

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←

Spicy Lobster

ají lima mayo,
tomato habanero salsa
→29←

Sliced Wagyu

gruyère, horseradish,
smoky dipping sauce
→22←

SIDES

Roasted Potatoes

ají amarillo
→12←

Sautéed Greens

salsa verde
→12←

ANTICUCHOS

Chicken Thigh

rocoto chile, cilantro
→12←

Dry-Aged Rib Cap

black & white sesame macha
→26←

APPETIZERS

Guacamole queso fresco, sweet surrender grapes →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←

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←

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←

(* 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>Colibri 16 wheatley vodka, passion fruit, coconut milk, orange, cilantro</p>	<p>Solamente 17 olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile</p>	<p>Curandero 17 charanda uruapan rum, tepache, hibiscus, ginger</p> <p>Parhelio 18 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

ROSÉ

Bertaud De Belieue 'Le Fête Du Rosé' 2018 PROVENCE, FRANCE	15
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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
Franz Haas, Pinot Grigio 2018 TRENTO-ALTO ADIGE, ITALY	13
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