

# M A X I M Ó N

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](https://MaximonRestaurant.com) or scan the code provided.



## GUACAMOLE

**Queso Fresco, Gooseberry** →16←

## CEVICHE

**Hamachi\*** →18←

ají amarillo leche de tigre, papaya, black mint

**Shrimp\*** →16←

rocoto chile, charred herb salsa, jicama

**Rockfish\*** →15←

key lime, avocado, salsa roja

## APPETIZERS

**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←

**Beet & Quince Salad** goat cheese, sour orange, burnt chiles →16←

## TACOS

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

**Grilled Shrimp & Colossal Crab** morita salsa, celery →23←

**Sliced Wagyu** gruyère, horseradish, smoky dipping sauce →21←

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

## PLATTERS

SERVED FAMILY STYLE WITH TORTILLAS, SALSAS, AND RICE

### Carnitas

evaporated milk, canela, chicharrón

→56←

### Grilled Iberico Secreto

sesame plum sauce, vegetable stir fry

→125←

### Giant Prawns

adobo, tequila

→68←

### Marinated & Grilled Carne Asada

poblanos, onions

→67←

### Whole Fried Rockfish

savory crema

→66←

### Smoked A-5 Miyazaki Wagyu

nopales sofrito, masa amazake butter

→MKT←

## ACCOMPANIMENTS

**Roasted Potatoes** →12←

ají amarillo

**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 Halibut** seasonal squash, dashi, hoja santa →42←

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

(\* ) 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.

## 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*

## COCKTAILS

### Maximón Margarita | 16

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

| CLASSIC   | SMOKEY  | SPICY |
|---|---|-------|
| <p><b>Colibri 14</b><br/>wheatley vodka, passion fruit, coconut, orange, lemongrass</p>                 | <p><b>Monchito 16</b><br/>ilegal mezcal, green chartreuse, coconut, pineapple, lime</p>   |       |
| <p><b>Papel Picado 14</b><br/>charanda uruapan, plantation pineapple rum, raspberry, cinnamon, lime</p> | <p><b>Xibalba 16</b><br/>bozal tobasiche mezcal, sherry, amaro, chocolate, hoja santa</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 Veltliner NV   MENDOZA, ARGENTINA | 11 |
| Ramon Canals-Canals, Cava Rosé Reserva 2016   PENEDES, SPAIN           | 12 |
| Veuve Clicquot Brut NV   CHAMPAGNE, FRANCE                             | 25 |

### WHITE WINE

|  |    |
|--|----|
| 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, "Tolentino" Malbec 2017   MENDOZA, ARGENTINA           | 14 |
| Ernesto Catena, "Padrillos" Pinot Noir 2016   MENDOZA, ARGENTINA              | 14 |
| McPhearson Cellars, "Windblown" EVS Red Blend 2017   TEXAS HIGH PLANES, TEXAS | 14 |
| Weingut Paul Achs, Blaufrankisch Heideboden 2018   BURGENLAND, AUSTRIA        | 13 |

## BEER

### DRAFT

|                                  |   |
|----------------------------------|---|
| Pacifico                         | 8 |
| Hysteria Atlas Amber Ale         | 9 |
| Diamondback "Green Machine" IPA  | 9 |
| Evolution Blurred Vines Hazy IPA | 9 |
| Modelo Negra                     | 8 |

### BOTTLES

|                 |   |
|-----------------|---|
| Corona Extra    | 6 |
| Corona Light    | 6 |
| Victoria Lager  | 6 |
| Modelo Especial | 6 |