

# MAXIMÓN

In compliance with MD state guidelines and for the safety of our guests, all paper menus are disposed after each use.  
Digital menus can be found at [MaximonRestaurant.com](https://www.MaximonRestaurant.com)

## BEVERAGES

Brewed Coffee →4←

Nitro Cold Brew Coffee →8←

Espresso →5←

Cappuccino →6←

Latte →6←

Hot Tea →4←

EARL GREY

PEPPERMINT CARDAMOM

CHAMOMILE CITRUS

RUBY OOLONG

Agua Fresca →12←

## PASTRIES

Plain Croissant →4←

Seasonal Muffin →3←

## ACCOMPANIMENTS

Rocoto Bacon →6←

Turkey Sausage →5←

Two Eggs (any style) →5←

Fresh Fruit →6←

Toast →3←

WHITE

WHEAT

GLUTEN-FREE

Bagel →5←

Hash Brown →5←

## SIGNATURE ENTRÉES

Huevos Rancheros →14←

fried eggs, black beans, tortilla, avocado, queso fresco **ADD: STEAK +12**

---

Breakfast Tacos →12←

scrambled eggs, chihuahua cheese, pico de gallo **ADD: CHORIZO +4**

---

Chilaquiles Verde →15←

poached egg, crema, queso oaxaca, pico de gallo **ADD: CHORIZO +4**

---

Bacon, Egg, & Cheese Torta →14←

rocoto bacon, queso oaxaca, avocado, tomato

---

Shrimp Ceviche →16←

rocoto chile, charred herb salsa, jicama

---

## BREAKFAST CLASSICS

Buttermilk Pancakes with Canela →12←

queso fresco, seasonal preserves

---

American Breakfast →14←

egg, rocoto bacon, breakfast potatoes, toast

---

Crab Omelette →24←

colossal crab, hash brown, aji amarillo

---

## LIGHT FARE

Soaked Oats →10←

greek yogurt, pumpkin seeds, chia, seasonal fruit

---

Avocado Toast →16← **ADD: CURED BEEF +4**

harvest bread, poached eggs, avocado mash, pickled red onion

---

*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.*