

# 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←

## ANTICUCHOS

### Chicken Thigh

rocoto chile, cilantro  
→12←

### Dry-Aged Rib Cap

black & white sesame macha  
→26←

## APPETIZERS

**Guacamole** queso fresco, ranier cherry →14←

**Pork Ribs** chilean salsa, cilantro →16←

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

**Queso Fundido** rajas, tequila →14← ADD: CHORIZO +4 | CRAB +12 | SEASONAL TRUFFLE +30

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

**Seared Hudson Valley Foie Gras** sour plum chamoy, chiltates, huaraches →24←

## 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←

### Spicy Lobster

ají lima mayo,  
tomato habanero salsa  
→29←

## PLATTERS

SERVED FAMILY STYLE WITH TORTILLAS, SALSAS, AND RICE

**Carnitas** evaporated milk, canela, chicharrón →56←

**Whole Fried Rockfish** savory crema →66←

**Marinated Carne Asada** poblanos, onions →67←

**Giant Prawns** adobo, tequila →68←

**Grilled Iberico de Bellota** sesame plum sauce, vegetable stir fry →125←

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

## BRUNCH ENTRÉES

**Short Rib Fried Rice** sunny side up eggs, pickled cabbage, ají amarillo →32←

**Avocado Toast** harvest bread, soft boiled eggs, avocado mash, pickled red onion →16← ADD: CURED BEEF +4

**Buttermilk Pancakes with Canela** queso fresco, seasonal preserves →12←

**American Breakfast** egg, rocoto bacon, breakfast potatoes, toast →14←

**Huevos Rancheros** fried egg, black beans, tortilla, avocado, queso fresco →14← ADD: STEAK +12

**Breakfast Tacos** scrambled eggs, chihuahua cheese, pico de gallo →12← ADD: CHORIZO +4

**Bacon, Egg, & Cheese Torta** rocoto bacon, queso oxaca, avocado, tomato →14←

**Chilaquiles Verde** poached egg, crema, queso oxaca, pico de gallo →15← ADD: CHORIZO +4

**Crab Omelette** colossal crab, hash brown, ají amarillo →24←

(\* ) 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

## 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
<p><b>Colibri 16</b> wheatley vodka, passion fruit, coconut milk, orange, cilantro</p>	<p><b>Solamente 17</b> olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile</p>	<p><b>Curandero 17</b> charanda uruapan rum, tepache, hibiscus, ginger</p> <p><b>Parhelio 18</b> sierra norte oaxacan corn whiskey, tamarind, ginger, shiro miso, egg white</p>

## 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

## 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
Taittinger Brut NV   CHAMPAGNE, FRANCE	25

## WHITE WINE

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
Twenty Rows, Cabernet Sauvignon 2018   CALIFORNIA, UNITED STATES	18

# BEER

## DRAFT

Pacifico	8
Stone "Tangerine Express" Hazy IPA	8
Evolution Lot 3 IPA	9
Modelo Negra	8
Hysteria Atlas Amber Ale	8

## BOTTLES

Corona Extra	7
Corona Light	7
Victoria Lager	7
Modelo Especial	7