



MAXIMÓN

AVAILABLE 3:00PM-5:00PM



RAW BAR

chilled seafood seasoned with fresh citrus

Shrimp Coctel*

agua chile rojo, cucumber, avocado, cilantro, crema, fresh horseradish

19

Tuna Tostada*

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

21

Yellowtail Ceviche*

salsa criolla, gooseberry leche de tigre, sweet potato, thai basil, cilantro

20

Oysters*

salsa verde mignonette, cilantro, pink peppercorn

19

(ceviches are served raw or may contain raw ingredients)

APPETIZERS

Chips & Salsa*

chilean salsa13

Guacamole*

queso fresco, seasonal fruit16

Smoked Chicken Wings*

agave, arbol, lime18

Beef Birria Huarache*

braised beef, white bean hummus, green apple salad19

Queso Fundido*

rajas17

ADD: GREEN CHORIZO +5 | CRAB +12

Chopped Salad Tostada*

tortilla bowl, romaine, avocado, black bean salsa, sweet corn, tomato, bacon, creamy cilantro dressing18

Cesar Salad*

parmesan, smoked trout roe, sourdough croutons, cured egg yolk18

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*

brown butter, árbol salsa, crema10

Wild Blue Catfish Frito*

baja slaw, aji mango salsa, chipotle crema 11

Carne Asada*

salsa tatemada, peanuts, pico de gallo, radish, cilantro ... 11

Asparagus Frito*

masa, green pepita sauce, habanero9

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 6 or more guests.*