

**ANTOJITOS**

GUACAMOLE	tomatillo chimichurri, todo seasoning, baked tostadas	N	15
PAPAS BRAVAS	epazote spicy aioli, chintextle xo, prosciutto	FN	13
SMOKED SWEET POTATO	whipped requeson, pumpkin seed macha, black trumpet mushrooms	GFN	17
ROASTED OYSTERS	green garlic butter, cotija cheese, chicken chicharron	DFN	14
CORN RIBS	chipotle mayo, cotija cheese, pepitas, cilantro	D	14

**CRUDOS Y ENSALADAS**

TIRADITO DE HAMACHI	strawberry ponzu, chili de arbol, pickled green strawberries, black lime	FN	17
BLUEFIN TUNA TOSTADA	guacamole, chili crisp, chapulines	GFN	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
ENSALADA CÉSAR	little gems, bolillo croutons, queso de cincho, korean chili flake	GFN	17
REPOLLITOS TATEMADOS	brussels sprouts, shishitos, chimichurri crema, salsa seca, cotija	DN	14

**MASA Y MAS**

MACHETE DE HONGOS	trumpet mushrooms, black truffle cheese, avocado, black garlic salsa	D	24
SOPE DE COCHINITA PIBIL	black beans, celeriac-habanero salsa, pickled fennel	FG	16
TLACOYO DE CANGREJO	lump crab, queso chihuahua, trout roe, mole amarillo	GF	22
TACO PLATE		CHOICE OF THREE	24
CRISPY FISH TACO	atlantic cod, caviar crema, cabbage, house hot sauce	GFN	
BRISKET SUADERO TACO	brisket confit, salsa macha taquera, pickled red onion, cilantro	N	
MUSHROOM TACO	tempura & pickled mushrooms, corn purée, sunflower seed chili crisp	GFN	

**FUENTE**

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	GF	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.

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## COCTELES

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CLARA	mezcal, mint, pineapple, lime, clarified	14
MAÍZE OLD FASHION	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>	35

## VINO

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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

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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

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

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