

MAXIMÓN



Full Wine &
Cocktail List

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←

TACOS

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

ají lima mayo,
tomato habanero salsa
→29←

SIDES

Roasted Potatoes

ají amarillo
→12←

Sautéed Greens

salsa verde
→12←

ANTICUCHOS

Chicken Thigh

rocoto chile, cilantro
→12←

Lamb Skirt Steak

rocoto chile, mint
→17←

Dry-Aged Rib Cap

black & white sesame, macha
→26←

APPETIZERS

Guacamole queso fresco, muscat grapes →14←

Pork Ribs chilean salsa, cilantro →16←

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

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

Beet & Rhubarb Salad goat cheese, sour orange, burnt chiles →14←

Roasted Chicken Tortilla Soup crema, queso fresco →15←

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

ENTRÉES

Braised Short Rib chimichurri, roasted potatoes →38←

Portobello Fajitas ancho adobo, peppers, onions →28←

45 Day Dry-Aged New York Strip pasilla de oaxaca →75←

Roasted Halibut asparagus, peas, dashi, hoja santa →37←

Shenandoah Lamb Chops crispy potatoes, tomato stir fry, oyster sauce →55←

Lobster Pasta ají amarillo, huacatay pesto, 24-month aged parmesan →64←

PLATTERS

SERVED FAMILY STYLE WITH TORTILLAS, SALSAS, AND RICE

Carnitas evaporated milk, canela, chicharrón →56←

Shenandoah Lamb Saddle barbacoa, avocado leaf, hoja santa →76←

Whole Fried Rockfish savory crema →66←

Marinated Carne Asada poblanos, onions →67←

Giant Prawns adobo, tequila →68←

Grilled Iberico Secreto sesame plum sauce, vegetable stir fry →125←

Smoked A-5 Miyazaki Wagyu nopales sofrito, masa amazake butter →MKT←

(*) 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.

TASTING EXPERIENCE

dining experience crafted by our culinary team with optional agave spirit pairings

→120← | →190←

AGAVE FLIGHTS

House Favorites 25

Artenom 1579
tropical fruit, wet stone, mint

Siembra Valles Blanco
vegetal, minerals, peppercorn

Fortaleza Blanco by Don Guillermo
pineapple, olive, lime zest

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 | 18

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

CLASSIC	SPICY	MEZCAL
Colibri 16 wheatley vodka, passion fruit, coconut milk, orange, cilantro		Parhelio 18 sierra norte oaxacan corn whiskey, tamarind, ginger, shiro miso, egg white
Curandero 17 charanda uruapan rum, tepache, hibiscus, ginger		Diamante Negro 16 avuá amburana cachaça, amontillado sherry, horchata, mango, damiana
Solamente 17 olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile		Levanta Muertos 18 rey campero mexicano mezcal, xtabentún, cold brew, condensed milk, ancho
Metafisica 16 caravedo puro quebranta pisco, green apple, soursop, huacatay		Xibalba 18 bozal tobasiche mezcal, sherry, amaro, chocolate, hoja santa

GIN & TONIC

Baltimore Spirits Company Shot Tower, USA | fever tree elderflower tonic, lemon, juniper, violet 18

Gracias a Dios, MX | fever tree lemon tonic, lemon, pineapple, marigold 18

Träkál, CL | fever tree aromatic tonic, apple, mint, juniper 18

SPIRIT-FREE

Agua Fresca choice of guava, soursop, or prickly pear 12

Horchata rice, almond, milk, cinnamon, vanilla 12

BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Sant'Anna, Prosecco ITALY	12
Ramon Canals-Canals, Cava Rosé Reserva 2016 PENEDES, SPAIN	12
Camille Braun, Cremant de Alsace Rosé FRANCE	14
Taittinger Brut NV CHAMPAGNE, FRANCE	25

WHITE WINE

Georg Albrecht Schneider, Trocken Riesling 2016 RHEINHESSEN, GERMANY	12
Bodegas Eidosela, Albarino 2019 RIAS BAIXAS, SPAIN	13
Casa Magoni, Chardonnay-Vermentino 2018 VALLE DE GUADALUPE, MEXICO	16
Vicentin, Blanc de Malbec 2019 VISTA FLORES, ARGENTINA	16
Three Brooms, Sauvignon Blanc 2020 MARLBOROUGH, NEW ZEALAND	14
Au Bon Climat, Chardonnay 2019 CALIFORNIA, UNITED STATES	18
Portal da Calçada Vinho Verde Rose 2019 MINHO, PORTUGAL	12

RED WINE

Iris Vineyards, Pinot Noir 2018 WILLAMETTE VALLEY, OREGON	18
La Puerta, Malbec 2018 LA RIOJA, ARGENTINA	12
Weingut Paul Achs, Blaufrankisch Heideboden 2018 BURGENLAND, AUSTRIA	13
Twenty Rows, Cabernet Sauvignon 2018 CALIFORNIA, UNITED STATES	18

BEER

DRAFT

Pacifico	8
Stone "Tangerine Express" Hazy IPA	9
Diamondback "Green Machine" IPA	9
Modelo Negra	8

BOTTLES

Corona Extra	6
Corona Light	6
Victoria Lager	6
Modelo Especial	6
Tecate	6