

# MAXIMÓN

## CEVICHE

*Chilled seafood seasoned with fresh citrus*

### Hamachi\*

*aji amarillo leche de tigre, papaya, black mint • 18*

### Shrimp\*

*jicama, charred herb salsa, rocoto chile, • 16*

### Rockfish\*

*key lime, avocado, salsa roja • 15*

## TACOS

*Two per order. At Maximón we use a variety of heirloom corns for our tortillas from various locations in Mexico; currently we're sourcing Bolita Amarillo from Oaxaca. This corn provides a unique flavor that is rich in color with a toothsome finish.*

### Smoked & Pickled Mushrooms

*brown butter, árbol salsa, crema • 16*

### Grilled Shrimp & Colossal Crab

*morita salsa, celery • 23*

### Spicy Lobster

*aji lima mayo, tomato habañero salsa • 29*

### Duck Confit

*tomatillo salsa, nori chiltates • 18*

### Chorizo

*ancho, salsa verde, crema • 15*

### Short Rib Birria

*mulato, árbol salsa • 18*

### Sliced Wagyu

*gruyère, horseradish, smoky dipping sauce • 22*

*(\*) 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.*

## GUACAMOLE

### Guacamole

*queso fresco, seasonal fruit • 15*



*Maximón will match \$1 of each guacamole sale to the HYTC organization.*

## ANTICUCHOS

*Items grilled over binchotan charcoal- a cooking technique commonly used in Nikkei cuisine brought to Peru and other Latin American countries by the Japanese.*

### Chicken Thigh

*rocoto chile, cilantro • 12*

### Scallop

*wagyu lardo, rocoto, nori beef jus • 13*

### Dry-Aged Rib Cap

*black & white sesame macha • 26*

### Hamachi Collar

*huitlacoche ponzu, tortillas • 18*

## PLATES

*Plates are arranged in order from lighter to more substantial. Intended for sharing.*

### A-5 Tartare Tostadas

*pasilla de oaxaca, keluga caviar • 22*

### Seared Foie Gras

*preserved plum chamoy, chiltates, huaraches • 24*

### Halibut

*squash, blossoms, dashi, hoja santa • 19*

### Chicita Taco

*hokkaido uni, crema • 11*

### Pork Ribs

*merken, chilean salsa • 16*

### Poached Grouper

*coconut milk, aji mirasol, incan red drops • 20*

### Oysters

*salsa verde mignonette, cilantro, pink peppercorn • 19*

### Queso Fundido

*rajas, tequila • 14*

**CHORIZO+4 | CRAB+12 | TRUFFLE +MKT**

### Lamb Chop

*crispy potato, tomato stir fry, oyster sauce • 21*

### Sautéed Greens

*salsa verde • 12*

### Potatoes

*cured egg yolk, botija powder, sauce huancaína • 14*

### Short Rib

*chimichurri, potatoes • 20*

### Beets with Nectarine

*goat cheese, sour orange, burnt chiles • 15*

### New York Strip

*pasilla de oaxaca • 36*

## PLATTERS

*Served with our house made tortillas, salsas, and rice.*

### Carnitas

*evaporated milk, canela, chicharrón • 56*

### Marinated Carne Asada

*poblanos, onions • 67*

### Giant Prawns

*adobo, tequila • 68*

### Whole Fried Rockfish

*savory crema • 66*

### Portobello Fajita

*poblanos, onions • 35*

### Grilled Iberico Secreto

*sesame plum sauce, vegetable stir fry • 125*

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

## 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 Añejo  
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 deCastilla  
floral, coconut, fig

Mezonte Michoacan  
cotija, peppermint, strawberry

La Venenosa Etnica Tutsi  
cedar, citrus, dried herbs

## COCKTAILS

**Maximón Margarita** *patrón single barrel reposado, patrón citronge, agave, lime, salt • 18*

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

### GIN & TONIC

BSC 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

Le Fête Du Rosé, Grenache Blend 2020   PROVENCE, FRANCE	15
Portal da Calçada, Vinho Verde Rosé 2019   MINHO, PORTUGAL	12

### 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

### 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
Diamondback "Green Machine" IPA	9
Modelo Negra	8
Hysteria Atlas Amber Ale	8

### BOTTLES

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