



MATH DAY

GROUP DINING MENU



STANDARD DINNER

**\$65 /
person**

**Selections are
subject to availability*

STARTERS

choice of two

SMOKED FISH DIP

onion, mayo, house “Ritz” crackers

HOUSE FRIES (gf, v, veg)

Kennebec potato with ketchup & Maie Day sauce

LOADED FRIES (gf)

loaded with cheddar, bacon, chive, sour cream & pickled jalapeño

CAESAR SALAD (veg)

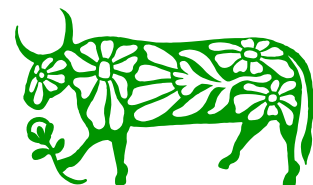
the classic, without anchovy

PLAIN SALAD (gf, veg, v)

tender greens, pecan, citrus vinaigrette

MAIE’S EL RANCHO ROBERTA ARMSTRONG DIP

award winning queso, sausage, onion, tomato, parsley, avocado, biscuit chips (vegetarian upon request)



*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*

ENTRÉES

choice of two

GRILLED HALF CHICKEN (df, gf)

lemon honey brined

PORK CHOP (df, gf)

pepper glazed, whiskey brined

CHICKEN FRIED STEAK

cream gravy

SEASONAL VEGAN SELECTION

(df, gf, v, veg)

additional \$15/person

RIBEYE (df, gf)

44 Farms

STRIP STEAK (gf)

44 Farms

PRIME RIB (df, gf)

au jus, horseradish cream, burnt onion powder

GRILLED WHOLE FISH (gf)

grilled kale gremolata

*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*





SIDES

choice of two

\$5/person for additional choices

GRILLED GREEN BEANS (gf, veg)

benne seed tahini, lemon

TOMATOES (df, gf, v, veg)

salt & black pepper, olive oil

MASHED POTATOES (veg)

Mill-King heavy cream, Plugra butter

CREAMED KALE (gf, veg)

kale, chard, parmesan

BAKED POTATO

bacon, scallion, sour cream, cheddar & monterey jack
(vegetarian upon request)

BODACIOUS BLOOMIN' ONION (veg)

Maie Day Sauce

*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*

ADD-ONS

+ \$7/piece

SHRIMP COCKTAIL (df, gf)

CRAB CLAWS

garlic, parsley, brown butter, potato bread

DUSTED CHICKEN WINGS

peppercorn, celery, carrot, blue cheese crumbles, ranch

COLD SHAVED PRIME RIB

+ \$48/dozen

RAW OYSTERS (df, gf)

GRILLED OYSTERS (gf)

*Ingredients sourced locally; selections are subject to availability
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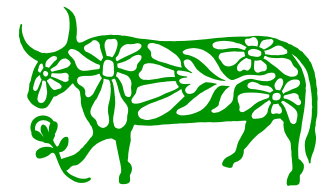
DESSERTS

choice of one seasonal selection

CHOCOLATE CAKE

WHITE CAKE

CHEESECAKE



*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*



PREMIUM DINNER

**\$85 /
person**

**Selections are
subject to availability*

STARTERS

choice of three

SMOKED FISH DIP

onion, mayo, house “Ritz” crackers

STEAK TARTARE (df)

mustard, egg yolk, horseradish, grilled sourdough

HOUSE FRIES (gf, v, veg)

Kennebec potato with ketchup & Maie Day sauce

LOADED FRIES (gf)

loaded with cheddar, bacon, chive, sour cream & jalapeño

CAESAR SALAD (veg)

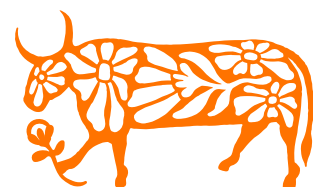
the classic, without anchovy

PLAIN SALAD (gf, veg, v)

tender greens, pecan, citrus vinaigrette

MAIE’S EL RANCHO ROBERTA ARMSTRONG DIP

award winning queso, sausage, onion, tomato, parsley, avocado,
biscuit chips (vegetarian upon request)



*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*

ENTRÉES

choice of three

GRILLED HALF CHICKEN (df, gf)

lemon honey brined

PORK CHOP (df, gf)

pepper glazed, whiskey brined

CHICKEN FRIED STEAK

cream gravy

STRIP STEAK (gf)

44 Farms

SEASONAL VEGAN SELECTION

(df, gf, v, veg)

additional \$15/person

RIBEYE (df, gf)

44 Farms

PRIME RIB (df, gf)

au jus, horseradish cream, burnt onion powder

GRILLED WHOLE FISH (gf)

grilled kale gremolata

Ingredients sourced locally; selections are subject to availability

(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free





SIDES

choice of three

\$5/person for additional choices

MAC 'N CHEESE (veg)

Tillamook, fusilli

GRILLED GREEN BEANS (gf, veg)

benne seed tahini, lemon

TOMATOES (df, gf, v, veg)

salt & black pepper, olive oil

MARKET MUSHROOMS (veg)

red wine jus, shallot, parsley, housemade potato bread

MASHED POTATOES (veg)

Mill-King heavy cream, Plugra butter

CREAMED KALE (gf, veg)

kale, chard, parmesan

BAKED POTATO

bacon, scallion, sour cream, cheddar & monterey jack
(vegetarian upon request)

BODACIOUS BLOOMIN' ONION (veg)

Maie Day Sauce

*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*

ADD-ONS

+ \$7/piece

SHRIMP COCKTAIL (df, gf)

CRAB CLAWS

garlic, parsley, brown butter, housemade potato bread

DUSTED CHICKEN WINGS

peppercorn, celery, carrot, blue cheese crumbles, ranch

COLD SHAVED PRIME RIB

+ \$48/dozen

RAW OYSTERS (df, gf)

GRILLED OYSTERS (gf)

*Ingredients sourced locally; selections are subject to availability
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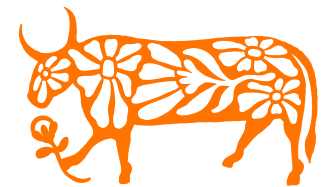
DESSERTS

choice of two seasonal selections

CHOCOLATE CAKE

WHITE CAKE

CHEESECAKE



*Ingredients sourced locally; selections are subject to availability
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BRUNCH PACKAGES

**\$45 /
person**

**Selections are
subject to availability*

STARTERS

choice of two

PASTRY PLATTER

jalapeño cheddar corn cornbread, Little Ola's biscuits
+ add cinnamon rolls + \$5/person

SHRIMP COCKTAIL (gf, df)

cocktail sauce, lemon

MAIE'S EL RANCHO ROBERTA ARMSTRONG DIP

award winning queso, sausage, onion, tomato, parsley, avocado,
biscuit chips (vegetarian upon request)

DUSTED CHICKEN WINGS

peppercorn, celery, carrot, blue cheese crumbles, ranch

HOUSE FRIES (gf, v, veg)

Kennebec potato with ketchup & Maie Day sauce

LOADED FRIES (gf)

loaded with cheddar, bacon, chive, sour cream & jalapeño

PLAIN SALAD (gf, veg, v)

tender greens, pecan, citrus vinaigrette

CAESAR SALAD (veg)

the classic, without anchovy

(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free



ENTRÉES

choice of three

AVOCADO TOAST (veg)

whipped avocado, garlic oil, field pea 2 ways,
pickled mustard seed, arugula

GRAINFUL DEAD BOWL (veg)

red quinoa, farro, avocado, basil almond pesto, greens, soft boiled
egg, fried kale, toasted sunflower seed

MAIE'D UP BRUNCH PLATE

eggs any style, hash brown, bacon, toast

SUGAR WAFFLES (veg)

Leige waffles, cranberry syrup, coffee whipped cream, seasonal fruit

LITTLE OLA'S BISCUITS 'N GRAVY

sausage cream gravy, black pepper, chives (vegetarian upon request)

additional \$15/person

PRIME RIB SLIDER

potato roll, creamed horseradish, fried onion, au jus

COUNTRY FRIED STEAK 'N EGGS

44 Farms, over easy eggs, chimichurri

*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*

ADD-ONS

SHRIMP COCKTAIL (df, gf)
\$7/piece

PARTY PARFAIT \$5/person
greek yogurt, housemade granola, season fruit, jam

CINNAMON ROLLS \$5/person
cinnamon, pecan, citrus glaze

\$48/dozen

RAW OYSTERS (df, gf)

GRILLED OYSTERS (gf)

DESSERTS

CHOCOLATE CAKE \$10/person

WHITE CAKE \$10/person

CHEESECAKE \$10/person

*Ingredients sourced locally; selections are subject to availability
(gf) gluten-free, (v) vegan, (veg) vegetarian, (df) dairy-free*





BAR PACKAGES

**Selections are
subject to availability*



THE STANDARD

- 2 hours, \$41/person
- 3 hours, \$49/person
- 4 hours, \$57/person
- 5 hours, \$65/person

COCKTAILS

Choice of two Maie Day house cocktails*

LIQUORS

- Wild Turkey 101 Rye & Bourbon
- Still Austin Aviation Gin
- Skyv Vodka
- Denizen 3 Year White Rum
- Rosaluna Mezcal
- Arrete Tequila Blanco

BEER & WINE

- Seasonal White
- Seasonal Red
- Seasonal Sparkling
- 2 Taps, Rotated Seasonally

BEER & WINE

- 2 hours, \$32/person
- 3 hours, \$37/person
- 4 hours, \$42/person
- 5 hours, \$46/person

- Seasonal White
- Seasonal Red
- Seasonal Sparkling or Rosé
- 2 Taps, Rotated Seasonally
- Local Cans
- Cider

*Euphoric drinks (non-alcoholic/CBD-based)
available for additional \$3/person

THE PREMIUM

2 hours, \$47 per person

4 hours, \$61 per person

3 hours, \$53 per person

5 hours, \$72 per person

BEER & WINE

Seasonal White

Seasonal Red

Seasonal Sparkling

2 Taps, Rotated Seasonally

Local Cans

COCKTAILS

*Choice of four Maie Day house cocktails**

LIQUORS

Sazerac Rye

Buffalo Trace Bourbon

Lost Irish Whiskey

Dewar's Whiskey

Grey Goose Vodka

Bacardi White Rum

Union El Viejo Mezcal

Las California Gin

Teremana Tequila

**Euphoric drinks (non-alcoholic/CBD-based)
available for additional \$3/person*



A photograph of a floral arrangement on a white tablecloth. Several glass vases of different shapes hold various flowers, including pink anemones, white daisies, and white and pink peonies. The background is a blurred outdoor scene with trees and foliage. The text "THANKS Y'ALL." is overlaid in the center in a white, bold, sans-serif font.

**THANKS
Y'ALL.**