

BEBIDAS ESPECIALES

MARIA ENSANGRENTADA

VODKA INFUSED WITH APPLE SMOKED BACON AND ESSENCE OF JALAPENO; ROASTED GARLIC BLOODY MARY MIX; SEASONALLY STUFFED OLIVES 7

MIMOSA TRADITIONAL

HOUSE SPARKLING AND FRESH SQUEEZED ORANGE JUICE; A TRUE BRUNCH CLASSIC 3

MIMOSA DEL DIA

HOUSE SPARKLING AND BARTENDER'S PICK OF SEASONAL FLAVORS.
ASK YOUR SERVER FOR DETAILS. 4

COCTEL DE MORA

HOUSE SPARKLING AND MIDORI MELON LIQUEUR; MAXIMO'S INTERPRETATION OF THE CLASSIC KIR ROYALE, AS INSPIRED BY ONE OF OUR CHEF'S COUSINS' BIRTHDAY CELEBRATION 5

MAXIMO HEAT

VOTED "BEST IN DALLAS" 2009 & 2010 – D MAGAZINE READER'S POLL, WE MUDDLE FRESH JALAPEÑOS WITH OUR CLASSIC MARGARITA AND SAUZA BLANCO TO DELIVER JUST THE RIGHT HINT OF HEAT. 6

MAX-A-RITA

SAUZA TEQUILA BLANCO COMBINED WITH ORGANIC LIGHT AGAVE NECTAR, FRESH SQUEEZED LIME JUICE, AND A SPLASH OF TRIPLE SEC. AVAILABLE ON THE ROCKS OR FROZEN 6

LA PALOMA

SAUZA BLANCO IS COMBINED WITH A TOUCH OF AGAVE NECTAR, FRESH SQUEEZED TEXAS RUBY RED GRAPEFRUIT JUICE, LIME JUICE, AND A SPLASH OF GRAPEFRUIT SODA TO PERFECTLY SLAKE YOUR THIRST. 6

SANGRIA SWIRL

THE FROZEN MAX-A-RITA SWIRLED WITH A BLEND OF FRESH JUICES, SPANISH RED WINE, PRESIDENTE BRANDY, AND ORANGE LIQUOR 6



MAXIMO
COCINA MEXICANA & MARGARITA LOUNGE

Brunch

Complementaria CANASTA DE PANES

BASKET OF FRESHLY BAKED BREADS
SERVED WITH
WHIPPED BUTTER AND HOMEMADE JELLY

ONE BASKET PER TABLE

FRESHLY SQUEEZED JUICES

ORANGE 4
WATERMELON 3.5 AGUA FRESCA 2.5

PANCAKES | WAFFLES Y MAS

SERVED WITH SEASONAL FRUIT AND CRISPY BACON
PANCAKES SERVED 3 TO AN ORDER

LA PIRUETA

CRISPY WAFFLE WITH HONEY BUTTER, AGAVE NECTAR SYRUP 8

SABANAS DULCES

BANANA PANCAKES WITH CANDIED PECANS AND AGAVE NECTAR SYRUP 7

CHOCO CHIP

CHOCOLATE CHIP PANCAKES WITH BLUEBERRIES AND WHIPPED BUTTER 8

EL TOSTADO

MEXICAN SLICED 'BOLILLO' PREPARED FRENCH TOAST STYLE WITH PILONCILLO BUTTER
TOPPED WITH CARAMELIZED APPLE CHUTNEY 8

BOLA CON FRUTA

HONEY ROASTED GRANOLA TOPPED WITH SLICED BANANAS, STRAWBERRIES AND LIME YOGURT 7

IN APPRECIATION OF ALL THE YEARS
I WORKED SIDE BY SIDE WITH MY FRIEND DEAN FEARING
THIS BECAME A STANDARD FOR US EVERY DAY

HUEVOS Y MAS

LOS RANCHERITOS

TWO FRIED EGGS OVER SOFT CORN TORTILLAS, MOLCAJETE SALSA WITH BLACK BEANS. TOPPED WITH PICO DE GALLO AND CRUMBLD QUESO FRESCO 9

ENCHILADAS DE HUEVO

MEXICAN SCRAMBLED EGG ENCHILADAS WITH MORITA CHILE SALSA QUEMADA, REFritos AND PICO 7

BENEDICTOS AL ESTILO PUEBLA

PUEBLAN STYLE "EGGS BENEDICT" SERVED OVER CORN SOPES WITH REFRIED BLACK BEANS, CHORIZO CAKE AND POBLANO GRAVY 10

LOS CHILAQUILES

BEEF FAJITA, PEPPER RAJAS, TORTILLA STRIPS, SCRAMBLED EGGS, JACK CHEESE AND PICO DE GALLO 10

CAMPO Y CAMPO

STEAK AND EGGS: GRILLED SIRLOIN STEAK AND TWO FRIED EGGS WITH CHILE STEAK SAUCE; SERVED WITH POTATO HASH AND CREAMED SPINACH 15

LA GRANJA/OMELETTE 10

CUSTOMIZE YOUR OMELETTE
CHOICE OF THREE ITEMS FROM THE FOLLOWING

AVOCADO, SPINACH, MUSHROOMS, ONIONS, PEPPERS, TOMATOES, CHORIZO, BEEF FAJITA, CHICKEN, BACON, SMOKED HAM, JACK CHEESE, CHEDDAR CHEESE, GOAT CHEESE

ALL OMELETTES SERVED WITH CHILE FRIES AND FRESH SEASONAL FRUIT
EGG WHITE OMELETTE AVAILABLE UPON REQUEST

ALGO AL LADO | SIDE ITEMS 4.5

REFRITOS
POTATO HASH
CREAMED CORN

Bagel
\$1

GRILLED VEGETABLES
CHIPOTLE MAC & CHEESE
PEPPER RAJAS
BACON OR CHORIZO

APERITIVOS

AMADOR'S SIGNATURE GUACAMOLE

PREPARED TABLE SIDE BY OUR GUACACHEF 7

CEVICHE PENINSULA

PREPARED DAILY WITH THE FRESHEST SEAFOOD 9

EMPANADITAS DE POLLO AL PASTOR

HOMEMADE TURNOVERS FILLED WITH CHICKEN AL PASTOR 7

CAMARONES REVOLCADOS

4 PLUMP CHICKEN FRIED SHRIMP, SALSA MEXICANA, AVOCADO & CILANTRO 11

LAS QUESADILLAS

BEEF 10 CHICKEN 8
VEGETABLE 7 CHEESE 6

LOS NACHOS

TORTILLA CHIPS SMOTHERED WITH GUACAMOLE, BEANS AND CHEESE 7 BEEF 10
SHRIMP 13 CHICKEN 8 LOBSTER 14

ENSALADAS | SALADS

CAESAR A LA DIABLA

ROMAINE HEARTS, MEXICAN FETA CHEESE, TOASTED PEPITAS, POMEGRANATE SEEDS AND TOMATO CROUTONS
ROASTED RED JALAPEÑO CAESAR DRESSING 7

COBB MEXICANA

ROMAINE HEARTS, GREEN BEANS, TORTILLA STRIPS, TOMATOES, AVOCADO SHREDDED EGG 8

VERACRUZ

ROMAINE HEARTS, CRISPY TORTILLAS, MANGO, PECANS

ADD TO YOUR SALAD

GRILLED SHRIMP 9 SALMON STEAK 8
CRAB CAKES 9 CHICKEN BREAST 5

PLATOS FUERTES | ENTREES

BRISKET TACOS

SLOW ROASTED BRISKET, SMOTHERED IN OUR VERSION OF ANCHO CHILE BARBEQUE SAUCE 10

PORK AL PASTOR TACOS

BRAISED PORK WITH PINEAPPLE CHILES, GARLIC AND SPICES 8

SALMON AL VAPOR

STEAMED SALMON FILET MARINATED IN GINGER, VANILLA BEAN AND LEMONGRASS OVER CORN MASH WITH JICAMA MANGO SLAW 18

POLLO A LA MILANESA

POUNDED CHICKEN BREAST BREADED IN PANKO CRUMBS & HERBS. SERVED WITH QUESO FRESCO MASHERS AND POBLANO GRAVY 11

ALBERTA'S CHICKEN ENCHILADAS

WITH ALBERTA'S SECRET SAUCE, BEANS AND RICE 12

CHILE RELLENO

ROASTED POBLANO PEPPER STUFFED WITH SPINACH, ZETAS, SPANISH RICE, CHOPPED PEANUTS, AND JACK CHEESE, SERVED IN A CHILE BROTH WITH BROILED ONIONS AND TOPPED WITH AVOCADO CREAM
CHEESE 14 CHICKEN 15

PARILLADA DE FAJITAS

TRADITIONAL BEEF & CHICKEN FAJITAS
SERVED WITH WARM TORTILLAS 12

CARNE ASADA

GRILLED THINLY POUNDED SIRLOIN STEAK, BRUSHED WITH GARLIC CILANTRO PUREE, TOPPED WITH JACK CHEESE, SERVED WITH PEPPER RAJAS, BLACK BEANS AND CHORIZO SKEWER 17

