

DINNER

FIRST BITES

SIGNATURE CRAB CAKE • 22

Seared Maryland lump crab cake, sweet corn jalapeno sauce and arugula

CHIP TRIO • 12.95

Warm fresh tortilla chips served with 3 dips.

Choose your dips: guacamole, salsa, queso sauce, and pimento beer cheese

Additional dip \$2

CHEESE CURDS • 12.95

Beer battered, house jam, ranch

CAJUN STEAK BITES • 18.95

Seared beef, Cajun spices, horseradish sauce, fresh pico, onion ring.

JUMBO PRETZEL • 14

Warm soft pretzel

choose your dip: pimento cheese, house mustard, beer cheese, nacho cheese

add extra sauces +2

SWEET HEAT CHICKEN & WAFFLE SKEWERS • 16

Crispy chicken, golden waffle bites, hot honey, maple butter

BURRATA • 18

Tomato confit, arugula, pesto, balsamic, crostini

ROASTED CAULIFLOWER • 12

Shawarma roasted, pico, spinach, carrots

FOR THE TABLE

HOUSE SAUCES All three come with two choice of sauces: Kansas City BBQ, Carolina Gold, Bourbon Peach, horseradish cream, or Hot Honey. additional sauce \$2

SMOKY WING FLIGHT • 18.95

Smoked then fried to perfection

MAX'S SIGNATURE FEAST BOARD • 36.95

Smoked brisket bites, pulled pork, smoked black forest bacon sausage, sweet pickles, mini buns, Crispy Hot honey fried chicken bites, Cajun butter shrimp.

GET SOCIAL BOARD • 22

Crispy hot honey chicken bites, charred smash sliders, pickled vegetables and sauces

FLATBREADS

SMOKEHOUSE CHICKEN FLATBREAD • 16.25

Bacon, tomato, green onion, BBQ cheese blend

SWEET HEAT PULLED PORK FLATBREAD • 15.95

Corn, BBQ, cilantro, hot honey sauted onions, smoked cheese

GARDEN FIRED FLATBREAD • 14.95

Seasonal veg, pesto, mozzarella

STACKED & LOADED

HOT HONEY FRIED CHICKEN SANDWICH • 14

Crispy Fried chicken, Pickles, Cole slaw, hot honey, cornbread

HOUSE SMASH BURGER • 16.95

Smoked cheddar, lettuce, house sauce

SMOKED BRISKET SMASH BURGER • 18.95

3.5 oz patty, caramelized onions, cheddar, BBQ aioli and brisket on cornbread bun

PULLED PORK SLIDER TRIO • 18.95

Mini buns, slaw, house BBQ

THE SOCIAL DOUBLE • 23.95

Double patty smoked Brisket smash Burger, caramelized onions, cheddar, BBQ Aioli and Briset on cornbread bun

TURKEY BURNT END MELT • 15

Burnt end turkey, spicy mayo, smoked gouda and Cole slaw and adobo Mexican Beer BBQ

SHRIMP PO BOY • 19.95

Cajun shrimp · hoagie · jalapeño tartar

PULLED PORK SLIDERS • 15

Mini buns · slaw · BBQ

SIDES

SWEET POTATO FRIES • 8.95

Chipotle pesto sauce

MAC & CHEESE SIDE • 7.95

Smoked gouda · breadcrumbs

HOUSE FRIES • 6.95

Spicy ketchup

HONEY ROASTED BRUSSELS SPROUTS • 9.95

Honey roasted or sriracha honey

CREAMY POLENTA • 6.95

Pimento cheese polenta

HOT HONEY CORNBREAD • 10.95

Honey butter

CAJUN BUTTER SHRIMP (4) • 8

FRESH RESET

SOUP OF THE DAY • 6.95

HOUSE SALAD • 6.95

Pit-roasted chicken or crispy chicken bites, organic rice & quinoa, Cole slaw, charred veggies, bourbon peach sauce

CHOPPED SALAD • 18.95

Julienne Romaine, smoked turkey, salami, Garbanzo Beans, Provolone Cheese, Fresh Basil, Tomatoes, Balsamic Dressing

CAESAR SALAD • 12.95

Juleend Romaine, Corn bread croutons, shaved parmesan

Add blackened or grilled salmon \$8 | Add Chicken \$6

SOUTHERN QUINOA BOWL • 19.95

Quinoa, wild rice, black beans, fried sweet potato, charred corn, baby heirloom tomatoes, pickled Fresnos kale, avocado, cilantro, lime vinaigrette

TUNA POKE BOWL • 26.95

Fresh diced poke tuna, cucumber, carrots, avocado, brown rice, radish, arugula, and kales tossed in wasabi dressing

CENTER STAGE

PIT ROASTED CHICKEN • 25.95

½ roasted chicken with Max's house rub, garlic mashed and Brussel sprouts with thyme.

SHRIMP & SAUSAGE FETTUCCINI • 26

Shrimp and smoked sausage tossed with a rich sundried tomato, lemon garlic, Cajun cream sauce and garlic French bread

Add chicken \$6 | Add broccoli \$4

BRAISED SHORT RIB • 26.95

Beer braised short rib, pimento cheese polenta and chimichurri sauce

SMOKED MAC & CHEESE • 18

Baked, smoked gouda, cheddar topped with bread crumbs

Add chicken \$6 | pulled pork \$6 | brisket \$8 | Cajun Butter Shrimp \$8

BRAISED SHORT RIB • 26.95

Beer braised short rib, pimento cheese polenta and chimichurri sauce

BOURBON GLAZED SALMON • 24.95

Bourbon glaze, pineapple compote, kale and Quinoa

SIGNATURE SOCIAL SIRLOIN • 29.95

10 oz sirloin, smoked tomato demi, garlic mashed, grilled asparagus, crispy hot honey onions with bourbon butter

Add Cajun Butter Shrimp \$8

FRIED SHRIMP PLATTER • 21.95

Buttermilk hand battered Jumbo shrimp, Cole slaw, fries

ALMOND CRUSTED RAINBOW TROUT • 24.95

Almond breaded trout, wild rice blend, honey roasted Brussel sprouts, meuniere sauce, charred lemon

DESSERT

THE SOCIAL SKILLET • 13

Warm cast iron chocolate chip cookie, vanilla bean ice cream, hot fudge, caramel drizzle, powdered sugar

FRENCH QUARTER BEIGNETS • 11

Powdered sugar, raspberry & Kahlua chocolate dipping sauces

STICKY CARAMEL MONKEY BREAD • 13

Warm pull-apart monkey bread, rich caramel glaze, vanilla ice cream, finished with powdered sugar

CAST IRON SEASONAL COBBLER • 11

Homemade fruit compote with brown-sugar oat crumble and vanilla bean ice cream

CHOCOLATE LAVA CAKE • 12

warm molten center, salted caramel, vanilla ice cream



LATE NIGHT BITES

9PM - MIDNIGHT



SHAREABLES

PIT-FIRED WING FLIGHT • 18.95

smoked then fried to perfection

FRIED WISCONSIN CHEESE CURDS • 12.95

Beer battered, house jam, ranch

JUMBO PRETZEL • 14

Warm soft pretzel · choose your dip: pimento cheese, house mustard , beer cheese, nacho cheese
add extra sauces +2

DOWN HOME FRIES • 15

SWEET HEAR CHICKEN & WAFFLE SKEWERS • 12

crispy chicken, golden waffle bites, hot honey, maple butter

HANDHELDS

served with fries or slaw

CLASSIC SMASH BURGER • 16

smoked cheddar, lettuce, house sauce

SMOKED BRISKET SMASH BURGER • 18.85

3.5 oz patty, caramelized onions, cheddar, BBQ aioli and brisket on cornbread bun

PULLED PORK SLIDER TRIO • 15

mini buns, slaw, BBQ

HOT HONEY CHICKEN SANDWICH • 14

crispy fried chicken, pickles, Cole slaw, hot honey, cornbread bun

FIRE KISSED VEGETABLE FLATBREAD • 14.95

seasonal vegetables, pesto, mozzarella

DESSERTS

CRÈME BRÛLÉE • 10

FRENCH QUARTER BEIGNETS • 11

powdered sugar, raspberry & Kahlua chocolate dipping sauces

STICKY CARAMEL MONKEY BREAD • 13

Warm pull-apart monkey bread, rich caramel glaze, vanilla ice cream, finished with powdered sugar

CAST IRON SEASONAL FRUIT COBBLER • 11

homemade fruit compote with brown-sugar oat crumble and vanilla bean ice cream

MOLTEN CHOCOLATE LAVA CAKE • 12

warm molten center, salted caramel, vanilla ice cream



Signature Cocktails

*Inspired by each venue. Available throughout the house.
Every space has a story, every sip brings it to life.*

THE PARLOR

Max's Social Star \$12

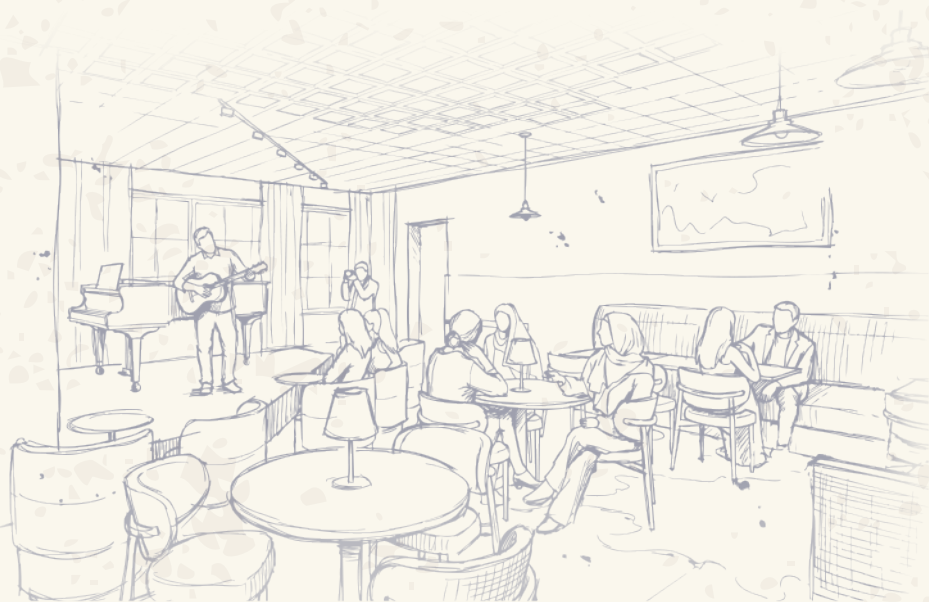
Traveller Whiskey · Aperol · Honey Syrup · Lemon · Soda

Blueberry 75 \$12

House Gin · St. Germain · Muddled Blueberries · Lemon · Simple · Prosecco

Smoked Old Fashioned \$14

Traveller Whiskey · Demerara · Bitters · Orange · Cherry



The Atrium

Wisconsin Old Fashioned \$11

Drink Wisconsinly Brandy · Demerara · Bitters · Orange · Cherry

Glass Garden \$14

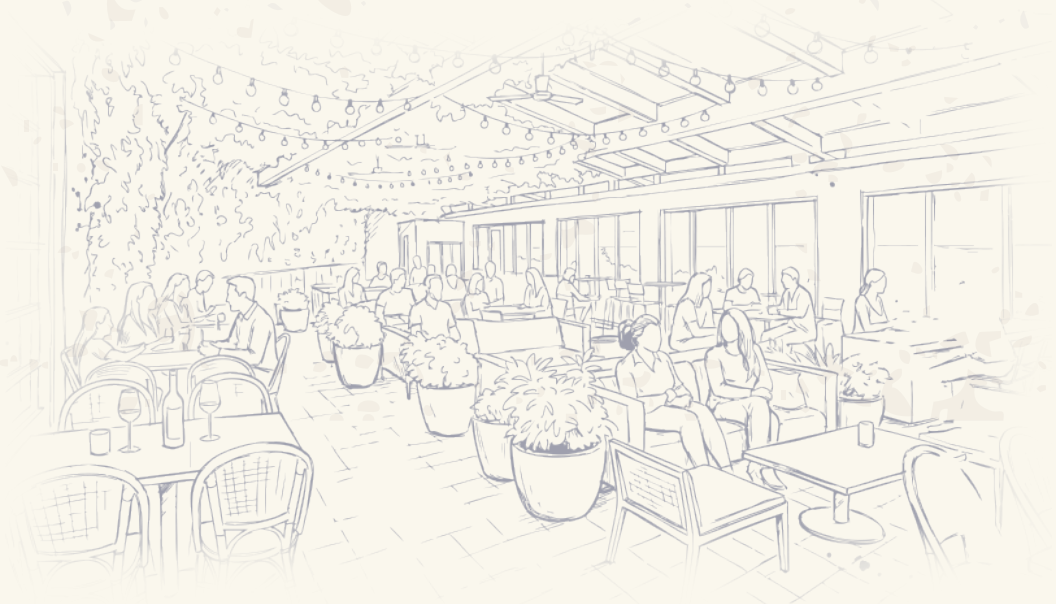
Empress Gin · Lychee Syrup · Lemon · Fresh Lychees

Saketini \$15

House Vodka · Sake · St. Germain · Pineapple · Simple Syrup · Lemon

Southern Paloma \$12

Espolón Blanco Tequila · Peach Syrup · Grapefruit · Lime



THE ATTIC

Neon Bramble \$13

House Whiskey · Blackberries · Blackberry Syrup · Lemonade · Soda

Sicilian Rita \$14

Jalapeño-Infused Tequila · Triple Sec · Blood Orange Syrup · Tincture · Lime

Nocturne Carajillo \$14

Espolón Reposado Tequila · Espresso · Licor 43 · Demerara · Espresso Beans



For the Table

Shot Flight \$28

Enjoy one of each

Social Shot

Reposado Tequila, Triple Sec, Cinnamon Syrup, Bitters
served with a cinnamon stick and lime

Mini Beer

Licor 43 topped with cream

Oatmeal Cookie

RumChata, Butterscotch Schnapps, GoldSchlagger
served with cookie crumb rim

Jaws Juice

Crown Blackberry, Blue Curacao, Lemonade
served with a gummy shark



Zero Proof

*Your morning called.
It said thank you.*

Watermelon Basil Cooler \$9

Watermelon Syrup · Fresh Basil · Lime · Sprite

Strawberry Aperol Spritz \$11

Strawberry Syrup · Undone Not Italian Aperol · Josh NA Prosecco

Butterfly Pea Lemonade \$8

Butterfly Pea Flowers · Simple · Lemonade
(Ask to add Blueberry Vodka!)

Max's Dirty Soda \$8

Cotton Candy Syrup · Sprite · Creamer · Whip · Sprinkles

Beer & Seltzers

DRAFT

Coors Light · Social Pils (House Draft) · Spotted Cow
Kentucky Bourbon Ale · Surly Furious · Bells Two Hearted ·
Rush River Unforgiven · Guinness · Rotating Lift Bridge ·
Rotating Leinenkugel's · Rotating Downeast Cider ·
Rotating Porter Rotating Hazy IPA · Rotating Seasonal

SELTZER

Carbliss · High Noon · White Claw Sun Cruiser · Fresca

BOTTLE/CAN

Coors Light · Busch Light · Miller Lite · Miller High Life
Mich Golden Light · Michelob Ultra · Bud Light · Budweiser
Coors Banquet · Blue Moon · Corona Extra · Modelo
Shiner Bock · Summit EPA · Twisted Tea

NA

Busch NA · Ultra 00 · Athletic NA



Wine

BIG & DECADENT

Rich, structured, and captivating. Ripe dark fruits and soft tannins.

House Cabernet Sauvignon · Temecula Valley, California · \$7

Earthquake Cabernet Sauvignon · Lodi, California · \$13 | \$42

Wente Bailey Hill Pinot Noir · Arroyo Seco, California · \$11 | \$35

Rhiannon Red Blend · Napa Valley, California · \$11 | \$35

Piattelli Tannat Reserve Malbec · Salta, Argentina · \$10 | \$32

CRISP & BRIGHT

Approachable whites with flavors that reveal themselves sip by sip.

House Chardonnay · Temecula Valley, California · \$7

LangeTwins Chardonnay · Central Valley, California · \$14 | \$56

Villa Elena Pinot Grigio · Marlborough, New Zealand · \$9 | \$30

Piattelli Tannat Reserve Malbec · Salta, Argentina · \$10 | \$32

BUBBLY & BLUSH

Tiny bubbles, big personality.

Maddalena Rosé · Central Coast, California · \$10 | \$32

Bervini Rosé Prosecco · Veneto, Italy · \$13 | \$44

Mionetto Prosecco · Veneto, Italy · Split \$10

Les Allies Champagne · Burgundy, France · \$7

Undone Not Sparkling Rosé · Marlborough, New Zealand · \$10

Josh NA Prosecco · Veneto, Italy · \$10

BY THE BOTTLE

Moments made to be remembered.

PlumpJack 2024 Reserve Chardonnay · Napa Valley, California · \$87

Nomine-Renard Brut · Villevénard, France · \$102

Argyle Estate Reserve 2023 Pinot Noir · Willamette County, Oregon · \$91

Miner Emily's 19 Cabernet Sauvignon · Napa Valley, California · \$102

Adaptation 2022 Cabernet Sauvignon · Napa Valley, California ·

Happy Hour

Come early or late. Either way, you win.

WEEKDAYS 3-6 PM

22oz Domestic Drafts \$4

Domestic Bottles/Rails \$3

House Wine \$5

House Margaritas \$6

Select Appetizers 50% off



THURSDAY-SATURDAY 8-11

Domestic Bottles/Rails \$3

Green, White & Pink Tea Shots \$4

Tito's & Captain Mixed Drinks \$5

Select Menu Items 50% off

Late Night

★ 9 PM - MIDNIGHT ★

SHAREABLES

- Pit-Fired Wing Flight \$18.95
- Fried Wisconsin Cheese Curds \$12.95
- Jumbo Pretzel \$14
- Down Home Fries \$15
- Sweet Heat Chicken & Waffle Skewers \$12

HANDHELDS

served with fries or slaw

- Classic Smash Burger \$16
- Smoked Brisket Smash Burger \$18.95
- Pulled Pork Slider Trio \$15
- Hot Honey Chicken Sandwich \$14
- Fire Kissed Vegetables Flatbread \$14.95

DESSERTS

- Crème Brûlée \$10
- French Quarter Beignets \$11
- Sticky Caramel Monkey Bread \$13
- Cast Iron Seasonal Fruit Cobbler \$11
- Molten Chocolate Stack \$12