

Everything you love to eat!

MAX & LOUIE'S

NEW YORK DINER

January-February-March 2026

Scan the QR code to View the Full Menu:

Call us at **210-483-7600**
or order online at **maxandlouies.com**

Scan the QR code for the Best Catering in San Antonio:

San Antonio Express News **Your SA 2025 Winner**

WE'RE OPEN SUNDAY – THURSDAY: 7AM – 9PM, FRIDAY – SATURDAY: 7AM – 10PM

IT'S GAME TIME!

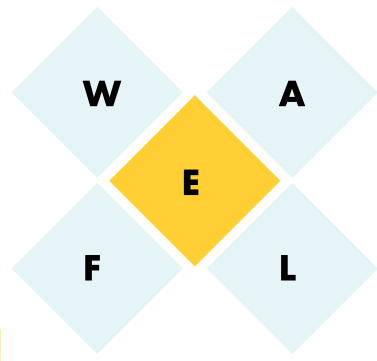
Diner Doodle

Max & Louie's is your connection to a great East Coast diner experience. Connect the dots in the objects below to create a diner-related image.

Grab a piece of paper (or a napkin) and flex your skills!

Round About:

Use the 5 letters to create as many words as possible.
Each word must be at least 3 letters long.
Every word must include the central letter.
Letters can be used more than once within the same word.
Bonus points if your word connects to Max & Louie's menu items.



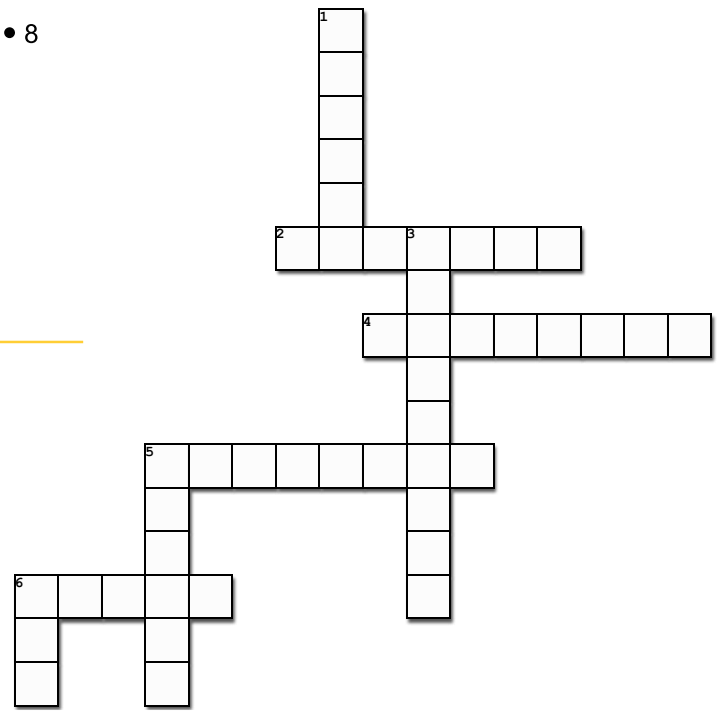
Score:

1 point for every word found
2 points for using all 5 letters
3 points for spelling out Max & Louie's menu items

Your Score:

Crossword:

Winter Wonderwords!

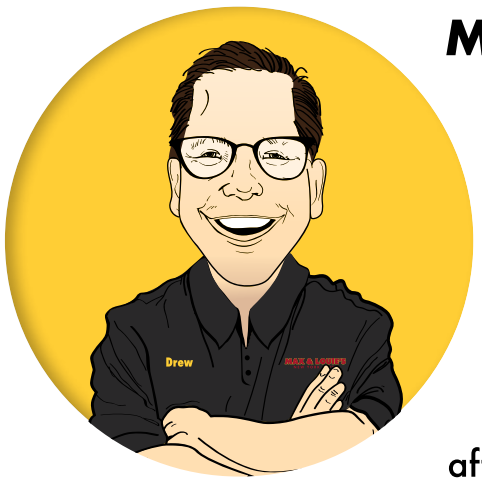


Down

1. Home of the second Max & Louie's location
3. Bubbly celebratory adult beverage
5. Drew's life-long entertainment choice
6. Celebrated March 14, but with a different spelling

Across

2. The crunchy, salty, buttery theater snack
4. Typically two slices of bread with a filling between
5. Shaped & baked ground beef, usually topped with gravy
6. The Jewish holiday with delicious hamantaschen pastries



MY MOVIE MADNESS

I have my own theory on why movies are released this time of year. They give us an escape from reality, a self-reflective trip down memory lane and comic relief. And after the holiday events, family gatherings, end-of-the-year business reviews and new year vows, nothing beats sitting in a dark room focused on someone else's story.

I'm a HUGE, life-long movie fan. As a kid I'd save my allowance to buy a ticket to the magic sanctuary of the local movie theater. And as an adult, I still save my precious free time to sneak off to a movie every now and then.

Every post-theater experience for me – then and now – includes a trip to a diner to analyze and review nearly every scene. Repeat favorite lines of dialogue. Wonder about plot points. Fantasize about sequels. So many of my reminiscences of movie dates with Wendy and family outings with the twins include time at one of our favorite diners – dipping fries in ketchup and finishing with a slice of pie or cake. It's how we got to know each other better, learned from each other, and developed the shared memories we still cherish.

The new Cibolo Max & Louie's, like the original location off Bitters Rd., is steps from a Santikos movie theater. We didn't plan it that way, but the movie gods must have worked their backstage magic to get us here. While I don't get to the movies as often as I'd like these days (I've been lamenting that since childhood), I hope you'll step up and take my seat. Your post-show diner experience at Max & Louie's is waiting for you too. I suggest you order a burger and fries, and maybe a nice slice of pie as you build your own lifelong theatrical memories.

At our core we are a family serving families. We wish you a new year filled with memories as warm as our own.

Drew

YOU OUGHT TO BE IN DA PICTURES

Diners and diner foods dominate movie scenes – and often become the star of the show. It's no wonder our setting and menu feel like an old friend. Let's take a look at a few great examples of the connection between today's Max & Louie's menu and a few classic movie scenes.



Pulp Fiction (1994)
Pancakes, bacon, muffins and never-ending pours of **coffee** keep our "hero" hitmen alive and thriving in Quentin Tarantino's all-time greatest flick.



When Harry Met Sally (1989)
Meg Ryan's forceful moan embodies the way you might feel when you dig into our loaded **turkey sandwich**. As if Katz's Delicatessen in New York wasn't already famous enough, they now feature a sign at the table where the scene was shot so you can have your own "I'll have what she's having" moment. Don't forget the **pickle and coleslaw**. They're not just props. They're essentials.

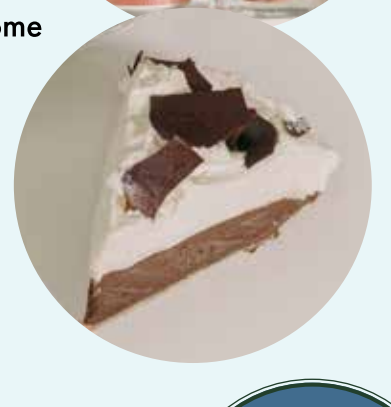


Diner (1982)
Shot almost entirely in a diner booth, this ode to Baltimore friendships shows how food connects people forever. As five childhood friends drift into adulthood, they reminisce and dream over **burgers, sandwiches, fries, eggs, hashbrowns and a ton of coffee**, making the food and diner itself co-stars.





Grease (1978)
It's the 1950s, so teens must be hanging out at a malt shop drive-in, right? Welcome to the Frosty Palace where Rydell High's T-Birds and Pink Ladies fuel their passions with Double Polar **burgers**, cherry soda **ice cream floats** with **chocolate ice cream and a slice of pie.** Why do they love Frosty Palace? They don't skimp on the ketchup like they do down the street at the Burger Diner.



OPEN DAILY, SUNDAY – THURSDAY: 7AM – 9PM FRIDAY – SATURDAY: 7AM – 10PM

Happy Hour at Melvin's!
Enjoy $2 off pints
$1 off ice cream & drinks
M-F, 3pm - 6pm

COFFEE, ESPRESSO, TEAS & DRINKS

LATTE
CAPPUCCINO
CORTADO
MACCHIATO
MOCHA
ESPRESSO
AMERICANO
MAX & LOUIE'S DRIP
MAX & LOUIE'S ICED COFFEE
COLD BREW
HOT TEA
CHAI LATTE
MATCHA LATTE
HOT CHOCOLATE



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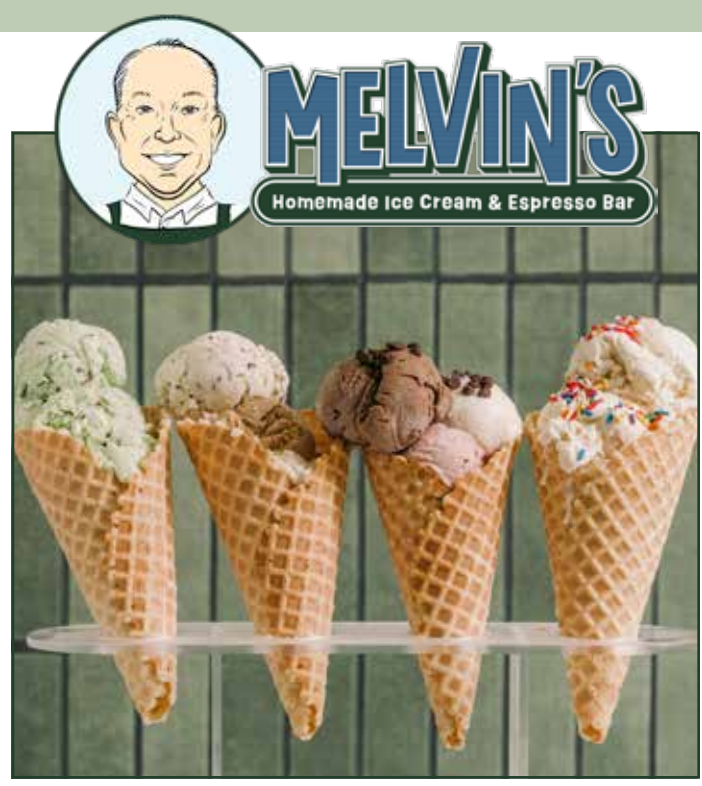


ICE CREAM & DESSERTS

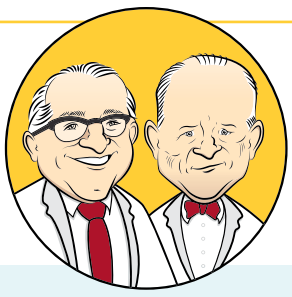
CUP · CONE · COOKIE

Vanilla
Chocolate
Mint Chocolate Chip
Cookies & Cream
Coffee
Strawberry
Chocolate Chip
Mel-O-Mar
graham cracker, marshmallow and chocolate ganache

Shakes
Floats
Sundaes

ilovemelvins.com





TAKE MAX & LOUIE'S DINER FAVORITES HOME.

Happy Hour

Monday through Friday 3 – 6PM
+ the last open hour of every day

Ask your server for Happy Hour Specials!

BREAKFAST

New York Deli Benedict
Grilled house-baked rye bread, poached eggs, hot pastrami, topped with hollandaise, served with home-fried potatoes. Sub over (2) potato latkes.

Challah French Toast
Three (3) thick challah bread slices dipped in our egg custard and griddled. Served with housemade warm maple butter syrup.
Make it a platter, add 2 eggs, bacon or sausage.

Salami & Eggs
Pancake-style omelet with grilled Hebrew National salami, made with three (3) extra large farm fresh eggs, served with home fries or hashbrowns and choice of toast

SMOKED FISH

All fish platters come w/lettuce, tomatoes, onions, carrots, cream cheese and a toasted bagel

Bagel and Lox Sandwich
Our fresh baked bagel, topped with cream cheese, smoked salmon lox, tomato, onion and capers

Smoked Salmon Lox Platter
Smoked salmon lox imported from Brooklyn

Smoked White Fish Salad Platter
Housemade smoked white fish salad

Smoked Fish Combo Platter
Sliced smoked salmon lox and smoked white fish salad

BAKERY

Babka Muffin | Loaf
A rich sweet bread braided with chocolate or cinnamon.

Rugelach (3)
Bite-sized sweet pastries filled with assorted fillings

Giant Cookies

New York Cheesecake
Takes you back to Broadway!

Baker's Dozen - 13
Choose from our traditional and popular flavors.

LUNCH & DINNER

SHAREABLES

Crispy Onion Rings Half | Full
Piled high and served with Ranch Dressing

Hummus Platter
Served with fresh veggies and bagel chips

Loaded Potato Latkes
Two (2) crispy potato pancakes, topped with sour cream, bacon and shredded cheese.

Homemade Potato Chips
Served with a side of homemade ranch dip

APPETIZERS

Hungarian Stuffed Cabbage (1) or (2)
Beef and rice stuffed cabbage rolls simmered in our sweet & sour tomato sauce, served with bagel chips

Potato Latkes (1) or (2)
Crispy potato pancakes, served with apple sauce and sour cream

Cheese Blintzes
Three (3) crepes filled with a delicious blend of farmers and cottage cheeses, served with berry sauce and sour cream

Potato Knish
Gabilla's Coney Island special dough filled with mashed potato and onions

Noodle Kugel Kupcake
Our famous baked noodle-raisin-custard casserole is a traditional Jewish treat.

BURGERS

OUR BURGERS ARE 1/2lb CERTIFIED ANGUS BEEF SERVED WITH FRENCH FRIES AND A NEW YORK PICKLE ON A FRESH BAKED BRIOCHE BUN

SUB FOR VEGGIE BURGER
SUB SWEET POTATO FRIES
SUB ONION RINGS
ADD FRIED EGGS
ADD AVOCADO
ADD 2OZ PASTRAMI



B • F • S
BURGER, FRIES & SHAKE

JUST ORDER IT!

OPEN-FACED SANDWICHES

Open-faced Reuben
Pastrami, corned beef or turkey with sauerkraut, thousand island dressing, smothered with melted swiss cheese over rye bread

Open-faced Roast Turkey
Served with mashed potatoes, cranberry sauce and brown gravy over country white bread

Open-faced Roast Beef
Served with mashed potatoes & brown gravy over country white bread

Open-faced Meatloaf
Served with sauted onions, mushrooms, mashed potatoes and brown gravy over challah bread

Open-faced Tuna Melt
Our famous tuna salad served on rye bread, topped w/ melted cheddar - Add tomato • add bacon

SOUPS & SALADS

Chicken Matzoh Ball Soup
reg bowl | lg bowl
Homemade chicken soup, matzoh ball(s), pulled chicken, vegetables and noodles

Split Pea Soup reg bowl | lg bowl

Classic Caesar Salad
Romaine lettuce, parmesan cheese and croutons
Add Grilled Chicken or Salmon

ENTREES

ADD A SIDE GARDEN OR CAESAR SALAD

Grilled Salmon
Wild-caught and grilled salmon with herb butter, served with rice pilaf and our daily vegetable.

Hungarian Stuffed Cabbage
Two large cabbage rolls stuffed with beef and rice in a sweet & sour tomato sauce, served with mashed potatoes.

Corned Beef Cabbage
Classic corned beef and cabbage, served with mash potatoes & our daily vegetable.

Homestyle Meatloaf
Topped with sauteed onions, mushrooms and brown gravy, served with mashed potatoes.

Scan the QR code for our



KIDS MENU

COLD NEW YORK DELI SANDWICHES

ALL OF OUR SANDWICHES ARE MADE WITH THE FRESHEST INGREDIENTS ON HOUSE-BAKED BREAD, SERVED WITH COLESLAW AND A NEW YORK PICKLE. ON A BAGEL • GLUTEN-FREE BREAD, ADD FRENCH FRIES, ONION RINGS, or SWEET POTATO FRIES

Roast Beef
Freshly sliced roast beef w/ lettuce & tomato on fresh-baked onion roll

Chopped Liver
Housemade chopped chicken liver served w/ lettuce, tomato & red onions on rye

New York Deli Salami
Hebrew National salami on rye

Tuna Salad Sandwich
Solid white albacore tuna, celery, mayo, lettuce & tomato

Egg Salad Sandwich
Chopped hard-boiled eggs, celery, mayo, lettuce & tomato

HOT NEW YORK DELI SANDWICHES

Grilled Meatloaf
Grilled country white bread and melted provolone cheese

Reuben
Choice of hot pastrami, corned beef or turkey piled high with sauerkraut, swiss cheese and thousand island on grilled rye bread

Hot Pastrami
Piled high on rye

The New Yorker
Hot roast beef, bacon, melted mozzarella, horseradish sauce on toasted hoagie roll

Broadway Deli Dip
Hot sliced roast beef, melted mozzarella on onion roll, served w/ au jus

Philly Cheesesteak
Hand-shaved beef, grilled onions and peppers, cheese sauce and melted provolone cheese on our fresh-baked hoagie roll. add jalapeños add crispy bacon

Meatball Parmesan Hero
Housemade meatballs, tomato sauce and melted mozzarella

Chicken Parmesan Hero
Breaded chicken cutlet, tomato sauce and melted mozzarella

SEE YA IN CIBOLO

We're gearing up our new Cibolo location in Cibolo Crossing – our second Max & Louie's New York Diner. For years people have asked us when we're going to expand and the time has finally come.

Located about 13 miles east of the San Antonio metro area, it's an understatement to say Cibolo is growing. The population has bloomed from 3,035 in 2000 to more than 37,000 according to the 2020 U.S. Census Bureau count. The ongoing growth is projected to be bring the population to more than 43,000 by 2030. Cibolo is well situated too, almost smack dab between IH-10 to the south and IH-35 to the north. Randolph Air Force Base, a primary pilot training center, plus the city's proximity to New Braunfels, San Antonio and Austin, make Cibolo a magnet for those seeking a quieter home and smaller hometown living.

It's attracting businesses too. The strategic location and growing population help fuel that sector, with new industrial, manufacturing and distribution companies, logistics and healthcare services leading the way.

Our new Max & Louie's joins a number of retailers and Santikos Theaters in Cibolo Crossing, just off IH-35 North. While the building is new, you'll be greeted with familiar faces, the same menu, an adjoining Melvin's Homemade Ice Cream and Espresso Bar, plus our well-known core value of family serving families. Even our Happy Hour Specials from our full bar (Monday through Friday 3 – 6PM and the last open hour of every day) will follow us to Cibolo.

Yes, we're hiring. At both locations. If you're looking for a job delivering fanatical hospitality within a strong team environment, visit us online at maxandlouies.com/jobs to start the process.

We can't wait to welcome friends old and new to our exciting expansion in Cibolo. We'll see you there!







yelp SKIP THE WAIT

Scan the QR code to get ahead of the crowd by joining our Yelp waitlist:

MAX & LOUIE'S
NEW YORK DINER

maxandlouies.com | 210-483-7600

226 West Bitters Rd., Ste. 126
San Antonio, TX 78216



BREAKING THE RULES

Every industry has its secrets and restaurants are no different. We'll let you in on why our menu items are priced as they are.

We only use top-shelf ingredients from breads, cheeses, meats, pickles, sauerkraut, dairy goods and more.
We don't reduce portion sizes when ingredient prices rise.
We will never compromise on quality because YOUR HAPPINESS comes first.

We know our customers would taste the difference if we substituted lesser-quality ingredients for our standard high-quality ones. And you would notice if we cut corners and portion sizes when prices rise. So we simply won't compromise. And we believe you won't either. That's why you're here.

Thank you for continuing your tradition of supporting our local family-owned small business. Your love keeps us focused on always doing the right thing. ***Because we know you CAN taste the difference.***

JANUARY

Jan 1: Bloody Mary Day – It's OK if this celebration spills into the first week (or two) of the year. You deserve it after all that partying. Good thing Max & Louie's has a full bar!

Jan 14: National Hot Pastrami Sandwich Day – Celebrate the iconic diner sandwich with the best in the city. Our premium pastrami is piled high on rye, giving you a warm hug.

Jan 31: National Hot Chocolate Day – When it's cold outside it's cozy inside with our house-made hot chocolate (not from a mix!) topped with a handcrafted marshmallow.

FEBRUARY

Feb 3: Carrot Cake Day – Everyone's favorite way to eat more veggies! Ours features cream cheese frosting, the way it was intended. Make it a well-rounded finish to your meal.

Feb 17: National Cabbage Day – Even if you've never had stuffed cabbage, ours will make you feel nostalgic for ancestral foods. **Plus it's handmade in house from Drew's family recipe and so good it's featured in a best-selling cookbook!**

Scan QR code to buy your copy!



Feb 22: National Margarita Day – San Antonio's cocktail of choice, made to order (not batched) and served with or without a salted rim. Try it with mezcal instead of tequila.

MARCH

March 3: Purim – Hamantaschen are a traditional sweet-baked pastry served for this fun Jewish holiday. Our housemade hamantaschen are filled with fruit preserves, sweet poppy seeds or chocolate. Might as well try them all.

Mar 19: National Poultry Day – We have so many poultry items on our menus we could feather a thousand beds! Chicken and waffles is a best seller – but our roast turkey dinner and our half a roasted chicken platter are high in the pecking order too.

Mar 21: Maple Syrup Saturday – One of the most talked-about items on our menu is our warm maple butter syrup. It starts with real maple syrup and gilds the lily with butter. Seize the day and pour it on.