



**M A X I M Ó N**

**A P P E T I Z E R S**

**Guacamole**  
queso fresco, ranier cherry  
⇒14⇐

**Chilean-Style Pork Ribs**  
serrano & fresno chile salsa, cilantro  
⇒16⇐

**C E V I C H E**

**Hamachi Ceviche\***  
aji amarillo leche de tigre, papaya, black mint  
⇒18⇐

**Rockfish Ceviche\***  
key lime, avocado, salsa roja  
⇒15⇐

**Oysters\***  
salsa verde mignonette, cilantro, pink peppercorn  
⇒19⇐

**T A C O S**

**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**  
aji lima mayo, tomato habanero salsa  
⇒29⇐

**MENU AVAILABLE 3:00PM-5:00PM**

*(\*) 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.*



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## COCKTAILS

### Maximón Margarita 18

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

CLASSIC	SMOKEY	SPICY
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#### Colibri

wheatley vodka, passion fruit, coconut,  
orange, cilantro

16

#### Curandero

charanda uruapan rum, tepache,  
hibiscus, ginger

17

#### Solamente

olmeca altos plata tequila, pineapple,  
honey, aji amarillo, chamomile

17

#### Parhelio

sierra norte corn whiskey, tamarind,  
ginger, shiro miso, egg white

18

## SPIRIT - FREE

#### Agua Fresca

choice of guava, soursop or prickly pear

12

#### Horchata

rice, almond, milk, cinnamon, vanilla

12

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