

# MAXIMÓN

## RAW BAR

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

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

**Tuna Tostadas**  
yellowfin tuna, chipotle crema, avocado,  
spicy sesame oil  
21

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

*ceviches are served raw or  
may contain raw ingredients*

## STARTERS

**Chips & Salsa GFP VEG VP**  
chilean salsa • 13

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

## 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**  
cilantro aioli, onion mojo • 19

**Shrimp al Mojo de Ajo GF**  
ruby red shrimp, shallots, saffron, white wine,  
chili, garlic, toast • 25

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

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

**Enchilada Suiza**  
chicken, oaxaca cheese, cilantro, onion,  
creamy tomatillo sauce • 14

**Queso Fundido GF VEG**  
rajas • 19 **OPTIONAL WITH CHORIZO & NOPAL**

**Heirloom Corn Quesadilla**  
chile pepita sauce, jalapeno relish, cabbage  
al escabeche, queso chihuahua & cotija  
cheese

**ROASTED PERUVIAN CHICKEN +12 CHIPOTLE SHRIMP +15  
LAMB BIRRIA +18 HUITLACOCHÉ +19**

## TACOS

*One per order. At Maximón we use a  
variety of heirloom corns for our made  
tortillas from various locations in Mexico;  
currently we're sourcing Bolita Amarillo  
from Oaxaca.*

**Lamb Birria GF**  
braised lamb shoulder, queso  
chihuahua, cilantro, red onion, lime,  
birria jus • 14

**Pulpo Zarandeado**  
chile spiced octopus, cabbage al  
escabeche, salsa borracha • 18

**Angus Ribeye GF**  
manchego, caramelized onions,  
cilantro, salsa verde tatemada • 22

**Al Pastor GF**  
duroc pork, pineapple,  
avocado salsa cruda • 12

**Sinaloan Style Shrimp GF**  
sinaloan style shrimp, queso chihuahua,  
mozzarella, chipotle tomatillo salsa • 13

## TORTAS

*Served with hand cut fries or side salad*

**Chicken Milanese GFP**  
arugula, red onion, avocado puree  
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

## BRUNCH ENTREES

**Avocado Toast GFP VEG VP**  
toasted sourdough bread, avocado mash,  
za'atar spice, grated eggs, cilantro sprigs,  
cherry tomatoes • 17

**Yogurt Parfait GFP**  
house-made granola,  
smoked agave, toasted pumpkin seeds,  
orange supreme, mint • 13

**Norteño GFP VP**  
hash brown, poached eggs, chorizo & nopal,  
queso fresco, avocado salsa cruda, cilantro • 15

**Buttermilk Pancakes with Canela**  
queso fresco, seasonal preserves • 15

**Huevos Rancheros GF VEG VP**  
salsa verde tatemada, refried beans, fried egg,  
sliced avocado • 15

**Eggs Benedict GFP**  
canadian bacon, poached eggs, hollandaise • 22

**Croissant Madame GFP**  
pepper jack, serrano ham, fried egg • 18

**Crab Omelet GFP**  
maryland crab meat, hollandaise, old bay,  
chives, home fries • 25

**American Breakfast GFP**  
two eggs any style, bacon, home fries, toast • 19

\* GFP gluten free modification available • GF gluten free • VEG vegetarian • VP vegan modification available \*

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.