

ANTOJITOS

Guacamole **N**

tomatillo chimichurri, todo seasoning, baked tostadas | 15

Papas Bravas **FN**

epazote aioli, chintextle xo, prosciutto | 10

Roasted Oysters **DFN**

green garlic butter, cotija cheese, chicken chicharron | 12

Shrimp Queso Fundido **DFG**

shrimp chorizo, shishito rajas, oaxacan & chihuahuan cheese, sourdough tortillas | 16

Molotes de Suadero **DG**

confit brisket, chapulin aioli, red onion | 16

Corn Ribs **D**

chipotle mayo, cotija cheese, pepitas, cilantro | 14

CRUDOS Y ENSALADAS

Hamachi Crudo **FN**

green apple ponzu, chile de arbol, pickled fuji apples, black lime | 14

Tuna Tiradito **FGN**

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

Murder Point Oysters **F**

served raw with prickly pear mignonette | 10

Repollitos Tatemados **DN**

brussel sprouts, shishitos, chimichurri crema, salsa seca, cotija | 12

Hearts of Palm & Fig Salad **DN**

swiss chards, queso panela, pistachio crumble, orange-honey vinaigrette | 16

FUERTE

Wagyu Carne Asada **DGN**

zabuton, romesco, grilled onions, sourdough tortillas | 32

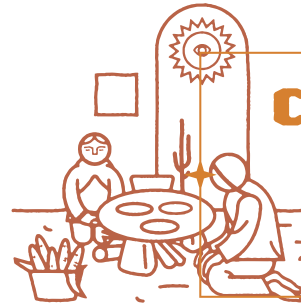
Texas Redfish & Chochoyotes **DFN**

candied pistachios chochoyotes, spring garlic yogurt, huazontle, chili-lemon glaze | 21

Milanesa & Spaghetti Verde **DG**

chicken milanese, poblano crema, jimmy nardello relish, cotija | 26

maximo



CHEF'S TASTING MENU

Five Courses* | 45
Beverage Pairings | 30

*full table participation required

MASA Y MAS

Masa Cornbread **DFGN**

chicatana butter, mole soubise, hoja santa oil, caviar | 35

Squash Blossom Tetela **D**

squash blossom, epazote, requeson, tomatillo salsa | 12

Tostada de Hongos **DN**

grilled, pickled & fried mushrooms, black beans, queso panela, avocado, salsa arbol | 19

Shrimp Flauta **DFN**

mashed avocado, crema, red tomatillo salsa, cabbage slaw | 15

Duck Carnitas Huarache **N**

black beans, guacasalsa, chicharrones, onion, cilantro | 18

Crispy Fish Taco **DFN**

atlantic cod, caviar crema, cabbage, pickled onion, house hot sauce | 9

Brisket Suadero Taco **N**

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

Mushroom Taco **FN**

tempura & pickled mushrooms, corn puree, sunflower seed chili crisp, cilantro | 6

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.

maximo

CÓCTELES — 14

Maximo-Rita — rocks or frozen

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

Get your own 16oz refillable Yeti for \$35! *includes frozen margarita*

Alpine Dove

tequila, grapefruit, lime, herb liqueur, soda

Peacemaker

mezcal, bourbon, amaro montenegro, bitters

Flor de Fuego

hibiscus infused vodka, lime, cranberry, orange liqueur

Mexican Spiced Negroni

campari & gin fat-washed mexican hot chocolate, sweet vermouth

Maxi Martini

tequila, local foods pickle brine, spicy tincture

Velvet Carajillo

tequila, licor 43, coffee liqueur, oakmilk foam

n/a Agua “Alta” Fresca | 10

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

n/a Blood Moon

ritual tequila alternative, tenneyson black ginger, lime, agave



VINO POR COPA

Brut Blanc de Blanc, Raventós i Blanc | 14 / 49

penedès, spain 2022

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

loire valley, france, 2023

DINNER WEDNESDAY TO SUNDAY 4PM - 9PM

CERVEZAS

Carta Blanca, 12oz | 6

lager, cuauhtemoc moctezuma, mx

Pacifico Clara, 16oz | 7.5

lager, grupo modelo, mx

Shiner, 16oz | 7.5

bock, spoetzel brewery, tx, usa

Ghost in the Machine, 16oz | 8.5

ipa, parish brewing co., la, usa

n/a Corona, 12oz | 3

lager, grupo modelo, mx

n/a Athletic Brewing, 12oz | 3

ipa, run wild, usa

n/a 8th Wonder, 12oz | 6

wonder water THC seltzer, tx, usa



Pinot Noir, Presqu'île | 16 / 57

santa barbara county, usa 2023

Cabernet Sauvignon, Areyna | 15 / 53

lujan de cuyo, argentina 2023

