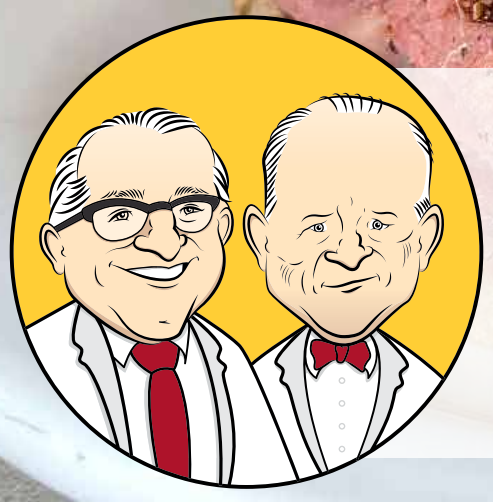


Everything you love to eat!



MAX & LOUIE'S
NEW YORK DINER

April-May-June 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:

Full-Service Catering | Drop-off Catering | Pick-up Catering

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

THE INSIDE SCOOP: CIBOLO GRAND OPENING | EARLY MAY 2026

You have questions and Drew has answers. And away we go ...

Q: Why are you opening a second location?
A: We chose our Bitters/281 location because it's a central location with plenty of families and businesses nearby. If you've ever been to our flagship Bitters location on a weekend – or any day at lunchtime – then you know how busy we can get! The Cibolo area is another central location that's growing with family homes and businesses, making it an ideal second location. We hope those loyal customers who have been schlepping across town to dine with us for nearly 10 years can now visit us as neighbors. And we're excited to meet a new group of diners and wowing them too.

Q: How will the Cibolo location impact the original location?
A: There should be no impact at all.

Q: What will be different at the Cibolo location?
A: Nothing but the location. Our menu will remain the same, some of our staff will transfer temporarily to get the operation running smoothly, and some staff members who live closer to Cibolo may transfer there permanently. Even Melvin's is opening within the Cibolo Max & Louie's New York Diner. But our huge menu, our focus on fanatical hospitality and our generous, high-quality food will always be at the heart of Max & Louie's and Melvin's no matter our address.

Q: Is Cibolo the only expansion you have planned?
A: Yes, this is the only expansion in the San Antonio area for now. We are also planning a smaller diner near our family in Port St. Lucie, Florida. But that timeline is still in the forming. Our current focus remains on continuing to serve fanatical hospitality to the wider San Antonio community.

AND YES WE'RE HIRING. At both the Bitters and Cibolo locations. If you or someone you know is looking for a job in a strong, supportive team environment that delivers fanatical hospitality and great benefits, start the process online at **maxandlouies.com/jobs**.





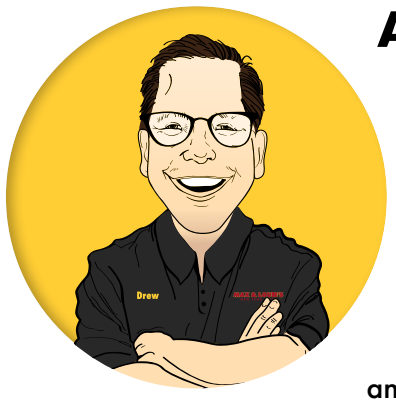


yelp SKIP THE WAIT

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

maxandlouies.com | 210-483-7600

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



An Exciting Renewal

Our early dreams of opening a New York style diner in San Antonio began with recollections of our favorite family diners in Long Island. From the shiny chrome and bright colors to the comfy booths, the décor began to take shape.

The classic diner foods remained etched on our souls and helped us shape the menu. We wanted to continue to share platters, order exactly what we're craving at the moment (including breakfast for dinner), eat a light meal or indulge in special treats. The diner experience is dependably nostalgic and rooted in culture and we wanted to share it.

Our opening menu wasn't too different than what you're enjoying today. We've expanded it a bit, tweaked it to add Texas twists, and removed items that didn't hit the mark. We're often asked if we're a chain because of our polished style and huge menu.

What makes that question funny is that we weren't sure our diner would be as big a success as it has been. There isn't a strong history of old-school East Coast diners in San Antonio, and some of the menu items were mysterious to many Texans. But you tried our freshly baked bagels, topped them with lox, ordered plenty of cheese blintzes, subbed potato latkes for hash browns and absolutely embraced Challah French Toast.

You are the reason we're expanding to Cibolo. We're still not a chain. We're just extending our hospitality and sharing our memories with more friends, new and old. Thank you for loving the diner experience as much as we do.

Drew

FRESH IDEAS FOR SPRING



Did you know your taste receptors change every couple of weeks? Our sense of what tastes good or bad varies with our life phases: Younger taste buds like sweeter flavors, in middle age we often lose our sensitivity to sweet and salty foods and opt for spicier new flavors we've learned to love. Throughout our lives, oral hygiene, smoking and medical conditions impact our sense of taste too. The rebirth of spring is a great time to renew your palate and experience new flavors.

Regulars at Max & Louie's have "go to" dishes you may want to try:

-If you like tuna salad, you'll love our smoked white fish salad. It's a delicate, creamy, smoky mix that's long been a deli staple. We make ours right here, blending smoked freshwater whitefish with creamy mayo and the crunch of finely diced celery and onion. It's a bagel's best friend (after lox and cream cheese).



-Chorizo breakfast taco lovers will flip for our Salami & Eggs omelet. We grill slices of Hebrew National brand salami, mix in three freshly scrambled eggs and create a flat omelet that delivers puro savory/slightly spicy/meaty pleasure.

-Gotta have hash browns? Try potato latkes instead. They also feature potatoes and onions (shredded, not diced), and give you crispy grilled flavor. It's your choice to top them with sour cream, apple sauce or both. Or order your latkes loaded with sour cream, bacon and shredded cheese – like a baked potato.

MAYDAY, MAYDAY

Holy calendar creep, Batman. Don't panic. We've got you covered. Crisis averted.

Passover really snuck up on us this year. I just don't have time to cook all of the traditional Seder dishes.
Max & Louie's to the rescue! Matzoh Ball Soup? Check. Gefilte fish? Check. Brisket? Check. In fact, we even have charoset and tzimmes on our special Passover catering menu. Call or stop by and order by April 6th to get it home on time. Make your bubbe proud. Or – come in and enjoy your favorite Passover dishes at Max & Louie's. The special menu is available in limited quantities from March 31 – April 8.

It's Easter tomorrow. Our plans changed and we're staying home. How can we still celebrate with the whole family?
The kids will LOVE having breakfast at Max & Louie's – and so will you. Head over after church, your backyard Easter egg hunt or lazy morning. Our menu is a big basket of everything you love to eat.

It's Mother's Day and I forgot to make a plan. Now what?
Bring her (and the whole fam) to Max & Louie's for a special Mother's Day celebration. We'll be celebrating all weekend long. Prefer to stay home? Politely excuse yourself, call in an order, and come pick it up. Or have a delivery service drop it to your door. Whew. ***You're still mom's favorite!***

Our kid deserves an epic graduation event. How can we pull it off?
Max & Louie's schools everyone on graduation parties. After the ceremony, bring them all for a private party in our Millie Ray Room. Plan ahead and we'll have everything set. It's an honors class in matriculating to the next phase of their life. **Too many to herd into our diner?** We can cater in your home and take care of everything. **Celebrating with just the core family?** Gather your proud group around our tables and let our staff make you all feel special.

We want to make Memorial Day, well, memorable.
Commemorate the day all weekend long with the all-American menu at Max & Louie's. From the Philly Cheesesteak to the Club Salad, our ready-to-eat meals are shareable, flavorful, and unforgettable. ***And, active duty service members receive 10% off the check every day, all year long.***

Scan the QR code to Order All Your Catering Needs NOW!

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



Try the **Affogato:** Espresso + Ice Cream



Scan the QR code to view the full menu.



ICE CREAM & DESSERTS

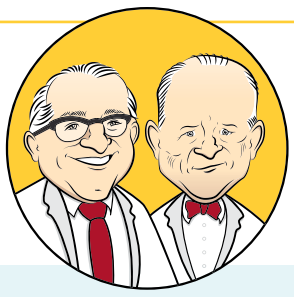
CUP · CONE · COOKIE

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

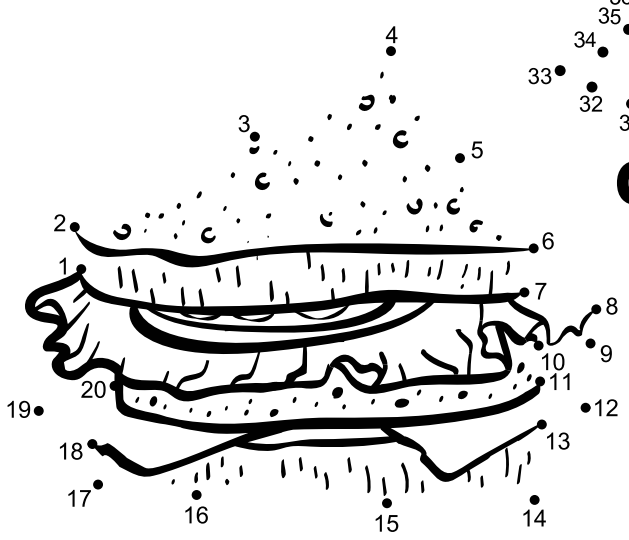
IT'S GAME TIME!

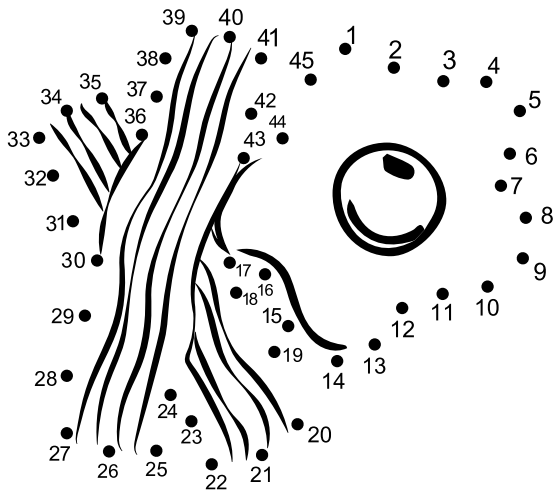
Diner Doodle

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.



CHEERS!

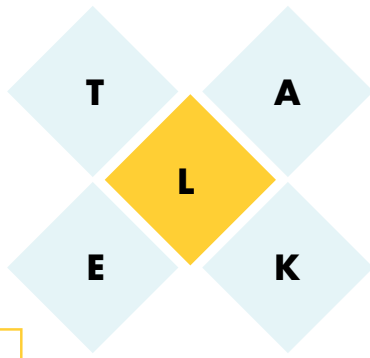




Grab a piece of paper (or a napkin) and flex your skills!

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.



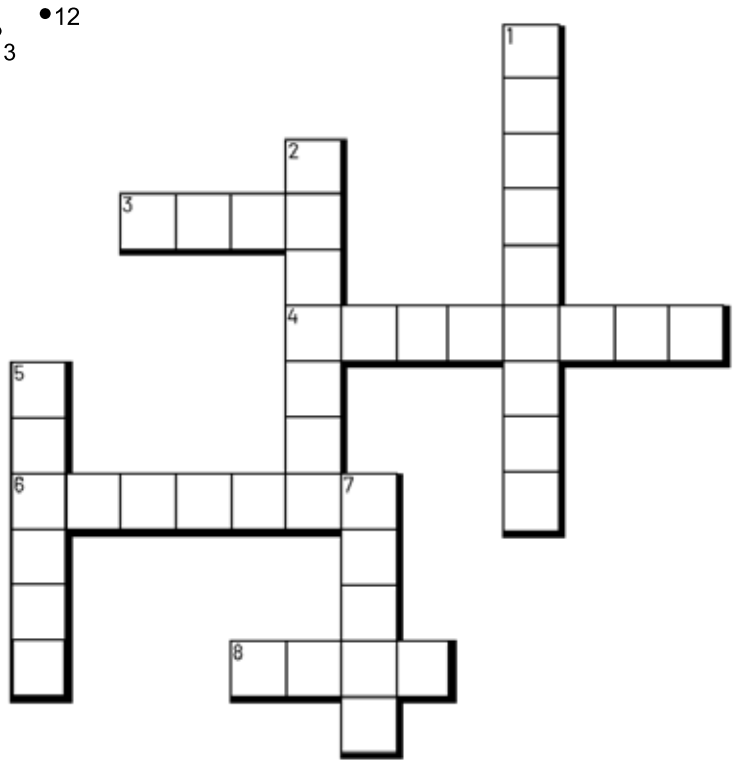
Score:

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:

It's Good to Be Green



Across

3. Key ingredient in many gumbos
4. 'Little trees' and healthy side dish
6. Sour, dill, bread-and-butter
8. Split legume in one of our popular soups

Down

1. A nutty ice cream flavor
2. The basis of coleslaw
5. One a day keeps the doctor away?
7. Caesar, Cobb, Chopped, Tuna



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.***

APRIL

April 12: National Grilled Cheese Day - Create your own ooey-gooey two-cheese masterpiece on our house-baked challah, or on white, wheat, rye or gluten-free bread. Stuff it with extras like bacon or mushrooms and make a day of it.
(Pro tip: Onion rings are the perfect side.)

April 16: National Eggs Benedict Day - With four unique Bennies on the menu, your go-to brunch dish will make the day more memorable.

April 21: National Chickpea Day - New on our menu: A platter of smooth chickpea hummus with crisp bagel chips. It's a sharable way to start your meal with a healthy crunch!

MAY

May 4: May the Fourth Be With You... at Max & Louie's!

May 10: Mother's Day - Shower her with love and her favorite foods and cocktails. It's a simple recipe passed on through the ages.

May 25: National Wine Day - Our wine list pairs with the entire menu. Just ask for suggestions.

May 28: National Hamburger Day - Our B.F.S Combo is an Insta-hit that's undeniably popular. Yet there are 10 others to choose from – and many ways to personalize your signature burger. We don't mind.

JUNE

June 4: National Orange Juice Day - We STILL squeeze our own fresh oranges. Ask to watch. It's mesmerizing.

June 21: Father's Day - Let him put his feet up as he relaxes with his loving family around the table at Max & Louie's. We'll cook his steak the way he likes it. Promise.

June 22: National Onion Ring Day - We serve a big mound of hot onion rings with ranch dressing. But there's ketchup on the table for good measure.