



MAXIMÓN

RAW BAR

Shrimp Aguachile*
tomato, pomegranate,
avocado, hibiscus chamoy,
red onion, cucumber,
jalapeno • 19

Yellowtail*
red onion, avocado, tomato,
basil, leche de tigre • 19

Tuna Tostadas*
ahi tuna, chipotle mayo,
avocado mousse,
spicy sesame oil • 21

Oysters*
salsa verde mignonette,
cilantro, pink peppercorn • 19

TACOS

One 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 full bodied finish.

Smoked & Pickled Mushrooms*
brown butter, árbol salsa, crema • 10

Crunchy Mahi Mahi*
plantain crusted mahi mahi,
red cabbage, chipotle mayo • 11

Carne Asada*
salsa tatemada, peanuts, pico de gallo,
radish, cilantro • 11

Asparagus Frito*
masa, green pepita sauce, habanero • 9

Lamb Barbacoa
salsa borracha, pickled vegetables,
red onion • 13

Grilled Shrimp*
roasted pineapple salsa, avocado crema,
fresno chile • 13

STARTERS

Chips & Salsa*
chilean salsa • 13

Guacamole*
queso fresco, seasonal fruit • 16

APPETIZERS

Chicken Chicharrónes
aioli criollo, onion mojo • 19

Pork Ribs*
merken, chilean salsa • 18

Chicken Tinga Tetela*
black bean puree, avocado crema,
pico de gallo • 12

Mussels*
chorizo, shallots, white wine,
saffron, roasted garlic, toast • 21

Maryland Crab Fritters
chipotle mayo, lime • 23

Chileatole*
epazote corn masa soup, charred
corn, lump crab meat • 20

Queso Fundido*
rajas • 17
ADD: GREEN CHORIZO+5 | CRAB+12

Heirloom Corn Quesadilla*
salsa mexicana, chipotle tomatillo
crema, queso chihuahua • 17
ADD: CHICKEN +7 | BEEF+12 | SHRIMP +12

Smoked Chicken Wings*
agave, arbol, lime • 18

SALADS

Caesar*
parmesan, tomatoes, garlic,
oregano, croutons • 17

Delicata Squash Salad*
spring mix, candied pecans,
fried squash chips, avocado
leaf dressing • 18

Roasted Beet Salad*
ancho pipelchuma, strawberry,
tomato, pepitas, queso fresco,
greek yogurt • 17

ENTREES

FROM THE LAND

Roasted Chicken*
sweet plantain, black bean risotto,
smoked mushroom • 39

Palomilla Steak*
10 oz wagyu flat iron steak,
tropical fruit marinade,
chimichurri, frisée salad • 58

14 oz New York Strip*
aged for 28 days, glazed
eggplant, fresh hearts of
palm salad • 86

Chile Relleno*
poblano, navy beans, red pipian
mole, queso chihuahua, almond,
house tortillas • 28

FROM THE SEA

Seared Local Rockfish*
potatoes, spinach,
coconut shellfish broth • 38

Whole Roasted Lobster*
citrus butter, grilled lemon • MKT

U2 Grilled Tiger Prawn*
poblano sofrito • 44

SIDES

Street Corn*
pickled chili, queso fresco, crema • 14

Double Fried Potatoes*
smoked paprika, cayenne,
scallions, mayo • 14

Plantain Fried Rice*
onion mojo, egg,
carrot, celery,
soy beans • 14

Black Bean Risotto*
caramelized manchego cheese • 14

Roasted Brussels Sprouts*
tamarind gastrique, clementine,
crispy shallots • 14

(* Can be prepared gluten free. 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.

Atlas Restaurant Group takes pride in our outstanding quality of product and unique offerings. Here at Maximón, we draw inspiration

from traditional Latin American cuisine and give you our modern interpretation through stunning presentation, vibrant flavors, and

the atmosphere around you. To dive in deeper to our concept and menu, please visit our website at MaximonRestaurant.com

AGAVE FLIGHTS

House Favorites 30

Tequila Ocho Blanco
honeysuckle, white peach, jalapeno

G4 Blanco
cardamom, lemongrass, black peppercorn

Fortaleza Blanco
green olive, orange peel, anise

Tequilero 28

123 #1 Organic Blanco
earth, citrus, herbs

123 #2 Organic Reposado
vanilla, caramel, butter

123 #3 Organic Anejo
butterscotch, black pepper, chocolate

Ensamble 54

Wahaka
floral, citrus, minerals

Vago En Barro
wet soil, honeysuckle, anise

Neta
cinnamon, red grapes, cashew

Estado 30

Derrumbes Durango
papaya, wildflower, grass

Derrumbes San Luis Potosi
jalapeño, lime zest, green apple

Derrumbes Tamaulipas
earth, green vegetation, leather

Ancestral 44

Bozal Jabali
lavender, sage, vegetal

Bozal Chino Verde
dried herbs, ancho chile, charred meat

Bozal Coyote
dark chocolate, tobacco, clove

Karwinski 48

Jolgorio Cuixe
rose, cilantro, wet ash

Jolgorio Barril
jasmine, vanilla, wood

Rey Campero Madre Cuishe
white chocolate, banana, mint

COCKTAILS

Maximón Margarita *pasote blanco tequila, cointreau, agave, lime, salt* • 18

| CLASSIC | SPICY | MEZCAL |
|---------|-------|--------|
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Tormenta Invernal

case one vodka, tempest fugit banane, coconut, frangelico, lemon • 19

Solamente

olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile • 17

Apasionada

shot tower gin, agwa de bolivia, singani, lime, grapefruit soda • 16

Pera Fuego

del maguey vida mezcal, licor 43, st george spiced pear, faccia brutto centerbe, lemon, scrappy's bitters, egg white • 18

La Amada

casa del sol blanco, 5 sentidos tepestate, ancho reyes verde, orgeat, lime, mole bitters, chocolate bitters • 20

Sonadora

four roses bourbon, sol tarasco fungi, vago elote, amargo vallet, piloncillo • 17

Alquimia

siete misterios dob-yej mezcal, pajarote ponche de chocolate, sweet vermouth, baltamaro coffee amaro • 19

Edad de Piedra

bacardi ocho, apricot, amontillado sherry, cynar, nux alpina, orange peel • 16

SPIRIT FREE

Agua Fresca:

choice of soursop, passion fruit, or prickly pear • 12

Toronja Rosa

seedlip garden, prickly pear, lime, grapefruit soda • 15

BY THE GLASS

CHAMPAGNE & SPARKLING WINE

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| Santa Julia, Blanc de Blancs MENDOZA, ARGENTINA | 12 |
| Geisse "Amadeu" Brut 2018 BRAZIL | 15 |
| Geisse Moscatel 2018 BRAZIL | 15 |
| Raventos i Blanc "De Nit" Brut Rosé 2018 PENEDES, SPAIN | 19 |
| Laurent-Perrier "La Cuvee" Brut NV CHAMPAGNE, FRANCE | 28 |

ROSÉ

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| Boya Rosé of Pinot Noir 2020 VALLE DE LEYDA, CHILE | 12 |
| Miraval Cotes de Provence 2020 PROVENÇE, FRANCE | 16 |

WHITE WINE

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| Dom Diogo "Azal" Vinho Verde 2020 MINHO, PORTUGAL | 12 |
| Vina Mayu Pedro Ximenez 2020 VALLE DEL EQUI, CHILE | 13 |
| Garzón Sauvignon Blanc Reserva 2020 URUGUAY | 13 |
| Sposato Reserve Chardonnay 2019 LUJAN DE CUYO, ARGENTINA | 14 |

RED WINE

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| Saurus Pinot Noir 2019 PATAGONIA, ARGENTINA | 15 |
| Chakana Malbec 2020 VALLE DE UCO, ARGENTINA | 14 |
| Bodegas Urbina Rioja Reserva 2012 RIOJA, SPAIN | 17 |
| Monte Xanic Cabernet Sauvignon / Merlot 2018 VALLE DE GUADALUPE, MEXICO | 19 |

BEER

DRAFT

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| Stone "Buenaveza" Salt & Lime Lager | 8 |
| Stella Artois | 7 |
| Dogfish Head "Seaquench" Session Sour | 8 |
| Diamondback "Green Machine" IPA | 9 |
| Evolution "Imperial March" Imperial IPA | 9 |
| Stone "Xocoveza" Mexican Hot Chocolate Stout | 9 |

BOTTLES

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| Corona Extra | 7 |
| Corona Light | 7 |
| Victoria Lager | 7 |
| Modelo Especial | 7 |
| Modelo Negra | 7 |
| Pacifico | 7 |