



MAXIMÓN

AVAILABLE 3:00PM - 5:00PM

RAW BAR

Chilled seafood seasoned with fresh citrus

Shrimp Cocktail*

*agua chile roja, cucumber, red onion,
avocado, cilantro, fresh horseradish,
tortilla chips*

19

Yellowtail Tiradito*

*mango amarillo sauce, mango salsa,
sweet potato tuille*

20

Tuna Tostada*

*blue corn tostada, chipotle mayo,
avocado, spicy sesame oil*

21

Oysters*

*salsa verde mignonette,
cilantro, pink peppercorn*

19

*ceviches are served raw or may
contain raw ingredients*

APPETIZERS

Chips & Salsa*

chilean salsa • 13

Guacamole*

queso fresco, seasonal fruit • 16

Smoked Chicken Wings*

agave, arbol, lime • 18

Beef Birria Huarache*

*braised beef, white bean hummus,
green apple salad • 19*

Queso Fundido*

rajas • 17

ADD: GREEN CHORIZO +5 | CRAB +12

Chopped Salad*

*romaine, arugula, black beans, roasted corn,
cherry tomatoes, creamy cilantro dressing,
crispy tortillas • 18*

Cesar Salad*

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

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 toothsome finish.

Smoked & Pickled Mushrooms* <i>brown butter, árbol salsa, crema</i>	10
Crunchy Mahi Mahi* <i>plantain, red cabbage, chipotle mayo</i>	11
Carne Asada* <i>salsa tatemada, peanuts, pico de gallo, radish, cilantro</i>	11
Asparagus Frito* <i>masa, green pepita sauce, habanero</i>	9
Grilled Shrimp* <i>roasted pineapple salsa, avocado crema, fresno chile.</i>	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*