MAXIMÓN

CEVICHE

Chilled seafood seasoned with fresh citrus

Hamachi*
grapes, verdita sauce, lychee fruit · 18

Rockfish*
grilled pineapple, cucumber, aguachile verde, smoked agave · 15

Mussels Escabeche
jalapeño, carrot, roasted fresno chile, red pepper purée · 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 Pork Jowl
green cabbage, avocado salsa, chile pasilla · 16

House Cured Pastrami
thousand island, pickled red cabbage · 17

Crunchy Mahi Mahi
plantain crusted mahi mahi, red cabbage, chipotle mayo · 17

Grilled Shrimp & Local Blue Crab
holy trinity soffritto, salsa verde · 23

Plancha Chicken
marinated chicken, lettuce, tomatillo, salsa chipotle · 15

Smoked & Pickled Mushrooms
brown butter, árbol salsa, crema · 16

SIDES

Maximon Home Fries
grilled scallion dressing, salsa mexicana · 9

Sautéed Greens
salsa verde · 12

APPETIZERS

Guacamole
queso fresco, seasonal fruit · 15

Pork Ribs
chilean salsa, cilantro · 16

Oysters
salsa verde mignonette, cilantro, pink peppercorn · 19

Queso Fundido
rajas · 14
ADD: chorizo +4 | crab +12

Roasted Beet Salad
pomegranate molasses, habañero, burnt eggplant purée, romanesco · 14

Baby Gem Lettuce Salad
roasted corn, caesar dressing, corn tortilla crisp, queso cotija, cilantro · 13
ADD: CHICKEN +6 | BEEF+10 LOBSTER +24

Heirloom Corn Quesadilla
salsa mexicana, chipotle tomatillo crema, queso chihuahua · 14
ADD: CHICKEN +6 | BEEF+10 | LOBSTER +24

TORTAS

Served with hand cut fries

Chicken Milanese
crispy chicken, arugula, red onion, lemon herb aioli · 18

Dry Aged Burger
two 4oz dry aged beef patties, pepper jack cheese, sautéed mushrooms & onions, lettuce, tomato, applewood smoked bacon, chipotle mayo · 21

Maine Lobster
lobster tempura, aji lima mayo, pickled jalapeño, soft herbs · 36

Short Rib
braised short rib, avocado, salsa roja, pickled red onion, shaved vegetable · 20

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
hash brown, poached eggs, salsa verde, queso fresco, chorizo verde, cilantro · 15

Buttermilk Pancakes with Canela
queso freso, seasonal preserves · 12

Huevos Rancheros
salsa mexicana, refried beans, fried egg, sliced avocado, arbol · 15

Torta Benedicto
maryland crab meat, serrano ham, chile de arbol, hollandaise, crack pasilla chile, poached eggs · 22

Croissant Madame
pepper jack mornay sauce, serrano ham, fried egg, chives · 18

3 Egg Omelet
choice of 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
Colibri 16 wheatley vodka, passion fruit, coconut milk, orange, cilantro		**Curandero 17** charanda uruapan rum, tepache, hibiscus, ginger
Solamente 17 olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile		**Parhelio 18** sierra norte oaxacan corn whiskey, tamarind, ginger, shiro miso, egg white

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

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 | TRENTINO-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

BOTTLES

Corona Extra 7

Corona Light 7

Victoria Lager 7

Modelo Especial 7