

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, oaxacan & chihuahuan cheese, sourdough tortillas | 16

CRUDOS Y ENSALADAS

Hamachi Crudo **FN**

peach ponzu, chile de arbol, pickled peaches, black lime | 14

Striped Bass Ceviche **F**

leche de tigre, shaved chiles, cucumber, baked totopos | 14

Tuna Tiradito **FGN**

aguachile negro, avocado, cucumber, 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

Watermelon and Peach Salad **FGN**

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

FUERTE

Low & Slow Short Rib **GN**

truffle mole negro, crispy onions, sesame seeds, shaved truffle | 26

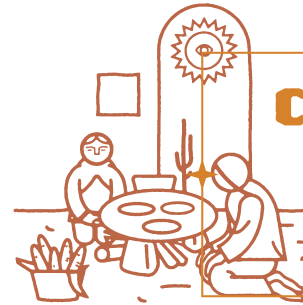
Texas Redfish & Chochoyotes **DFN**

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

Roasted Chicken **DN**

mole coloradito, arroz frito, sesame seeds | 23

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, queso panela, 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 | 5

Mushroom Taco **FN**

tempura hen of the woods mushrooms, pickled beech 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!

Coco-cholo

infused tequila, coconut liqueur, lime

Peacemaker

mezcal, bourbon, amaro montenegro, bitters

Maxi Martini

tequila, local foods pickle 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

n/a Blood Moon

ritual tequila alternative, tenneyson black ginger, lime, agave

n/a Agua “Alta” Fresca | 10

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



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, 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



Pinot Noir, Presqu'île | 16 / 57

santa barbara county, usa 2023

