

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, Gooseberry →14←

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

MAXIMÓN TASTING EXPERIENCE

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

→120← | →190←

APPETIZERS

Oysters salsa verde mignonette, cilantro, pink peppercorn →19←

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

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 →14←

Roasted Chicken Tortilla Soup crema, queso fresco →15←

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 →29←

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

Shenandoah 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

Tequilero 40

El Tesoro Blanco
pear, aloe vera, brown butter

El Tesoro Reposado
mint, dill, chocolate

El Tesoro Anejo
jasmine, cinnamon, chocolate

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
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Colibri 14
wheatley vodka, passion fruit, coconut, orange, lemongrass

Monchito 16
ilegal mezcal, green chartreuse, coconut, pineapple, lime

Papel Picado 14
charanda uruapan, plantation pineapple rum, raspberry, cinnamon, lime

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 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

Vicentin, "Blend de Malbec" 2017 MENDOZA, ARGENTINA	15
Iris Vineyards, Pinot Noir 2018 WILLAMETTE VALLEY, OREGON	18
McPherson, "Tre Colore" Red Blend 2017 HIGH PLAINS, TEXAS	14
Weingut Paul Achs, Blaufrankisch Heideboden 2018 BURGENLAND, AUSTRIA	13
Vina Robles, Cabernet Sauvignon 2018 PASO ROBLES, CALIFORNIA	18

BEER

DRAFT

Pacifico	8
Stone "Tangerine Express" Hazy IPA	9
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