

## STARTERS

**Chips & Salsa** **GFP VEG VP**  
tomato, onion, fresno chili,  
cilantro • 13

**Guacamole** **GFP VEG VP**  
queso fresco, seasonal fruit • 16

**Crab Chileatole Soup** **GF VP**  
epazote, corn masa, charred corn,  
local lump crab meat • 20

## 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.*

**Lamb Birria** **GF**  
braised lamb shoulder, queso  
chihuahua, cilantro, red onion, lime,  
birria jus • 12

**Pulpo Zarandeado**  
chile spiced octopus, cabbage al  
escabeche, salsa borracha • 16

**Angus Ribeye** **GF**  
manchego, caramelized onions,  
cilantro, salsa verde tatemada • 20

**Al Pastor** **GF**  
duroc pork, pineapple,  
avocado salsa cruda • 10

**Shrimp al Gobernador** **GF**  
sinaloan style shrimp, queso chihuahua,  
mozzarella, chipotle tomatillo salsa • 13

**GFP** gluten free modification available

**GF** gluten free • **VEG** vegetarian

**VP** vegan modification available.

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.

## RAW BAR

**Yellowtail Ceviche** **GF** • 20  
sweet potato, corn,  
cilantro, red onion, radish,  
fresno chile, leche de tigre

**Tiradito de Atún** **GF** • 22  
mango, cucumber, red onion,  
avocado, cilantro oil, aguachile rojo

**Tuna Tostada** • 21  
blue corn toastada, chipotle crema,  
avocado, spicy sesame oil

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

*ceviches are served raw or may contain raw ingredients*

## APPETIZERS

**Manchego Fruit Salad** **GF VEG**  
asian pear, orange segments,  
cucumber, jicama, frisee,  
pistachio-mint vinaigrette • 18

**Avocado Salad** **GF VEG VP**  
hawaiian hearts of palm, butter  
lettuce, red onion, cherry tomato,  
upland cress, herbs, cotija cheese,  
honey lime vinaigrette • 19

**Chicken Chicharrones**  
aioli criollo, onion mojo • 19

**Blue Crab Tetela** **GF**  
masa wrapped blue crab, radish,  
cilantro, iceberg lettuce, creamy  
chipotle salsa • 24

**Chile Relleno** **VEG**  
roasted poblano pepper,  
fresh pomegranate, mozzarella,  
queso chihuahua,  
avocado puree • 12

**Beet Salad** **GF VEG**  
roasted yellow beets, goat cheese,  
upland cress, green grapes,  
walnuts orange vinaigrette • 19

**Maryland Crab Fritters**  
arugula, chipotle crema,  
honey, lime • 23

**Queso Fundido** **GF VEG**  
rajas • 19  
**CHORIZO & NAPAL | FRIJOLAS & EPAZOTE**

**Heirloom Corn**  
**Quesadilla** **GF VEG VP**  
chile pepita sauce, queso  
chihuahua y cotija • 17  
**SPINACH +5 | AYOCOTE BEANS +5 |  
MARINATED MUSHROOMS +9**

## TORTAS

*Sandwiches served with fries or arugula side salad*

**Chicken Milanese** **GFP**  
arugula, red onion,  
lemon herb aioli • 18

**Smoked Turkey** **GFP**  
swiss cheese, avocado, fried egg,  
sourdough bread, mayo • 18

**Dry Aged Burger** **GFP**  
two 4 oz patties, pepper jack,  
pickled vegetables,  
cilantro aioli • 21