

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 mush-
rooms & 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 fresco, 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
<p>Colibri 16 wheatley vodka, passion fruit, coconut milk, orange, cilantro</p>	<p>Solamente 17 olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile</p>	<p>Curandero 17 charanda uruapan rum, tepache, hibiscus, ginger</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

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

BOTTLES

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