

# 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 & Local Blue Crab

*morita salsa, celery • 23*

### Spicy Lobster

*aji lima mayo, tomato habañero salsa • 29*

### Duck Confit

*tomatillo salsa, nori chiltates • 18*

## SIDES

### Roasted Potatoes

*aji amarillo • 12*

### Sautéed Greens

*salsa verde • 12*

## 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*

### Dry-Aged Rib Cap

*black & white sesame macha • 26*

## APPETIZERS

### Guacamole

*queso fresco, muscat 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**

### Beet & Rhubarb Salad

*goat cheese, sour orange, burnt chilies • 14*

### Roasted Chicken Tortilla Soup

*crema, queso fresco • 15*

## PLATTERS

*Served with our house made 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

### Avocado Toast

*toasted sourdough bread, avocado mash,  
za'atar spice, grated eggs, cilantro sprigs,  
pickled cherry tomato • 17*

### Yogurt Parfait

*house made granola, puffed amaranth,  
smoked agave, toasted pumpkin seeds,  
orange supreme, mint • 13*

### Norteño

*potato hash, poached eggs, salsa verde,  
serrano ham, chorizo verde • 15*

### Masa Pancake

*smoked agave syrup, spiced whipped cream,  
macerated fruit • 15*

### Maximón Home Fries

*grilled scallion dressing, salsa mexicana • 9*

### Huevos Rancheros

*salsa mexicana, refried beans, fried egg,  
sliced avocado • 15*

### Torta Benedicto

*lump crab meat, poached eggs,  
arbol hollandaise, old bay • 22*

### Croissant Madame

*pepper jack mornay sauce, sliced ham • 18*

### 3 Egg Omelet

*choice of shrimp, serrano ham or crab,  
salsa roja, home fries • 25*

*(\*) 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>Metafisica 16</b> caravedo puro quebranta pisco, green apple, soursop, huacatay</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
Camille Braun, Cremant de Alsace Rosé   FRANCE	14
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
Weingut Paul Achs, Blaufrankisch Heideboden 2018   BURGENLAND, AUSTRIA	13
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

## BOTTLES

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