



M A X I M Ó N

A P P E T I Z E R S

Guacamole
queso fresco, muscat grapes
→14←

Chilean-Style Pork Ribs
serrano & fresno chile salsa, cilantro
→16←

C E V I C H E

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

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

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

T A C O S

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

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

Duck Confit
tomatillo salsa, nori chiltates
→18←

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

Spicy Lobster
aji lima mayo, tomato habanero salsa
→29←

MENU AVAILABLE 3:00PM-5:00PM

() 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.*



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COCKTAILS

Maximón Margarita 18

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

CLASSIC	SMOKEY	SPICY
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Colibri 16

wheatley vodka, passion fruit, coconut,
orange, cilantro

Curandero 17

charanda uruapan rum, tepache,
hibiscus, ginger

Solamente 17

olmeca altos plata tequila, pineapple,
honey, aji amarillo, chamomile

Metafisica 16

caravedo pure quebranta pisco,
green apple, soursop, huacatay

Parhelio 18

sierra norte corn whiskey, tamarind,
ginger, shiro miso, egg white

Diamante Negro 16

avua amburana cachaca, amontillado sherry,
horchata, mango, damiana

Levanta Muertos 18

rey campero mexicano mezcal, xtabentun,
cold brew, condensed milk, ancho

Xibalba 18

bozal tobasiche mezcal, sherry, amaro
chocolate, hoja santa

Agua Fresca 12

SPIRIT-FREE

choice of guava, soursop or prickly pear
horchata

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