

maximo

CHAMPAGNE BRUNCH SATURDAY & SUNDAY 11AM to 3PM

CERVEZAS

Carta Blanca, 12oz | 6

lager, cuauhtemoc moctezuma, mx

Pacifico Clara, 16oz | 7.5

lager, grupo modelo, mx

Shiner, 16oz | 7.5

bock, spoetzl brewery, tx, usa

Ghost in the Machine, 16oz | 8.5

ipa, parish brewing co., la, usa

Pineapple Tepache, 375ml | 7

tepache sazón, mx

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



VINO Y BURBUJAS

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



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

Pinot Noir, Presqu'île | 16 / 57

santa barbara county, usa 2023



ANTOJITOS

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

Shrimp Queso Fundido **DFG**

shrimp chorizo, shishito rajas, oaxaca & chihuahua cheese, sourdough tortillas | 16

Watermelon and Peach **FGN**

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

Tuna Tiradito **FGN**

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

MASA Y MAS

Masa Pancake **DG**

brown sugar whip, seasonal jam and fruit | 14

Avocado Mollete **DGN**

fried egg, black beans, queso fresco, pico de gallo, sunflower chili crunch | 16

Suadero Hash **DN**

crispy potatoes, cauliflower, shishito rajas, fried egg, cotija cheese, habanero salsa | 15

Huevos Ahogados **D**

mushrooms, quelites, tomatillo salsa, oaxaca cheese, avocado, corn tortillas | 16

Aporeado **DG**

crispy pork, scrambled eggs, tomato salsa, avocado, queso enchilado, flour tortillas | 14

Breakfast Taco Plate **DG**

scrambled eggs, cheese, house made bacon, black beans, avocado salsa, fruit, corn or flour tortillas | 16

Duck Carnitas Sope **N**

black beans, guacasalsa, chicharrones, onion, cilantro | 16

Masa Cornbread Benedict **DFGN**

short rib, mole hollandaise | 19 add caviar +15



CÓCTELES | 10

Mimosa

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

Diabla Roja

tequila, bloody mary mix, lime

Mango Dreamsicle

aged rum, mango sorbet, chamoy whip

n/a Blood Moon

ritual tequila alternative, tenneyson black ginger, lime, agave

n/a Agua “Alta” Fresca

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

Maximo-Rita — rocks or frozen

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

Get your or branded 16oz refillable Yeti for \$35

Coco-cholo

infused tequila, coconut liqueur, lime

Peacemaker

mezcal, bourbon, amaro montenegro, bitters

Maxi Martini

tequila, local foods prickle brine, spicy tincture

Independent Journalist

vodka, pomegranate, cucumber, bubbles

Café de Olla Martini

vodka, housemade coffee liqueur, orange, cinnamon

Ghost of Oaxaca

gin, lemon, watermelon, pipicha, milk-clarified

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.