

ANTOJITOS

GUACAMOLE	tomatillo chimichurri, todo seasoning, baked tostadas	N	15
PAPAS BRAVAS	epazote aioli, chintextle xo, prosciutto	FN	13
SMOKED SWEET POTATO	whipped requeson, pumpkin seed macha, enoki mushrooms	DGN	17
ROASTED OYSTERS	green garlic butter, cotija cheese, chicken chicharron	DFN	14
DORADITOS DE SUADERO	confit brisket, queso oxaca & fresco, salsa ranchera, crema, avocado	DGF	16
CORN RIBS	chipotle mayo, cotija cheese, pepitas, cilantro	D	14

CRUDOS Y ENSALADAS

TIRADITO DE HAMACHI	peach ponzu, chile de arbol, pickled peaches, black lime	FN	17
BLUEFIN TUNA TOSTADA	guacamole, chili crisp, chapulines	FGN	18
AGUACHILE DE CAMARON	aguachile negro, cucumber, pickled jicama, chili oil, avocado	F	18
MATAGORDA PEARL OYSTERS	served raw with prickly pear mignonette	F	12
STRAWBERRY & HEARTS OF PALM	texas strawberries, pickled hearts of palm, queso de cincho, palanqueta, champagne vinaigrette, basil	DN	17

MASA Y MAS

MACHETE DE HONGOS	trumpet & oyster mushrooms, black truffle cheese	D	24
SQUASH BLOSSOM TETELA	queso de rancho, epazote, tomatillo salsa	D	16
TLACOYO DE CANGREJO	lump crab, queso chihuahua, trout roe, mole amarillo	DGF	22
TACO PLATE		CHOICE OF THREE	24
CHICKEN TINGA TACO	black beans, crema, pickled onion, lettuce, cotija	D	
RIBEYE CACHETADA TACO	chihuahua costra, avocado, black garlic habanero	D	
MUSHROOM TACO	tempura & pickled mushrooms, corn purée, sunflower seed chili crisp	FN	

FUERTE

PATO CON MOLE	pekin duck breast, mexican fried rice, mole negro, corn tortillas	N	29
BRANZINO TIKIN XIC	achiote marinade, pickled onions, cilantro, salsa cruda, corn tortillas	F	34
PORK BELLY CARNITAS	smoked pork belly, chicharron, escabeche, guacamole, flour tortillas	FG	26
WAGYU CARNE ASADA	zabuton, romesco butter, grilled onions, sourdough tortillas	DG	38

*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
MAÍZE OLD FASHIONED	mexican whiskey, toasted corn, demerara, nixta	16
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 <i>ROCKS OR FROZEN</i>	tequila blanco, orange liqueur, fresh lime juice, agave... with tajin or salt	14
	<i>enjoy it in a refillable 16OZ MAXIMO YETI TUMBLER</i>	25/35
	64OZ MAXIMO YETI JUG	60/100

VINO

BRUT BLANC DE BLANCS, RAVENTÓS I BLANC	<i>penedès, spain 2022</i>	14 49
SAUVIGNON BLANC, MENETOU - SALON	<i>loire valley, france, 2023</i>	15 53
CHARDONNAY, PRESQU'ILE	<i>santa barbara county, usa 2023</i>	15 53
PINOT NOIR, DIVISION WINE CO. 'YAMA'	<i>willamette valley, usa 2023</i>	16 57
CABERNET SAUVIGNON, ERNESTO CATENA 'TAHUAN'	<i>mendoza, argentina 2021</i>	15 53

CERVEZAS

CARTA BLANCA	12OZ	lager, <i>cuauhtemoc moctezuma, mx</i>	6
PACIFICO CLARA	12OZ	lager, <i>grupo modelo, mx</i>	7.5
YELLOW ROSE	12OZ	ipa, <i>lone pint brewing, magnolia, tx</i>	7.5

NON-ALCOHOLIC

ATHLETIC BREWING	12OZ	na mexican-style copper, <i>usa</i>	5
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THC INFUSED

AGUA "ALTA" FRESCA <i>THC-0 INFUSED</i>	seasonal agua fresca + 8th wonder ocho verde 10mg THC agave spirit	10
BLOOD MOON <i>THC-0 INFUSED</i>	8th wonder ocho verde 10mg THC agave spirit, tenneyson black ginger, lime, agave	14
8TH WONDER 12OZ <i>THC-0 INFUSED</i>	wonder water 10mg THC seltzer, <i>tx, usa</i>	9