

LOVE AT  
FIRST BITE

#MAXANDERMAS

★ MAX & ERMA'S ★

ESTABLISHED 1972

CRAZY  
GOOD FUN



## SHAREABLES

### KNOCK-OUT NACHOS

Crisp tortilla chips with white cheddar queso & melted cheese blend. Topped with pico de gallo, jalapeños, tomatoes, black beans, shredded romaine, sour cream, guacamole & cilantro. 12.19 (cal 1570)

### NEW MAXED OUT FRIES

A 1/2 lb of crispy seasoned fries topped with cheddar & smoked bacon. 8.99 (cal 1190)

### WINGS

Tossed in your choice of spicy Buffalo, cherry cola BBQ or sweet chili. Served with celery & bleu cheese dressing. 10.69 (cal 1830-1990)

### CHICKEN FAJITA QUESADILLA

A grilled flour tortilla stuffed with Monterey Jack & cheddar, fajita chicken, sautéed onions & peppers, tomatoes & cilantro. Served with fresh pico de gallo, sour cream & guacamole. 10.99 (cal 1250)

### SPINACH DIP

White cheddar queso blended with spinach & topped with Monterey Jack, cheddar & pico de gallo. Served with tortilla chips. 10.19 (cal 710)

### GUACAMOLE & CHIPS

Fresh avocado, tomatoes, red onion, cilantro, jalapeños & lime juice. Served with warm, crisp tortilla chips. 7.19 (cal 430)

### POTATO SKINS

Crispy potato boats filled with smoked bacon & melted Monterey Jack & cheddar cheeses. 8.99 (cal 1970)

### SOFT PRETZEL STICKS

Warm house-baked pretzels sprinkled with kosher salt & served with white cheddar queso dipping sauce. 9.89 (cal 1390)

## signature soups

Bowl \$5.49 • Cup \$4.39 • Cup with meal \$3.39

Award-Winning

### TORTILLA

Our award-winning chicken & cheese recipe with a spicy kick. Topped with cheese & freshly made tortilla strips. (cal - cup 190 / bowl 330)

### FRENCH ONION

Only by the bowl, topped with mozzarella, Swiss & Parmesan. (cal 290)

### SOUP OF THE DAY

Ask your server for details. (cal - cup 80-320 / bowl 110-600)

FRESHLY MADE

## Salads

Served with a warm garlic breadstick (cal 160)

### 3RD STREET

This signature salad is tossed in Erma's sweet & tangy dressing & topped with juicy grilled chicken, seasoned almonds, crisp smoked bacon, bleu cheese, tomatoes & red onions. 11.29 (cal 1160)

### SUMMER BERRY

Fresh romaine & baby greens tossed in a creamy poppyseed dressing & topped with fresh strawberries & blueberries, juicy grilled chicken breast, candied pecans & bleu cheese crumbles. 11.99 (cal 1040)

### SANTA FE CHICKEN

Flame-grilled fiesta chicken or hand-breaded chicken tenders, shredded Monterey Jack & cheddar cheeses, tomatoes & tortilla strips over crisp greens. Served with ranch. 11.29 (cal 1090-1480)

### APPLE HARVEST

Fresh romaine, baby greens & crisp celery tossed in creamy apple cider dressing then topped with apples, grilled chicken, crisp smoked bacon, spicycandied pecans & goat cheese. 11.99 (cal 980)

### GRILLED CHICKEN CAESAR

Fresh romaine, house-baked garlic croutons & Parmesan tossed in creamy Caesar dressing & topped with grilled chicken. 11.29 (cal 810)

## HAND-CRUSHED

## 1/2 lb BURGERS

Served with seasoned fries (cal 360)

### GARBAGE\*

Crisp smoked bacon, cheddar, Swiss, American, mozzarella, sautéed mushrooms & onions, fresh guacamole & marinara. Served with lettuce, tomato & onion on a toasted brioche bun. 12.89 (cal 1680)

### TORTILLA\*

Our signature soup turned burger with cheddar & pepper jack, jalapeños & tortilla strips. Served with lettuce, tomato & onion on a toasted brioche bun & a small side of Tortilla Soup for dunking. 11.99 (cal 1270)

### SAUTÉED MUSHROOMS & SWISS\*

Fresh, sautéed mushrooms with Swiss, lettuce, tomato & onion on a toasted brioche bun. 11.39 (cal 1200)

### BODACIOUS BACON\*

Creamy roasted garlic cheese spread, a savory smoked bacon marmalade & even more smoked bacon with lettuce on a toasted brioche bun. 11.99 (cal 1230)

### CHIPOTLE BLACK BEAN

A chipotle-spiced veggie burger topped with fresh pico de gallo, guacamole & lettuce. Served on a wheat bun with a baby greens salad (instead of seasoned fries). 10.99 (cal 470)

### CLASSIC CHEESE\*

Served with lettuce, tomato & onion on a toasted brioche bun & topped with your choice of cheese: American (cal 80), cheddar (cal 80), pepper jack (cal 80), Swiss (cal 80), or thick-sliced mozzarella (cal 90). 10.19 (cal 920 - without cheese)

## SANDWICHES

Served with seasoned fries (cal 360)

### BIG OL' BUFFALO CHICKEN

Hand-breaded crispy chicken sandwich tossed in Erma's Buffalo-style hot sauce with garden fresh lettuce. 11.29 (cal 1370)

### TOMATO, MOZZARELLA & CHICKEN (TMC)

Juicy grilled chicken breast layered with mozzarella, fresh basil & sun-dried tomatoes on ciabatta bread with tomato-basil spread. Served with a baby greens salad (instead of seasoned fries). 10.99 (cal 920)

### STACKED-TO-THE-MAX CLUB

Sliced ham & turkey, crisp smoked bacon, Swiss & cheddar with lettuce, tomato & mayo. All stacked between three slices of toasted whole grain bread. 10.89 (cal 1000)

### BBQ PULLED PORK

Slow smoked pork tossed in Erma's BBQ sauce, piled high on a brioche bun & topped with fresh coleslaw. 10.89 (cal 760)

### REUBEN GRILL

Corned beef, sauerkraut, 1000 Island dressing & Swiss on marbled rye bread. 11.29 (cal 1060)

### CRISPY COD BIT

Hand-breaded crispy North Atlantic cod with garden fresh lettuce, ripe tomato, smoked bacon & remoulade. 11.29 (cal 1390)

### PHILLY STEAK\*

Shaved steak, sautéed onions, green peppers & mushrooms with melted mozzarella on a hoagie roll. 11.29 (cal 940)

2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information available upon request.

# CHOICE PLATES

## LAREDO STEAK\*

USDA Choice sirloin topped with Erma's cactus butter. Served with mashed potatoes, freshly steamed broccoli, a house garden salad & a warm garlic breadstick. 19.29 (cal 1380 - excludes salad dressing)

## HERB-GRILLED SALMON

Flamed-broiled Atlantic salmon finished with lemon herb glaze. Served with a baby green salad & fresh broccoli. 17.89 (cal 460)

## BALSAMIC GLAZED CHICKEN

Marinated chicken breasts charbroiled & glazed with a house-made balsamic reduction. Served with roasted garlic goat cheese mashed potatoes & fresh broccoli. 14.99 (cal 1150)

## HAND-BREADED CHICKEN TENDERS

With seasoned fries & creamy coleslaw. Served with Erma's BBQ sauce. 11.79 (cal 1330)

## NEW ENGLAND FISH & CHIPS

Hand-breaded North Atlantic cod served with seasoned fries, creamy coleslaw & tartar sauce. 13.59 (cal 1570)

## SIDE dishes

\$2.99 each or swap your side for no extra cost!

STEAMED BROCCOLI  
(cal 30)

CREAMY COLESLAW  
(cal 160)

SEASONED FRIES  
(cal 360)

MASHED POTATOES  
(cal 290)

MIXED FRUIT SALAD  
(cal 100)

## SIDE salads

Served with a warm garlic breadstick (cal 160)

with meal - \$3.99

### CAESAR

Romaine, garlic croutons & parmesan tossed in Caesar dressing. 4.99 (cal 310)

### VILLAGE

A smaller version of our 3rd Street salad without the chicken. 5.99 (cal 430)

### HOUSE GARDEN

Mixed greens, tomatoes, red onions, cucumbers & garlic croutons. 4.99 (cal 100 - no dressing)

# SWEETS AND TREATS

## ERMA'S FRESH-BAKED COOKIES

Order them with your meal & fresh-baked cookies will be delivered to your table for dessert. Half-Dozen - 7.19 • One Cookie - 1.69

Chocolate Chip (cal 270 ea)

White Chocolate Macadamia Nut (cal 290 ea)

# refreshers

~ Endless Refills ~

## ARNOLD PALMER

Fresh-brewed iced tea & lemonade blended. (cal 90)

## IBC® ROOT BEER

Served in a bottle. (cal 160)

## ASSORTED SODAS\*\*

(cal 0 - 170)

## FRESH-BREWED TEA

(cal 5)

## COFFEE

100% Columbian (cal 0)

## HOT TEA

(cal 0)

## LEMONADE

(cal 170)

\*Endless refills available on Fountain Beverages, Coffee & Tea.

\*\*Max & Erma's proudly serves a variety of Coca-Cola products.

2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information available upon request.

\*This item may be cooked to order & may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.

# SPIRITS

## RUM (cal 100)

Malibu • Captain Morgan  
Bacardi Superior

## TEQUILA (cal 100)

Patron Silver • Maestro Dobel  
1800 Silver • 1800 Resposado  
Jose Cuervo Gold • 1800 Anejo

## BOURBON & WHISKEY

(cal - bourbon 150 / whiskey 100)  
Bulleit • Basil Hayden • Fireball  
Knob Creek Rye • Templeton Rye  
Woodford Reserve • Proper #12  
Jack Daniel's • Maker's Mark  
Crown Royal • Jim Beam  
Jameson • Watershed LOCAL

## SCOTCH (cal 100)

Macallan 12 yr • Glenfiddich 14 yr  
Balvenie Doublewood  
Johnnie Walker Black  
Johnnie Walker Red

## GIN (cal 110)

Hendrick's • Tanqueray  
Beefeater • Watershed LOCAL

## VODKA (cal 100)

Grey Goose • Absolut  
Absolut Citron • Ketel One Oranje  
Ketel One • Helix • Tito's  
Hangar One • Watershed LOCAL

## COGNAC & LIQUEURS

Hennessy VS (cal 110), Grand Marnier (cal 150), Kahlua (cal 180),  
Disaronno Originale (cal 170), Campari (cal 120), Baileys (cal 150),  
Agavero Orange Liqueur (cal 160), St. Germain (cal 120),  
Martini & Rossi (cal 60), Fernet Branca (cal 200),  
Carpano Antica 275ml (cal 50), Aperol (cal 100)

# COLD SUDS

## ON TAP

### Stella Artois

(cal - 12 oz 150 / 20 oz 250)

### Blue Moon

(cal - 12 oz 170 / 20 oz 290)

### Goose Island IPA

(cal - 12 oz 210 / 20 oz 350)

### Bud Light

(cal - 12 oz 110 / 20 oz 180)

### Craft Local Draft

(cal vary)

### Sam Adams Seasonal

(cal vary)

## BOTTLES & CANS

Angry Orchard (cal 190)

Columbus Brewing Co. IPA  
LOCAL (cal 180)

Columbus Brewing Co.  
Pale Ale LOCAL (cal 160)

Modelo Especial (cal 150)

Corona (cal 160)

Heineken (cal 140)

Lagunitas IPA (cal 150)

New Belgium Glutiny GF (cal 160)

Fat Tire Amber (cal 160)

Heineken 0.0 NA (cal 70)

Sam Adams Lager (cal 180)

Sam '76 Can (cal 180)

Yuengling (cal 140)

Sam Adams New England IPA  
(cal 270)

Endeavor Altura Latin Lager Can  
LOCAL (cal 160)

Endeavor Land Haus  
Hefeweizen Can LOCAL (cal 170)

Land-Grant Stiff Arm IPA Can  
LOCAL (cal 200)

Land-Grant 1862 Ale Can  
LOCAL (cal 160)

Truly Spiked & Sparkling (cal 100)

## 16 OZ BOTTLES

Michelob Ultra (cal 120)

Miller Lite (cal 130)

Budweiser (cal 200)

# from the vine

	6 oz	9 oz	Btl
Altitude Project Chardonnay (cal - 6 oz 140 / 9 oz 210 / bottle 590)	8	12	32
Chateau Ste. Michelle Riesling (cal - 6 oz 140 / 9 oz 210 / bottle 590)	9	13.50	36
Del Vento Pinot Grigio (cal - 6 oz 140 / 9 oz 210 / bottle 590)	9.50	14.25	38
Villa Maria Sauvignon Blanc (cal - 6 oz 140 / 9 oz 210 / bottle 590)	11	16.50	44
Louis Jadot Macon - Villages Chardonnay (cal - 6 oz 140 / 9 oz 210 / bottle 590)	11	16.50	44
Charles and Charles Rose (cal - 6 oz 130 / 9 oz 190 / bottle 520)	11	16.50	44
Sonoma Cutrer Russian River Ranches Chardonnay (cal - 6 oz 140 / 9 oz 210 / bottle 590)	14.50	21.75	58
Altitude Project Cabernet Sauvignon (cal - 6 oz 150 / 9 oz 230 / bottle 630)	8	12	32
Nielson Pinot Noir (cal - 6 oz 150 / 9 oz 230 / bottle 630)	13	19.50	52
Benziger Merlot (cal - 6 oz 150 / 9 oz 230 / bottle 630)	13	19.50	52
Alamos Malbec (cal - 6 oz 150 / 9 oz 230 / bottle 630)	11	16.50	44
Hess Shirltail Ranches Cabernet (cal - 6 oz 150 / 9 oz 230 / bottle 630)	14.50	21.75	58
Domaine Chandon Brut (cal 120)	15		
Moinetto Prosecco (cal 125)	15		