

# MAXIMÓN

## GUACAMOLE

Queso Fresco & Cape Gooseberry ↔14↔

## APPETIZER

Queso Fundido ↔14↔

rajas, tequila

ADD: CHORIZO +4 | CRAB +12

## CEVICHE

Rockfish ↔15↔

key lime, avocado, salsa roja

Oyster ↔20↔

salsa verde mignonette, cilantro,  
pink peppercorn

## TACOS

Smoked & Pickled Mushrooms ↔16↔

brown butter, árbol salsa, crema

Grilled Shrimp &  
Colossal Crab ↔22↔

morita salsa, celery

Sliced Wagyu ↔20↔

gruyère, horseradish,  
smoky dipping sauce

Fried Oyster ↔13↔

baja crema, pickled onion

Spicy Lobster ↔33↔

aji lima mayo, tomato habanero salsa

Fried Chicken ↔12↔

greens, árbol honey, chipotle salsa

## ENTRÉES

Colorado Lamb Chops crispy potatoes, tomato stir fry, oyster sauce ↔52↔

Braised Short Rib chimichurri, roasted potatoes ↔38↔

Portobello Fajitas ancho adobo, peppers, onions ↔28↔

Roasted Rockfish smoked dashi, hoja santa, seasonal vegetables ↔38↔

## DESSERT

Churros cardamom-lemongrass sugar, dulce de leche, oaxacan hot fudge ↔12↔

Tres Leches prickly pear sorbet, cornflake crumble, fresh fruit ↔12↔

In compliance with MD state guidelines and for the safety of our guests, all paper menus are disposed after each use.

To view our full wine and cocktail list, please visit [MaximonRestaurant.com](http://MaximonRestaurant.com) or scan the code provided.



## COCKTAILS

### Maximón Margarita | 18

patrón single barrel reposado, patrón citronge, agave, lime, salt

SMOKEY +2	SPICY +2	HERBACEOUS +2
ilegal mezcal	chile de árbol	poblano & epazote

### Luz de la Luna | 14

wheatley vodka, suze, green bell pepper, honey, lemon, basil

### Papel Picado | 15

charanda uruapan, plantation pineapple rum, raspberry, hoja santa, cinnamon, lime

## WINE

### Champagne & Sparkling

Ramon Canals-Canals, Cava Rosé Reserva 2016 | 12

Veuve Clicquot Brut NV | 25

### White Wine

Scarbolo, Pinot Grigio 2018 | 13

Shawn & Smith, Sauvignon Blanc 2018 | 13

Max Ferdinand Richter, Riesling 2018 | 13

### Rosé Wine

Cuvelier Los Andes, Rosé 2018 | 12

### Red Wine

Miguel Torres 'Cordilleras' Reserva Especial 2016 | 16

Saurus, Pinot Noir Select 2018 | 14

Bodega Cuarto Dominio, Chento Malbec 2017 | 14

## BEER

Corona Light | 6

Stone Scorpion Bowl IPA | 8

Anxo Rose Cider | 8