



MAXWELL'S BAR MENU

**MAXWELL'S
BAR & GRILL**
FAMOUS SINCE 1972

1806

THE TRUE CREATION OF A COCKTAIL CAN BE TRACED TO THE 19TH CENTURY. ALTHOUGH NO ONE KNOWS WHERE THE WORD COCKTAIL COMES FROM, IT IS ACCEPTED THAT A COCKTAIL IS A STIMULATING LIQUOUR COMPOSED OF SPIRITS, SUGAR, WATER & BITTERS.

1862

One of the first cocktails to be named and recognised as such can be traced back to an 1862 recipe for the Martinez.

1917

First cocktail party ever thrown was by Mrs Julius Walsh of Missouri in May 1917.

1920 - 1933

Prohibition in the USA meant it was illegal to manufacture, sell, transport, import or export intoxicating liquours. Despite this, most of the general public still had ways to access these liquours, often through speakeasies and private parties.

The popularity of cocktail at this time was due to the need to cover up the bad taste of some of the illegally produced liquours being smuggled by the bootleggers. Some of the cocktail recipes used today were invented in the days of prohibition as cocktail recipes flourished in the illegal bars, parties and clubs of the major American cities.

1936 OR 1948

The Margarita is born. We are not certain who can take credit for this drink but many have laid claim to being its creator. One story is that in 1936, Danny Negrete made up the cocktail just before his brother's wedding and presented it to his future sister-in-law, Margarita, as a gift.

1972

Maxwell's Bar & Grill first opened in Hampstead, London. Pioneers in the creation of new drinks, their cocktails became increasingly popular and Maxwell's today still leads the way with its classic cocktail bar and bartenders.





MAXWELL'S PARADISE PUNCH 10⁹⁵

Perfect for 2 sharing.

*Stolichnaya vodka, Amaretto & Southern Comfort mixed with orange juice, pineapple juice & a dash of grenadine. Served over ice in our mega Martini glass. Add champagne to make it a **Paradise Punch Royal** 13.95*

MAXWELL'S KILLER ZOMBIE 19⁹⁵

Perfect for 4 sharing.

A killer rum drink! White, dark & gold rums with orange liqueur, orange juice, blue curacao and grenadine. Served over ice in our Tiki glass skull.

MAXWELL'S BUTTERSCOTCH SLIDE 9⁹⁵

Perfect for 2 sharing.

Baileys, Teichenne butterscotch schnapps & Kahlua liqueur blended with milk, fresh cream and topped with caramel sauce.

Sharing cocktails are not on the Happy Hour promotion

Classic Cocktails

LYNCHBURG LEMONADE 6.75

Tony Mason, 1980

Jack Daniels, triple sec & sours topped with lemonade.

RAFFLES SINGAPORE SLING 6.75

Ngian Tong Boon, circa 1912

The classic recipe from 1915. Beefeater gin, cherry brandy, Cointreau, pineapple and lime juice, a dash of grenadine and angostura bitters with a Benedictine float.

LONG BEACH ICED TEA 6.75

Derived From Long Island Iced Tea, Roger Butts, 1974

The big five: Stolichnaya vodka, Beefeater gin, Sauza tequila, Bacardi rum & triple sec mixed with sours and topped with cranberry juice.

COSMOPOLITAN 6.25

Cheryl Cook, 1985

Absolut citron and Cointreau with cranberry juice and a dash of lime.

STRAWBERRY MULE 6.75

Stolichnaya vodka, strawberry puree & freshly squeezed lime over ice, topped with ginger beer.

SIGNATURE COCKTAILS

Purple Rain 6.75

Stolichnaya vodka, bacardi rum and teichenne peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float.

The Fiery Bison 6.75

A blend of Zubrowka vodka, Licor 43 and apple juice muddled with fresh mint and lime juice, then topped with ginger beer. Served long.

Baileys Banana Colada 6.75

Baileys, malibu and fresh banana blended with coconut cream, fresh milk and cream.

Lemon Tree 6.75

A refreshing combination of don q limon rum, passion fruit juice and chambord, with lemon juice and fresh mint.

Lights Of Havana 6.75

Stolichnaya vodka, malibu liqueur and midori liqueur mixed with orange and pineapple juices, poured over ice and topped with soda.

Berry Kick 6.75

Absolut Kurant vodka and creme de cassis mixed with fresh blueberries and cranberry juice, then topped with Kick energy drink.

Kiss Me Quick 6.75

A Maxwell's favourite. With malibu, peach schnapps, midori & crisp apple juice. Served long.

HAPPY HOUR

ALL CLASSIC & SIGNATURE COCKTAILS.....£3.95

BOTTLE OF AMSTEL.....£2.95

HOUSE CHAMPAGNE.....£26.95

**ALL DAY SUNDAY AND MONDAY
TUESDAY TO SATURDAY - 5PM-8PM
PLUS TUES TO THURS - 10PM-11PM**

SILVER HAMMER 6.75

Peach schnapps, Beefeater gin and Bacardi white rum, blended with coconut cream & a dash of cranberry juice.

MAI TAI 6.75

A mixture of Brugal gold & dark rums and Bacardi rum together with orange curacao, apricot brandy, orgeat and pineapple juice.

JAPANESE SLIPPER 6.75

A modern day classic mix of Midori liqueur, Cointreau and lemon juice, shaken and served straight-up with a sunken cherry.





FRESH & FRUITY

All At
£6.75

HENDRICK'S GARDEN

FRESH CUCUMBER MUDDLED WITH MINT & SUGAR, COMBINED WITH ST GERMAIN ELDERFLOWER LIQUEUR AND A LARGE MEASURE OF HENDRICK'S GIN. SERVED OVER CRUSHED ICE.

TWISTED MOJITO

A TWIST ON THE NOW CLASSIC. LIMES, MINT AND REFINED BROWN SUGAR SMASHED AND TOPPED WITH STOLI VANIL VODKA, APPLE JUICE AND LICOR 43.

RASPBREEZE

OUR RASPBERRY FLAVOURED VERSION OF THE CLASSIC. FRESH RASPBERRIES AND LIME, STOLI RAZBERI VODKA, CRANBERRY JUICE, SHAKEN & TOPPED WITH LEMONADE AND CHAMBORD LIQUEUR.

BLUE CRUSH

STOLI VANIL VODKA WITH FRESH BLUEBERRIES, SUGAR, LIME JUICE AND CRANBERRY JUICE, TOPPED WITH CHAMBORD LIQUEUR.

PASSION FRUIT CAIPIRINHA

FRESH PASSION FRUIT MUDDLED WITH LIME WEDGES, BROWN SUGAR AND A LARGE MEASURE OF SAGATIBA CACHACA.

FROZEN FRUIT DAIQUIRIS

BRUGAL ANEJO RUM, FRESH LIME, SWEETENED WITH YOUR CHOICE OF FRESH STRAWBERRY, BLUEBERRY, RASPBERRY OR BANANA.

LYCHEE LEMON

BEEFEATER GIN, LYCHEE PUREE AND LIQUEUR MIXED WITH LEMONADE AND FINISHED OFF WITH A DRIZZLE OF CHAMBORD BLACK RASPBERRY LIQUEUR.

FRESH FRUIT MARGARITAS

SAUZA HACIENDA TEQUILA WITH TRIPLE SEC, FRESH LIME JUICE AND GOMME SYRUP, SERVED STRAIGHT UP, ON THE ROCKS OR FROZEN. CHOOSE ONE OF TODAY'S FRESH FRUITS.

SOFT DRINKS

..... SERVED IN 16oz GLASS

COCA-COLA	£2.35
DIET COKE	£2.35
FANTA	£2.35
SPRITE	£2.35

..... BOTTLED

COCA-COLA (330ml)	£2.95
DIET COKE (330ml)	£2.95
APPLETISER (275ml)	£2.95



All At
£7.75

All At
£7.75

KIR ROYALE

This classic cocktail is a simple yet dignified mixture of creme de cassis and champagne.

PASSIONATE PROSECCO

Fresh passion fruit and passion fruit nectar stirred through prosecco and boosted with stoli orange.

FLAVOURED BELLINIS

Prosecco flavoured with your choice of fresh strawberry, raspberry or peach puree and fruit liqueur.

Mocktails

All At
£3.75

Strawberry Monkey

A luscious smoothie with banana, strawberries and pineapple juice.

Passion Cooler

Passion fruit, mango, orange and pineapple juice blended with banana and crushed ice.

Cran-apple Chiller

Cranberry juice and apple juice shaken with mint leaves and topped with lemonade.



Sagres (330ml, 5% abv)	3.50
Amstel (330ml, 4.1% abv)	3.60
Heineken (300ml, 5% abv)	3.60
Sol (330ml, 4.5% abv)	3.80
Birra Moretti (330ml, 4.6% abv)	3.80
Guest American Beer	3.95
Please ask your server	
Wyld Wood Cider (500ml, 6.5% abv)	4.95

BEERS ON TAP:

Amstel (1/2 pint, 4.1% abv)	2.60
Amstel (2-pint pitcher, 4.1% abv)	9.25



CATARRATTO

175 ml / Bottle

• **Il Meridione** **4.25 / 15.50**

Italy 10 / 11 - A superb grape offering floral, peach and tropical fruit aromas.

GRENACHE BLEND

• **Bergerie & Bastide** .. **4.95 / 17.95**

France 10 - A nose of dried herbs and juniper with a touch of citrus at the finish.

PINOT GRIGIO

• **Conte Vecchio** **5.50 / 19.95**

Italy 10 - A nose of soft apple and lemon. Dry with refreshing citrus notes and crisp acidity.

CHARDONNAY

• **Casa Azul** **5.75 / 20.95**

Chile 11 - Unoaked, buttery and fruity with a lovely soft mouth feel. Very drinkable.

SAUVIGNON BLANC

• **Elegance** **5.75 / 20.95**

France 10 - Crisp & refreshing with lots of flowers and fruit flavours.

CHENIN BLANC

• **Saam Mountain** **5.75 / 20.95**

South Africa 10 - Offers rich tropical aromas of pears, guava and ripe yellow stone fruits.

CHABLIS

• **Gerard Tremblay** **29.95**

France 10 - Medium bodied with crisp, apple acidity, pure fruits flavours of white peach and pears. Classic, steely and dry finish.



ROSE WINE

175 ml / Bottle

BERGERIE DE LA BASTIDE ROSE **5.50 / 19.95**

France 10 - Deeply coloured and bursting with red summer fruits.

PINOT GRIGIO BLUSH **5.95 / 21.95**
CONTE VECCHIO

Italy 10 - Light dry and crisp with a delicious citrus, red berry, fruity flavour.

Vintages are subject to change.
125ml wine measure also available upon request.



Nero d'Avola

175 ml / Bottle

II MERIDIONE **4.25 / 15.50**

Italy 10 - Spicy red with aromas of ripe plum & black cherry. Savoury, juicy red fruit flavours.

Cabernet Sauvignon / Merlot

CASA DE PIEDRA **4.95 / 17.95**

Chile 10 - Full bodied and bursting with red berry fruits, spices and a hint of dark chocolate.

Merlot

LES CLAIRIERES **5.50 / 19.95**

France 10 - Smooth, plummy, berry fruit with hints of damson & an easy savoury peppery finish.

Rioja Trempanillo

ARTESA **5.75 / 20.95**

Spain 10 - Fruity red with a deep ruby colour and ripe, red berry aromas. Soft & easy-drinking

Shiraz

SOLDIER'S BLOCK **5.95 / 22.95**

Australia 09 - Blockbuster shiraz with aromas & flavours of fruit pudding, mulberry & black pepper.

Chianti

RISERVA 1489 **6.25 / 24.95**

Italy 09 - Full bodied and balanced with soft berry characters and a hint of vanilla. Long finish.

Pinot Noir

LA BOUSSOLE **26.95**

France 10 - Medium bodied with a fresh and lively mouth & flavours of red summer fruits.



Champagne & Prosecco

125ml Gls

Bottle

Prosecco Borgo Magredo **£5.50** **£23.95**

Champagne Deville 'Carte Noire' **£7.50** **£39.95**

Champagne Deville 'Tradition Rose' **£42.95**

Perrier Jouet NV **£52.00**

Bollinger Special Cuvee **£75.00**

Dom Perignon **£150.00**

SHARING PLATES

CHICKEN SAMPLER —TWO— 14.25

BBQ buffalo wings, grilled chicken quesadilla, chicken crunch and hand scooped potato skins.

FISH SAMPLER —TWO— 14.95

Seared tiger prawns, chilli salt squid, New England crab cakes and hand scooped potato skins.

NACHOS FONDITA —TWO— 11.25

Melted cheese fondue with crisp tortilla chips served with sour cream, pico salsa and fresh guacamole.

With grilled chicken 13.95



BUFFALO CHICKEN WINGS 5.95

Our version of the famous upstate New York chicken wings with your choice of hickory smoked BBQ sauce or fiery hot peri-peri sauce, celery and blue cheese dip.

CHILLI SALT CRISPY FRIED SQUID 5.95

With lime and smoked chilli mayonnaise.

NEW ENGLAND CRAB CAKES 6.45

Fresh crab & shrimp served with tartar sauce.

GRILLED CHICKEN QUESDILLA 6.95

Chicken & cheddar sandwiched in a flour tortilla with lime-chilli guacamole and sour cream.

CRISPY COATED CHICKEN CRUNCH 6.25

Cereal coated and crispy fried chicken goujon strips with honey-mustard sauce.

HAND SCOOPED POTATO SKINS 5.65

Crispy baked to a golden brown, smothered in cheese and spring onion.

With smoked bacon 6.75

SEARED CAJUN TIGER PRAWNS 7.65

1/2 Dozen - With creole mustard.

BEEF CHILLI NACHOS 5.95

Hot beef chilli and jalapeno peppers on crisp corn tortilla crisps with melted cheese sauce, sour cream, pico salsa and fresh guacamole.

HAMBURGERS



Served with a complimentary portion of french fries & salad. All beef burgers are cooked medium unless specifically requested.

MAXWELL'S FAMOUS HAMBURGER 9.75

Char-grilled prime steak burger with lettuce, tomato, red onion, gherkin and relish in a lightly toasted sesame seeded brioche bun.

SMOKEHOUSE BURGER 10.85

Hickory smoked BBQ sauce & tobacco onions.

BEEF CHILLI & JALAPENO BURGER 10.95

Ground beef chilli & sliced jalapeno peppers.

OXFORD BLUE BURGER 10.95

Blue cheese and caramelised onions.

CHEESE & BACON BURGER 11.25

Grilled back bacon and mature cheddar.

VEG-OUT BURGER 9.45

Spiced bean vegetable burger with cheddar cheese, portobello mushroom and basil pesto, lettuce, tomato and red onion.



SANDWICHES

Served with french fries and house mixed salad.

Grilled Steak Sandwich 12.95

Prime-cut 6oz rump steak, roasted roma tomatoes, wild rocket and dijon mustard mayonnaise.

Chicken, Bacon & Guacamole on Onion Sourdough 10.95

Grilled lemon and herb marinated breast of chicken, crispy bacon, guacamole and mayonnaise on lightly toasted onion sourdough bread.

Peri-Peri Chicken on Ciabatta 10.95

Grilled breast of chicken basted with fiery peri-peri sauce, mayonnaise and pico salsa in lightly toasted ciabatta bread.

ALL ITEMS MAY CONTAIN TRACES OF NUTS.
PLEASE ASK YOUR WAITER.