



MAXIMÓN

STARTERS

Chips & Salsa
chilean salsa • 13

Guacamole
queso fresco, seasonal fruit • 16

Crab Chileatole Soup
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
braised lamb shoulder, queso chihuahua, cilantro, red onion, lime, birria jus • 14

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

Angus Ribeye
manchego, cilantro, salsa verde tatemada • 20

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

Sinaloan Style Shrimp
queso chihuahua, mozzarella, chipotle tomatillo salsa • 13

() Indicates 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.*

RAW BAR

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

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

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

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

ceviches are served raw or may contain raw ingredients

APPETIZERS

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

Avocado Salad
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
rub red shrimp, shallots, saffron, white wine, chili, garlic, toast • 25

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

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

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

Queso Fundido
rajas • 19
OPTIONAL WITH CHORIZO & NAPAL

Heirloom Corn Quesadilla
chile pepita sauce, jalapeno relish, cabbage al escabeche, queso chihuahua & cotija cheese • 17
ROASTED PERUVIAN CHICKEN +12
CHIPOTLE SHRIMP +15 LAMB BIRRIA +18
HUITLACOCHÉ +19

TORTAS

Sandwiches served with hand cut fries or side salad

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

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

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