

maximo

COCKTAILS | 10

Maximo-Rita — rocks or frozen

tequila blanco, orange liqueur, lime, agave...with tajin or salt

Get your or branded 16oz refillable Yeti for \$35 *includes frozen margarita*

Mimosa

orange and seasonal flavors (ask your server)...glass | 6 / carafe | 22

Diabla Roja

tequila, bloody mary mix, lime

Independent Journalist

vodka, pomegranate, cucumber, bubbles

Ghost of Oaxaca

gin, lemon, watermelon, pipicha, milk-clarified

Maxi Martini

tequila, local foods pickle brine, spicy tincture

Café de Olla Martini

vodka, housemade coffee liqueur, orange, cinnamon

n/a Agua “Alta” Fresca

seasonal agua fresca + 8th wonder ocho verde THC agave spirit

n/a Blood Moon

ritual tequila alternative, tenneyson black ginger, lime, agave



WINE BY THE GLASS

Grenache Rosé, Monte Xanic | 14 / 49

baja, california 2023

Sauvignon Blanc, Emile Balland Les Beaux Jours | 15 / 53

loire valley, france, 2023



CHAMPAGNE BRUNCH SATURDAY & SUNDAY 11AM to 3PM

BUBBLES BY THE BOTTLE

Raventós Brut Blanc de Blanc | 25

penedès, spain 2022

Raventós Brut de Nit Rose | 34

penedès, spain 2022

Pierre Gerbais Extra Brut

'Grains de Celles' | 64

champagne, france nv

Laurent Perrier Brut 'La Cuvée' | 51

champagne, france nv

Vazart Coquart Brut Blanc de Blancs 'Grand Cru' | 72

champagne, france nv

Taittinger Brut Rosé 'Prestige' | 75

champagne, france nv

Michel Turgay Brut Blanc de Blancs, 375ml | 34

champagne, france nv

Gaston Chiquet Brut 'Premier Cru' 375ml | 34

champagne, france nv

Palmer & Co. Brut Rosé 'Solera' 375ml | 48

champagne, france nv



Pinot Noir, Presqu'île | 16 / 57

santa barbara county, usa 2023

Cabernet Sauvignon, Areyna | 15 / 53

lujan de cuyo, argentina 2023



SNACKS

Guacamole **N**

tomatillo chimichurri, todo seasoning, baked tostadas | 15

Papas Bravas **FN**

epazote aioli, chintextle xo, prosciutto | 10

Roasted Oysters **DF**

green garlic butter, cotija cheese, chicken chicharron | 12

Tuna Tiradito **FGN**

aguachile negro, avocado, cucumber, jicama, crispy shallots, chili oil | 17

Watermelon & Peach Salad **FGN**

heirloom tomato, cracklins, japanese peanuts, fish sauce & piloncillo caramel, thai basil vinaigrette | 14

Housemade Bacon w/ Salsa Ranchera **D**

thick cut bacon, salsa ranchera, pickled fresnos, queso panela | 14

Masa Cornbread w/ Chorizo Gravy | 13 **DG**

EGGS

Chicken & Mole Quiche **DGN**

smoked chicken, mole negro, b&w sesame | 16

Avocado Mollete **DGN**

fried egg, black beans, cotija cheese, pico de gallo, sunflower chili crunch | 17

Duck Carnitas Benedict **DFGN**

mole hollandaise, sope | 21

Chilaquiles Divorciados **DN**

red & green salsa, fried egg, queso chihuahua, crema, avocado, pickled red onions

barbacoa | 19 ... carnitas | 18 ... mushrooms | 20



TACOS

Enfrijoladas **D**

queso oaxaca quesadillas, bean sauce, crema, avocado | 12

Barbacoa Taco

salsa arbol, onion, cilantro | 8

Carnitas Taco

green habanero salsa, onion, cilantro | 7

Brisket Suadero Taco **N**

brisket confit, salsa macha taquera, pickled red onion, cilantro | 6

Breakfast Taco

cheese & egg | 7 **D**

barbacoa & egg | 8

bacon & egg | 7

potato & egg | 7 **N**

SWEETS

Dulce de Leche Cinnamon Roll **DG**

mexican chocolate filling, dulce de leche icing | 9

Horchata Chia Pudding

coconut yogurt, pumpkin seed granola, berries | 9

Masa Pancake **DG**

brown sugar whip, seasonal jam & fruit | 14

Oaxacan Chocolate Sundae **DG**

waffle cone, soft serve, popcorn | 9

Fruit Platter

seasonal fruit | 12

D dairy **F** fish/shellfish **G** gluten **N** nuts/seeds

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

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