three poached eggs, and Hollandaise sauce.	
SPINACH EGGS BENEDICT	\$16
Spinach, caramelized onions, three poached eggs, and Hollandaise sauce.	
AVOCADO BENEDICT	\$16
Avocado slices and tomatoes, three poached eggs, and Hollandaise sauce.	
GRILLED SALMON BENEDICT	\$20
Grilled salmon, three poached eggs, and Hollandaise sauce.	

WAFFLES

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PANCAKES



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

STARTERS \$15

- ASSORTED CHEESE BOARD & FRESH CUT FRUIT**
Imported and domestic cheeses and fresh-cut seasonal fruit.
- CRISPY CALAMARI**
Lightly breaded crispy calamari with spicy marinara sauce.
- CHICKEN FINGERS**
Crispy chicken fingers with honey mustard dipping sauce.
- COCONUT SHRIMP**
Coconut-coated shrimp with homemade honey mustard sauce.
- 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.
- HUMMUS**
Creamy chickpea hummus served with celery and carrots.



CUBAN CAFE

- Entree Accompaniments: Delicious Cuban Rice, our Homemade Sauces.
- PAELLA DEL MAR** \$32
Savor our signature seafood paella with fish, calamari, mussels, and shrimp.
- PAELLA A LA VALENCIANA** \$28
Traditional Spanish-style paella with chicken, chorizo, grilled onions, and peppers
- POLLO EXTRAMENA** \$25
Grilled chicken, onion, peppers, chorizo sausage, and cilantro jalapeño sauce.
- BISTEC A LA PARILLA** \$35
Grilled ribeye steak, onion, peppers.
- SHRIMP AJILLO** \$26
Cilantro rice, red hot garlic sauce, and succulent shrimp.
- CAMARONES DIABLO** \$26
Mild cilantro jalapeño sauce and shrimp for a spicy delight.



- GAMBAS EN SALSA VERDE** \$24
Fresh shrimp cooked in our zesty green sauce
- CHICKEN AJILLO** \$28
Half-roasted chicken in mojo orange garlic sauce.
- CUBAN STYLE WHOLE SNAPPER** \$32
Golden-fried whole snapper.

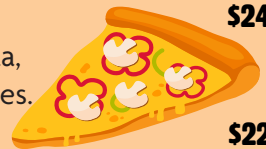
SALADS \$15

- ADD:** Chicken \$6, shrimp, salmon, or steak \$10.
- ARUGULA SALAD**
Arugula, feta cheese, grape tomatoes, cucumber, red onion, bell peppers, and lemon vinaigrette.
- TOMATO AND AVOCADO**
Avocado, tomatoes, olive oil, fresh herbs, sprinkled sea salt.
- 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, house vinaigrette.
- QUINOA SALAD**
Quinoa, grape tomatoes, avocados, cucumber, red onion, fresh herbs in a light lemon vinaigrette.
- SPINACH SALAD**
Spinach, applewood smoked bacon, chopped hard-boiled egg, sliced tomatoes and strawberries., balsamic dressing.



PIZZA

- New York style pizza. Artisan pizza dough is prepared daily with imported flour. Tomato sauce from San Marzano tomatoes. Locally sourced vegetables. 16" pizza pie.
- MARGHERITA** \$21
Mozzarella, fresh tomatoes, basil.
- PEPPERONI** \$24
Pepperoni, mozzarella, tomato sauce.
- ARUGULA & PROSCIUTTO** \$24
Arugula, prosciutto, mozzarella, tomato sauce, basil, black olives.
- WHITE PIZZA** \$22
Fresh garlic, mozzarella cheese.
- GARDEN VEGGIE** \$24
Tomato sauce, red onions, mushrooms, bell peppers, spinach, mozzarella.
- BBQ CHICKEN PIZZA** \$24
Pulled chicken, tangy barbeque sauce, mozzarella.
- BACON BABE** \$26
Thick-sliced applewood smoked bacon, mozzarella cheese, tomato sauce.
- SAUSAGE PIZZA** \$24
Italian sausage, mozzarella, tomato sauce.
- HAWAIIAN** \$26
Ham, pineapple, mozzarella cheese, tomato sauce.
- MEAT LOVERS** \$28
Pepperoni, Italian sausage, applewood smoked bacon, mozzarella, ham, tomato sauce.



- SPICY VEGGIE

Spicy tomato sauce, sliced red chilis, fiery flakes, bell peppers, onions, mushrooms, spinach.

\$26

SPICY DOUBLE PEPPERONI

Spicy tomato sauce, mozzarella cheese, sliced red chilis, fiery flakes, and double pepperoni.

\$28

SHRIMP PIZZA

Shrimp, garlic, and mozzarella.

\$26

ADD:

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

BURGERS

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

- MAXINE'S BURGER

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

\$18

CLASSIC

Two smashed patties, chopped onions, tomato, cheddar, homemade pickles, and our secret sauce.

\$17

JUICY LUCY

Juicy burger stuffed with cheddar cheese, pickles, and Maxine's special sauce.

\$17

HANGOVER BURGER

Two smashed patties, two fried eggs, cheddar, and bacon.

\$18

CHEDDAR & ONION BURGER

Two patties, cheddar, caramelized onions.

\$17

HOUSE-MADE VEGGIE BURGER

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

\$16

MONSTER DOUBLE HAMBURGER

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

\$24



SANDWICHES & WRAPS

Served with French fries and coleslaw.

- GRILLED CHICKEN

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

\$17

MAHI MAHI

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

\$18

CLASSIC GRILLED CHEESE

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

\$16

BACON SANDWICH

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

\$16

CHICKEN CESAR WRAP

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

\$17

SALMON WRAP

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

\$18

VEGGIE WRAP

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

\$16

PASTA



- CHICKEN CARBONARA

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

\$24

RIGATONI BOLOGNESE

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

\$24

RIGATONI ALLA VODKA

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

\$26

PENNE TOMATO & MOZZARELLA

Penne pasta with fresh tomatoes and mozzarella.

\$24

CHICKEN ALFREDO WITH BACON

Served over a bed of spaghetti with applewood bacon.

\$25

CRISPY CALAMARI

Crispy calamari on top of spaghetti with spicy marinara sauce.

\$24

SALMON ALFREDO

Creamy parmesan sauce over linguini.

\$26

FRUTTI DI MARE

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

\$28

PRINCE EDWARD MUSSELS

Over linguini in marinara or white wine garlic sauce.

\$26

JUMBO SHRIMP SCAMPI OVER LINGUINI

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

\$26

PASTA PRIMAVERA

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

\$24

MAC AND CHEESE

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

\$18

BIG PLATES

- GRILLED MAHI MAHI

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

\$28

ROASTED SALMON

Balsamic glaze, whipped potatoes and vegetables.

\$28

PRINCE EDWARD MUSSELS

Marinara or white wine garlic served with french fries.

\$26

SHRIMP PIL-PIL

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

\$26

JUMBO COCONUT SHRIMP

Coconut-coated shrimp, french fries and coleslaw.

\$25

SALMON PICATTA

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

\$28

GRILLED BRANZINO

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

\$32

CRISPY CALAMARI

Spicy marinara sauce with french fries and coleslaw.

\$24

WHOLE FLORIDA SNAPPER

Roasted, served with whipped potatoes and seasonal vegetables.

\$32

CHICKEN A LA PLANCHA

Grilled chicken breast and quinoa salad.

\$24

- CHICKEN PARMESAN

Served with penne marinara.

\$24
- CRISPY CHICKEN SCHNITZEL

With whipped potatoes and seasonal vegetables.

\$24
- CHICKEN PICCATA

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

\$24
- STEAK FRITES

Grilled churrasco, chimichurri sauce, and french fries.

\$30
- 1 LB RIBEYE STEAK

Served with whipped potatoes and a medley of seasonal vegetables.

\$32

DESSERTS \$12

- TRIPLE CHOCOLATE MOUSSE CAKE
- CLASSIC KEY LIME PIE
- RED VELVET LAYER CAKE
- TIRAMISU



SIGNATURE COCKTAILS

- LADIES FIRST \$16

Gin, Homemade Honey Lavender Syrup, Fresh Lemon Juice, Prosecco, Pomegranate Popping Pearls.
- LYCHEE MARTINI \$16

Vodka, Homemade Lychee Puree, Fresh Lemon Juice, Honey Syrup.
- REFRESHER \$16

Rum, Fresh Lime, Homemade Mint Syrup, Club Soda, Strawberry Puree. Additional Options: Coconut Puree, Passion Fruit Liqueur + \$3.
- MEZCAL'S SMOKE SHOW \$16

Mezcal, Tamarind Syrup, Lime Juice, Organic Agave.
- CARIBBEAN RUM GONE FASHIONED \$16

Aged Guatemalan Mas Rum, Orange Bitters, Angostura Bitters, Homemade Brown Sugar Syrup.
- SOUTH BEACH MARGARITA \$16

(Regular or Spicy) Tequila, Fresh Lime Juice, Organic Agave Syrup. Additional Options: Passion Fruit Liqueur, Strawberry Puree + \$3.
- MAXINE'S MULE \$16

Vodka, St. Germain, Fresh Ginger, Fresh Lime Juice, Homemade Syrup, Ginger Beer.

CLASSIC COCKTAILS \$16

- 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

SHOTS \$12

- FIREBALL
- GREEN TEA
- JAEGERMEISTER
- LEMON DROP
- VEGAS BOMB



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, Pineapple Juice
- OPTIONS: MEDIUM (32OZ) \$30. LARGE (52OZ) \$50.



BEER SELECTION \$8

- CORONA EXTRA
- MODELO ESPECIAL
- DOS EQUIS XX
- HEINEKEN
- HEINEKEN SILVER
- BUD LIGHT



WINE BY GLASS \$12

- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON
- SAUVIGNON BLANC
- CHARDONNAY
- PINOT GRIGIO



RED WINE BY BOTTLE \$45

- KEN WRITE, PINOT NOIR
- ALEXANDER, MERLOT
- JUGGERNAUT, CABERNET SAUVIGNON

WHITE WINE BY BOTTLE \$45

- WHITEHAVEN, SAUVIGNON BLANC
- SONOMA CUTRER, CHARDONAY
- MASO CANALLI, PINOT GRIGIO

DRINKS

- ESPRESSO
- \$3.50
- DOUBLE ESPRESSO
- \$4.50
- LATTE
- \$5.50
- AMERICAN COFFEE
- \$3.50
- CAPPUCINO
- \$5.50
- HOT CHOCOLATE
- \$4.50
- TEA
- \$3.50
- MINT TEA
- \$3.50
- MILK
- \$3.50
- ORANGE JUICE (FRESHLY SQUEEZED)
- \$6.00



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.

MAXINE'S BISTRO & BAR | CATALINA HOTEL
1756 COLLINS AVE, MIAMI BEACH, FL 33139