



MAXIMÓN

RAW BAR

Shrimp Aguachile*

tomato, pomegranate, avocado, raisin hibiscus chamoy, jalapeño, cucumber, red onion • 19

Yellowtail*

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

Tuna Tostada

blue corn tostada, chipotle mayo, avocado, spicy sesame seed • 21

Oysters*

salsa verde mignonette, cilantro, pink peppercorn • 19

STARTERS

Crab Chileatole Soup*

pazote corn masa, charred corn, lump crab meat • 20

Chips & Salsa*

chilean salsa • 13

Guacamole*

queso fresco, seasonal fruit • 16

APPETIZERS

Chicken Chicharrones*

aioli criollo, onion mojo • 19

Pork Ribs*

merkén, chilean salsa • 18

Maryland Crab Fritters

arugula, chipotle mayo, honey, lime • 23

Smoked Chicken Wings*

agave, arbol, lime • 18

Mussels*

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

Heirloom Corn Quesadilla*

salsa mexicana, chipotle tomatillo crema, queso chihuahua • 17
CHICKEN +7 | BEEF + 12 | SHRIMP +12

Chicken Tinga Tetela*

corn tortilla, black beans purée, avocado crema, pico de gallo • 12

Queso Fundido*

rajas • 17
GREEN CHORIZO +5 | CRAB +12

SALADS

Caesar Salad*

parmesan, tomatoes, garlic oregano croutons • 17

Pilpelchuma Beet Salad*

ancho chile, strawberries, tomatoes, toasted pepitas, quesos fresco, beet yogurt • 17

Roasted Delicata Squash*

arcadian mix, candied pecans, fried squash chips, avocado dressing • 18

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

(*) 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.

ENTREES

FROM THE LAND

Roasted Chicken*

sweet plantain, black bean risotto, smoked mushroom • 39

Gratin Chile Relleno

chihuahua, stuffed poblano pepper, navy beans stew, toasted almonds, red pipian mole • 28

FROM THE SEA

U2 Grilled Tiger Prawn*

poblano sofrito • 44

Whole Roasted Lobster*

citrus butter, grilled lemon • MKT

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

Seared Local Rockfish*

potatoes, spinach, coconut shellfish broth • 38

SIDES

Double Fried Potatoes*

smoked paprika, cayenne, scallions, mayo • 14

Street Corn*

pickled chili, queso fresco, crema • 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

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

from traditional Latin American and Nikkei 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

Karwinskii 48

Jolgorio Cuixe
rose, cilantro, wet ash

Jolgrio 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
Pera Fuego <i>del maguey vida mezcal, herbal elixer, pear, lemon, vanilla, egg white</i> • 18	Tormenta Invernal <i>case one vodka, banana, coconut, hazelnut, lemon</i> • 19	Alquimia <i>siete misterios mezcal, sweet vermouth, amaro, cacao, coffee</i> • 19
Solamente <i>olmeca altos plata tequila, pineapple, honey, ají amarillo, chamomile</i> • 18	Sonadora <i>four roses bourbon, mezcal vago elote, mushroom charanda, amargo vallet, piloncillo</i> • 17	La Amada <i>casa del sol blanco tequila, tepextate mezcal, lime, almond, poblano, mole</i> • 20
		Aspasionada <i>bsc shot tower gin, bolivian brandy, grapefruit, lime, coca leaf</i> • 16
		Edad de Piedra <i>bacardi ocho rum, amontillado sherry, cynar, apricot, walnut</i> • 16

SPIRIT FREE

Sorbo Espinoso
seedlip notas de agave, cranberry, lime, prickly pear, panella, ginger beer • 16

Dias Nevados
seedlip spice, coconut, lemon, soursop • 16

BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Santa Julia, Blanc de Blancs MENDOZA, ARGENTINA	12
Geisse “Amadeu” Brut SERRA GAUCHA, BRAZIL	15
Geisse “Amadeu” Moscatel SERRA GAUCHA, BRAZIL	15
Raventos i Blanc “De Nit” Brut Rosé 2021 PENEDES, SPAIN	19
Laurent-Perrier “La Cuvee” Brut NV CHAMPAGNE, FRANCE	28

ROSÉ

Boya Rosé of Pinot Noir 2021 VALLE DE LEYDA, CHILE	12
Miraval Cotes de Provence 2021 PROVENÇE, FRANCE	16

WHITE WINE

Dom Diogo “Azal” Vinho Verde 2022 MINHO, PORTUGAL	12
Vina Mayu Pedro Ximenez 2021 VALLE DEL EQUI, CHILE	13
Morande Gran Reserva Sauvignon Blanc 2022 CASABLANCA VALLEY, CHILE	13
Sposato Reserve Chardonnay 2023 LUJAN DE CUYO, ARGENTINA	14

RED WINE

Saurus Pinot Noir 2021 PATAGONIA, ARGENTINA	15
Chakana Malbec 2020 VALLE DE UCO, ARGENTINA	14
Bodegas Urbina Rioja Reserva 2012 RIOJA, SPAIN	17
Monte Xanic Cabernet Sauvignon / Merlot 2022 VALLE DE GUADALUPE, MEXICO	19

BEER

DRAFT

Stone “Buenaveza” Salt & Lime Lager	8
Dogfish Head “Seaquench” Session Sour	8
Diamondback “Green Machine” IPA	9
Evolution “Imperial March” Imperial IPA	9
Duclaw Seasonal	9
Stella Artois	7

BOTTLES

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