

M A X I M Ó N



Full Wine &
Cocktail List

C E V I C H E

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←

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

ají lima mayo, tomato habanero salsa

→29←

Sliced Wagyu

gruyère, horseradish,
smoky dipping sauce

→22←

A N T I C U C H O S

Chicken Thigh rocoto chile, cilantro →12←

Dry-Aged Rib Cap black & white sesame macha →26←

A P P E T I Z E R S

Guacamole →14←

queso fresco, ranier cherry

Pork Ribs →16←

chilean salsa, cilantro

Oysters →19←

salsa verde mignonette, cilantro, pink peppercorn

Queso Fundido →14←

rajas, tequila **ADD: CHORIZO +4 | CRAB+12**

SEASONAL TRUFFLE + MKT

Beet & Rhubarb Salad →14←

goat cheese, sour orange, burnt chiles

Seared Hudson Valley Foie Gras →24←

sour plum chamoy, chiltates, huaraches

S I G N A T U R E S A N D W I C H

Maximon Burger →18←

rosetta black angus beef, sweet rocoto bacon, edam cheese, fries

P L A T T E R S

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.

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>Curandero 17 charanda uruapan rum, tepache, hibiscus, ginger</p>
<p>Solamente 17 olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile</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

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