

ANTOJITOS

GUACAMOLE	tomatillo chimichurri, todo seasoning, baked tostadas	N	15
PAPAS BRAVAS	epazote spicy aioli, chintextle xo, prosciutto	FN	12
ROASTED OYSTERS	green garlic butter, cotija cheese, chicken chicharron	D FN	12
MOLOTES DE SUADERO	confit brisket, chapulin aioli, red onion	D G	16
CORN RIBS	chipotle mayo, cotija cheese, pepitas, cilantro	D	14

CRUDOS Y ENSALADAS

HAMACHI CRUDO	green apple ponzu, chile de arbol, pickled fuji apples, black lime	FN	16
TUNA TIRADITO	aguachile negro, avocado, cucumber, jicama, crispy shallots, chili oil	F GN	18
MURDER POINT OYSTERS	served raw with prickly pear mignonette	F	12
REPOLLITOS TATEMADOS	brussels sprouts, shishitos, chimichurri crema, salsa seca, cotija	D N	14
HEARTS OF PALM & FIG SALAD	swiss chard, queso panela, pistachio crumble, orange-honey vinaigrette	D N	17

MASA Y MAS

MASA CORNBREAD	chicatana butter, mole soubise, hoja santa oil, caviar	D F GN	35
TETELA ENFRIJOLADA	queso chihuahua, bean sauce, crema casera, avocado	D	16
SHRIMP FLAUTA	mashed avocado, crema, red tomatillo salsa, cabbage slaw	G D FN	17
DUCK CARNITAS HUARACHE	black beans, guacasalsa, chicharrones, onion, cilantro	GN	21
TACO PLATE	CHOICE OF THREE		24
CRISPY FISH TACO	atlantic cod, caviar crema, cabbage, pickled onion, house hot sauce	G D FN	
BRISKET SUADERO TACO	brisket confit, salsa macha taquera, pickled red onion, cilantro	N	
MUSHROOM TACO	tempura & pickled mushrooms, corn purée, sunflower seed chili crisp, cilantro	G FN	

FUENTE

BRANZINO TIKIN XIC	achiote marinade, pickled onions, cilantro, salsa cruda, corn tortillas	F	34
MILANESA & SPAGHETTI VERDE	chicken milanese, poblano crema, chile relish, cotija	D G FN	26
WAGYU CARNE ASADA	zabuton, romesco butter, grilled onions, sourdough tortillas	D G	38
TOSTADA DE HONGOS	grilled, pickled & fried mushrooms, black beans, queso panela, avocado, salsa arbol	D	22

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

D DAIRY | F FISH/SHELLFISH | G GLUTEN | N NUTS/SEEDS

**please advise your server regarding any allergies or dietary restrictions.

maximo

COCTELES

CLARA	mezcal, mint, pineapple, lime, clarified	14
SOL DE ORO	mexican whiskey, sweet vermouth, genepy	14
MAXI-MARTINI	tequila, local foods pickle brine, spicy tincture	14
FLOR DE FUEGO	hibiscus infused vodka, lime, cranberry, orange liqueur	14
ALPINE DOVE	tequila, grapefruit, lime, herb liqueur, soda	14
CAFÉ CORAJE	tequila, licor 43, coffee liqueur	14
MAXIMO-RITA ROCKS OR FROZEN	tequila blanco, orange liqueur, fresh lime juice, agave... with tajin or salt	14
	enjoy it in a refillable 16OZ MAXIMO YETI TUMBLER	35

VINO

BRUT BLANC DE BLANCS, RAVENTÓS I BLANC	penedès, spain 2022	14		49
SAUVIGNON BLANC, EMILE BALLAND 'LES BEAUX JOURS'	loire valley, france, 2023	15		53
PINOT NOIR, PRESQU'ILE	santa barbara county, usa 2023	16		57
CABERNET SAUVIGNON, ERNESTO CATENA 'TAHUAN'	mendoza, argentina 2021	15		53

CERVEZAS

CARTA BLANCA 12OZ	lager, cuauhtemoc moctezuma, mx	6
PACIFICO CLARA 12OZ	lager, grupo modelo, mx	7.5
GHOST IN THE MACHINE 12OZ	ipa, parish brewing co., la, usa	8.5

NON-ALCOHOLIC

AGUA "ALTA" FRESCA THC-0 INFUSED	seasonal agua fresca + 8th wonder ocho verde THC agave spirit	10
BLOOD MOON THC-0 INFUSED	8th wonder ocho verde THC agave spirit, tenneyson black ginger, lime, agave	14
CORONA 12OZ	na lager, mx	5
ATHLETIC BREWING 12OZ	na mexican-style copper, usa	5
8TH WONDER 12OZ THC-0 INFUSED	wonder water THC seltzer, tx, usa	6