

# 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><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>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
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