

## BEBIDAS ESPECIALES

### LUNCH SPECIALTY MARGARITAS

#### 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

#### COCTEL DE CHIHUAHUA

CHIHUAHUA-BASED HACIENDA SOTOL REPOSADO WITH AGAVE NECTAR, FRESH SQUEEZED LIME JUICE, AND A SPLASH OF TRIPLE SEC. 9

#### TAMARINDO MAXIMO

THIS IS THE REAL NATIONAL MARGARITA OF MEXICO, FOUND IN EVERY RESTAURANT IN MEXICO CITY. MADE WITH FRESH TAMARIND PUREE, LIME JUICE AND EL TESORO REPOSADO TEQUILA. 11

#### PEPINO ENDIABLADO

AN AWARD-WINNING ORIGINAL EXCLUSIVE TO MAXIMO: DON JULIO SILVER WITH MUDDLED CUCUMBER AND JALAPENO, SERVED OVER CRUSHED ICE WITH GINGER BEER. 12

#### BLACK & BLUE MARJITO

MINT LEAVES MUDDLED WITH FRESH BLUEBERRIES AND BLACKBERRIES COMBINE WITH JOSE CUERVO TRADICIONAL REPOSADO AND FRESH SQUEEZED LIME JUICE TO CREATE OUR RIFF ON THE TRADITIONAL MOJITO. 11

#### PASION LATINA COCKTAIL

BULLEIT BOURBON AND ORONOCO RUM DRY-SHAKEN WITH HOUSE MADE CRANBERRY-ORANGE-JALAPEÑO MARMALADE COMBINE FOR THE PERFECT SEASONAL COCKTAIL; 10

#### BLOOD ORANGE SIDECAR

OUR REINTERPRETATION OF A PROHIBITION ERA FAVORITE: EL JIMADOR ANEJO TEQUILA IS COMBINED WITH BLOOD ORANGE PUREE, FRESH SQUEEZED LEMON JUICE AND TRIPLE SEC AND SERVED IN A SNIFTER. 12

#### EL MARTINI MEXICANO

WITH JUST THE PERFECT MIXTURE OF THREE INGREDIENTS SAUZA TRES GENERACIONES ANEJO TEQUILA, GRAND MARNIER, AND FRESHLY SQUEEZED LIME JUICE. 11

#### EL SUR DE MANHATTAN

A BOURBON DRINKER'S TEQUILA COCKTAIL: DULCE VIDA TEQUILA SHAKEN WITH LICOR 43 AND SWEET VERMOUTH, SERVED UP WITH A CHILE SALT RIM AND A DASH OF ANGSTURTA BITTERS. 12



# Lunch

## APERITIVOS | APPETIZERS

### AMADOR'S SIGNATURE GUACAMOLE

RIPE AVOCADO MUDDLED IN A MOLCAJETE  
PREPARED TABLESIDE BY OUR GUACACHEF 7

### CEVICHE PENINSULA

PREPARED DAILY  
WITH THE FRESHEST SEAFOOD AVAILABLE 9

### CAMARONES REVOLCADOS

4 PLUMP CHICKEN FRIED SHRIMP, SALSA MEXICANA,  
AVOCADO & CILANTRO 13

### QUESO FUNDIDO

CREAMY YELLOW CHEESE WITH CHORIZO  
AND POBLANO PEPPERS 8

### EMPANADITAS DE POLLO AL PASTOR

HOMEMADE TURNOVERS FILLED WITH CHICKEN AL PASTOR.  
SERVED WITH TOMATILLO SAUCE 7

### "CABALLEROS"

JALAPEÑOS FILLED WITH GROUND BEEF AND OAXACA CHEESE  
SERVED WITH AVOCADO CREMA AND PICO DE GALLO 7

### LAS QUESADILLAS

BEEF 10 CHICKEN 9 VEGETABLE 8 CHEESE 7

## CALDOS | SOUPS

### SOPA DE TORTILLA

PULLED CHICKEN, TORTILLA STRIPS, AVOCADO AND CHEESE  
CUP 4 BOWL 8

### SOPA SILVESTRE

CREAM OF MUSHROOM AND CHIPOTLE SOUP TOPPED WITH  
CORN & BACON FRITTERS CUP 3 BOWL 6

## ENSALADAS | SALADS

### CASA SALAD

HANDPICKED GREENS, AVOCADO, TOMATOES, CUCUMBERS 6

### CAESAR ALA DIABLA

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

### VERACRUZ

ROMAINE HEARTS, TORTILLA STRIPS, MANGO, PECANS,  
AND GRILLED ONIONS 7

### LA "BANDERA"

SLICED TOMATOES, GRILLED RED ONIONS, AVOCADO,  
GOAT CHEESE AND WILD GREENS 9

### COBB MEXICANA

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

### "ENSALADA TACO"

TORTILLA BOWL, GROUND BEEF, SHREDDED ICE BERG, GRATED  
CHEESE, CARROTS, AND TOMATOES 9

### YOUR CHOICE OF DRESSINGS

LEMON-HERB  
BASIL- SERRANO  
ANCHO CHILE-BALSAMIC  
BURNT AGAVE NECTAR  
CITRUS REMOULADE

### ADD TO YOUR SALAD

GRILLED SHRIMP 9 SALMON STEAK 8 CRAB CAKES 9  
CHICKEN BREAST 5 BEEF FAJITA 6

## MAXIMO NACHOS

CHICKEN 8 BEEF 10  
CHEESE 7 LOBSTER 14

## TAQUERIA

SERVED WITH SPANISH RICE, BEANS AND MANGO SLAW

### TACOS DE PESCADO | FISH TACOS

TILAPIA- GRILLED, BLACKENED OR BEER BATTERED 11

### BRISKET TACOS

WITH OUR OWN ANCHO CHILE BARBEQUE SAUCE 10

### "THE CHOP"

CHOPPED SHORT RIB WITH CILANTRO AND ONIONS 11

### LENGUA ALA DIABLA

TENDER MARINATED BEEF TONGUE SLOW COOKED WITH  
VINEGAR, HERBS, CHILES, AND OTHER SPICES 10

### PORK AL PASTOR

COOKED WITH PINEAPPLE, CHILES, GARLIC AND SPICES 8

### EL "GRINGO"

CRISPY TORTILLA SHELL, GROUND BEEF, TOMATOES,  
SOUR CREAM AND CHEESE 9

## TORTAS | SANDWICHES

### "POLLO MELT"

CHICKEN BREAST, ARUGULA, SWISS CHEESE, TOMATOES,  
AVOCADO, AND CITRUS PESTO 9

### "TORTA DE PESCADO ALA CLUB"

GRILLED TILAPIA, JALAPEÑO JACK CHEESE, BACON,  
TOMATO CHUTNEY, ARUGULA AND CHILE AIOLI 10

### "SIRLOIN ASADO"

GRILLED SIRLOIN STEAK, CILANTRO PESTO, PEPPER RAJAS,  
TOMATO, AVOCADO AND JALAPEÑO JACK CHEESE 11

SERVED WITH MAXIMO SLAW & CHIMI-CHURRI FRIES  
ON A MEXICAN BOLILLO

## PLATOS FUERTES | ENTREES

### 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 9 CHICKEN 11 SHRIMP 13

### LA PARRILLADA

TRADITIONAL BEEF & CHICKEN FAJITAS  
SERVED WITH WARM TORTILLAS 12

### SALMON STEAK

TOPPED WITH CITRUS PESTO SERVED OVER SWEET CORN MASH  
AND JICAMA SLAW 14

### HERB CRUSTED TILAPIA

WITH SPINACH, MASHED POTATOES & CITRUS SALAD 12

### POLLO AL MOLE

CHICKEN BREAST COOKED IN A MOLE SAUCE WITH RICE  
AND WARM TORTILLAS 13

### CARNE ASADA

THINLY POUNDED SIRLOIN STEAK, TOPPED WITH JALAPEÑO JACK  
CHEESE. SERVED WITH BLACK BEANS AND PEPPER RAJAS 17

## PLATOS COMBINADOS

\$8.99

SERVED WITH SPANISH RICE AND BLACK BEANS

(1) ALBERTA'S CHICKEN  
ENCHILADA  
(1) BLACK BEAN &  
CHEESE TOSTADA #1

(1) SPINACH & CHEESE  
ENCHILADA (1) BEEF  
FAJITA TOSTADA #2

(1) FAJITA BEEF  
ENCHILADA  
(1) CHICKEN NACHO  
TOSTADA #3

TWO SOFT TACOS YOUR  
CHOICE OF GRILLED  
CHICKEN, BEEF OR  
VEGETABLES #4

(1) BEAN AND CHEESE TOSTADA  
(1) SOFT VEGETABLE TACO  
(1) SPINACH & CHEESE ENCHILADA #5