

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, Pomegranate →16←

SALADS

Beet & Quince →16←

goat cheese, sour orange, burnt chiles

Hearts of Palm Salad →18←

cured beef, panca chile, passion fruit

TACOS

Smoked & Pickled Mushrooms →16←

brown butter, árbol salsa, crema

Fried Fish →16←

baja crema, pickled onion

Grilled Shrimp & Colossal Crab →23←

morita salsa, celery

Fried Chicken →15←

greens, árbol honey, chipotle salsa

Sliced Wagyu →21←

gruyère, horseradish, smoky dipping sauce

Spicy Lobster →33←

aji lima mayo, tomato habanero salsa

ACCOMPANIMENTS

Roasted Potatoes →12←

ají amarillo

Sautéed Greens →12←

salsa verde

Hearts of Palm Gratin →12←

ricoto chile cream

(*) Indicates raw or undercooked products.

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. A customary gratuity of 20% will

be added to all parties of 8 or more guests.

CEVICHE

Hamachi* ají amarillo leche de tigre, papaya, black mint →18←

Shrimp* rocoto chile, jicama, charred herb salsa →16←

Rockfish* key lime, avocado, salsa roja →15←

APPETIZERS

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

Oysters salsa verde mignonette, cilantro, pink peppercorn →20←

Pork Ribs chilean salsa, cilantro →16←

Seared Hudson Valley Foie Gras preserved blueberry chamoy, chiltates, huaraches →24←

Queso Fundido rajas, tequila →14← ADD: CHORIZO +4 | CRAB +13

BRUNCH ENTRÉES

Short Rib Fried Rice sunny side up eggs, pickled cabbage, ají amarillo →32←

Avocado Toast harvest bread, poached eggs, avocado mash, pickled red onion →16← ADD: CURED BEEF +4

Buttermilk Pancakes with Canela queso fresco, seasonal preserves →12←

American Breakfast egg, rocoto bacon, breakfast potatoes, toast →14←

Huevos Rancheros fried egg, black beans, tortilla, avocado, queso fresco →14← ADD: STEAK +12

Breakfast Tacos scrambled eggs, chihuahua cheese, pico de gallo →12← ADD: CHORIZO +4

Bacon, Egg, & Cheese Torta rocoto bacon, queso oxaca, avocado, tomato →14←

Chilaquiles Verde poached egg, crema, queso oxaca, pico de gallo →15← ADD: CHORIZO +4

Crab Omelette colossal crab, hash brown, ají amarillo →24←

PLATTERS

SERVED FAMILY STYLE WITH TORTILLAS, SALSAS, AND RICE | ADD EGGS + 8

Carnitas evaporated milk, canela, chicharrón →56←

Marinated Carne Asada poblanos, onions →67←

Giant Prawns adobo, tequila →68←

Grilled Iberico Secreto adobo, tequila →125←

Smoked A5 Miyazaki Wagyu nopales sofrito, masa amazaki butter →MKT←

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

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

COCKTAILS

Maximón Margarita | 16

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

CLASSIC	SMOKEY	SPICY
<p>Colibri 14 wheatley vodka, passion fruit, coconut, orange, lemongrass</p>	<p>Monchito 16 ilegal mezcal, green chartreuse, coconut, pineapple, lime</p>	
<p>Papel Picado 14 charanda uruapan, plantation pineapple rum, raspberry, cinnamon, lime</p>	<p>Xibalba 16 bozal tobasiche mezcal, sherry, amaro, chocolate, hoja santa</p>	
<p>Amor Confinado 15 cimarron reposado tequila, cachaca, tomatillo, golden berry, epazote</p>		

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 Norton, 101 Bubbles, Grüner NV MENDOZA, 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
Casa Magoni, Chardonnay-Vermentino 2018 VALLE DE GUADALUPE, MEXICO	16
Emmolo, Sauvignon Blanc 2019 NAPA VALLEY, CALIFORNIA	13
Cuvelier Los Andes Rosé 2018 VALLE DE UCO, ARGENTINA	12

RED WINE

Bodega Cuarto Dominio, Chento Malbec 2017 MENDOZA, ARGENTINA	14
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
Weingut Paul Achs, Blaufrankisch Heideboden 2018 BURGENLAND, AUSTRIA	13

BEER

DRAFT

Pacifico	8
Hysteria Atlas Amber Ale	9
Diamond Back Green Machine 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 Ordver & Chaos Stout	8