

MAXIMÓN

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 or scan the code provided.



GUACAMOLE

Queso Fresco, Sungolds, & Stone Fruit →14←

CEVICHE

Hamachi →18←

ají amarillo leche de tigre, papaya, black mint

Shrimp →16←

rocoto chile, jicama, charred herb salsa

Rockfish →15←

key lime, avocado, salsa roja

Oyster →20←

salsa verde mignonette, cilantro, pink peppercorn

SALADS

Heirloom Tomatoes →16←

sour plums, hibiscus and annatto

Hearts of Palm Salad →18←

cured beef, panca chile, passion fruit

MAXIMÓN TASTING EXPERIENCE

Dining experience crafted by our Culinary Team with optional agave spirit pairings

→120← | →190←

APPETIZERS

Mussels in Chilaquiles Verde jalapeño →16← ADD: CHORIZO +4

Pork Ribs chilean salsa, cilantro →16←

Queso Fundido rajitas, tequila →14← ADD: CHORIZO +4 | CRAB +12

TACOS

Smoked & Pickled Mushrooms brown butter, árbol salsa, crema →16←

Fried Fish baja crema, pickled onion →16←

Grilled Shrimp & Colossal Crab morita salsa, celery →22←

Sliced Wagyu gruyère, horseradish, smoky dipping sauce →20←

Spicy Lobster aji lima mayo, tomato habanero salsa →33←

TRADITIONAL PLATTERS

PLATTERS SERVED FAMILY STYLE WITH TORTILLAS, SALSAS, AND RICE

Carnitas →56←

evaporated milk, canela, chicharrón

Giant Prawns →68←

adobo, tequila

Marinated & Grilled Carne Asada →64←

poblanos, onions

ACCOMPANIMENTS

Grilled Squash →12←

ají amarillo

Hearts of Palm & Cucumber →12←

chile dressing

Sautéed Greens →12←

salsa verde

ENTRÉES

Colorado Lamb Chops crispy potatoes, tomato stir fry, oyster sauce →55←

Braised Short Rib chimichurri, roasted potatoes →38←

Portobello Fajitas ancho adobo, peppers, onions →28←

45 Day Dry-Aged New York Strip pasilla de oaxaca chiles →75←

Roasted Rockfish summer squash, hoja santa →42←

Two Pound Lobster butter, guajillo mole, árbol chile, rhubarb, crema →105←



A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

AGAVE FLIGHTS

Oso del Sol- House Favorites 25

Fortaleza Blanco by Don Guillermo
pineapple, olive, lime zest

Mi Campo Blanco
orange blossom, pineapple, white pepper

Herencia Mexicana Blanco
lemon curd, star fruit, tarragon

Tequilero- Francisco Alvarez 40

Roca Patrón Blanco
vegetal, black pepper, lime

Roca Patrón Reposado
cinnamon, caramel, mushroom

Roca Patrón Añejo
ginger, grapefruit, vanilla

Agave angustifolia 25

Bozal Sacatoro
minerals, fennel, seaweed

Tepua Bacanora
mint, pineapple, ginger

Vago Espadin by Joel Barriga
coffee, butterscotch, vegetal

Estado 30

Derrumbes Durango
papaya, wildflower, grass

Derrumbes San Luis Potosi
jalapeño, lime zest, green apple

Derrumbes Tamaulipas
earth, green vegetation, leather

Sotol 22

Sotol por Siempre
wet earth, minerals, white pepper

La Higuera
jalapeño, lime zest, green apple

Fabriquero Coahuila
melon, evergreen, lemon peel

Tesoro Escondido 100

Wahaka Vino de Mezcal Nuevo Leon de Castilla
floral, coconut, fig

Mezonte Michoacan
cotija, peppermint, strawberry

La Venenosa Etnica Tutsi
cedar, citrus, dried herbs

BEER

DRAFT

Pacifico	8
Hysteria Atlas Amber Ale	9
Union Atlas IPA	9
Evolution Blurred Vines Hazy IPA	9
Modelo Negra	8

BOTTLES & CANS

Anxo Rosé Dry Cider	8
Corona Extra	6
Corona Light	6
Tröegs DreamWeaver Wheat	8
Ommegang Hennepin Saison	8
Stone Scorpion Bowl IPA	8
Diamondback Order & Chaos Stout	8

COCKTAILS

Maximón Margarita | 16

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

CLASSIC	SMOKEY	SPICY	FROZEN
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Mariposa | 14

wheatley vodka, passion fruit, coconut, orange, lemongrass

Amor Confinado | 15

cimarron reposado tequila, cachaca, tomatillo, golden berry, epazote

Papel Picado | 14

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

Monchito | 16

ilegal mezcal, green chartreuse, coconut, pineapple, lime

Salida del Sol | 14

olmea altos plata tequila, pomegranate, turmeric, tamarind, salt

Xibalba | 16

bozal tobasiche mezcal, sherry, amaro, chocolate, hoja santa

Gin & Tonic | 16

Baltimore Spirits Company Shot Tower, USA | fever tree elderflower tonic, lemon, juniper, violet

Príncipe de Los Apóstoles, AR | fever tree aromatic tonic, grapefruit, pink peppercorn, huacatay

Xoriguer Mahón, ES | fever tree mediterranean tonic, lemon, thyme

BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Bodega Amalaya, Brut Nature Riesling-Torrentés NV SALTA, ARGENTINA	11
Ramon Canals-Canals, Cava Rosé Reserva 2016 PENEDES, SPAIN	12
Veuve Clicquot Brut NV CHAMPAGNE, FRANCE	25

WHITE WINE

Scarbolo, Pinot Grigio 2018 FRIULI-VENEZIA, ITALY	13
Max Ferdinand Richter Riesling Mülheimer Sonnenlay Zeppelin QbA 2018 MOSEL, GERMANY	13
McPhearson Cellars, Chenin Blanc 2017 LUBBOCK COUNTY, TEXAS	13
Bodega Garzón, Albariño Reserva 2019 GARZON, URUGUAY	12
Viñas Las Perdices, Viognier 2018 LUJAN DE CUYO, ARGENTINA	11
Bodega Colomé, Torrentés High Altitude Vineyards 2018 SALTA, ARGENTINA	12
Shawn & Smith, Sauvignon Blanc 2018 ADELAIDE HILLS, AUSTRALIA	13
Cuvelier Los Andes Rosé 2018 VALLE DE UCO, ARGENTINA	12

RED WINE

Bodega Cuarto Dominio, Chento Malbec 2017 MENDOZA, ARGENTINA	14
Azienda Vinicola Palladino, Barbera d' Alba Superiore 2016 LANGHE, ITALY	13
Mas Marer, Monsant Red Blend 2016 MONSANT, SPAIN	13
Saurus, Pinot Noir Select 2017 PATAGONIA, ARGENTINA	14
Miguel Torres, "Cordilleras" Reserva Especial 2016 Cabernet Sauv. Single Vineyard MAIPO VALLEY, CHILE	16
McPhearson Cellars, EVS Red Blend, "Windblown" 2017 TEXAS HIGH PLANES, TEXAS	14
Bodegas Garzón, Cabernet Franc Reserve 2016 GARZON, URUGUAY	13
Weingut Paul Achs, Blaufrankisch Heideboden 2018 BURGENLAND, AUSTRIA	13