



APERITIVOS / Appetizers for sharing

Nachos de Pollo

Crispy corn chips smothered with guacamole and black bean purée topped with chicken and jalapeño-jack cheese and served with our tomato salsa and fresh jalapeños 10

Calamares Fritos

Flash fried light and crisp calamari, sliced limes and cherry peppers, dusted in rice flour, cornmeal and jalapeño powder. Served with Mexican cocktail and citrus tartar sauces 9

Tabla Mexicana

Corn flat bread brushed with adobo cream and topped with today's Chef's inspiration 12

Pastelito de Jaiva Crujiente

Two pan seared jumbo lump crab cakes served with avocado, grapefruit and tortilla salad, and chipotle-orange tartar sauce 13

Empanaditas

Five skillet fried homemade turnovers filled with beef, spinach, olives and jack cheese served with tomatillo sauce, pasilla jam and watermelon pico 9

Taco Marino

Two crispy fish tacos wrapped in flour tortillas served with mango-fennel-cabbage slaw and chipotle cream 12

Dos Quesos {El Mexicano y El Gringo}

Two cheese dips: Maximo queso fundido with chorizo, wild mushrooms and poblano strips and smooth, creamy white queso with warm tortillas 9

Quesadillas

Griddled flour tortillas filled with spinach, pepper rajas and sun-dried tomatoes served with tomatillo avocado salsa, jalapeño-jack cheese and fresh jalapeños 9.5
chicken 11.5 beef fajita 11.5

Select from our guacamole cart:

Chef Mora's Fresh Guacamole or Ceviche de Huachinango o Camaron

Prepared at your table by our featured Guacamoleros

Amador's Signature Guacamole

Everything is muddled in a molcajete, fresh cilantro, roasted onions, garlic cloves, roasted tomatoes, avocado, lime juice, serrano or habanero peppers 9

Ceviche de Huachinango o Camaron

Snapper or shrimp marinated in citrus and spices. Muddled in a molcajete with pickled garlic, cilantro, onions and tomatoes 12



CALDOS Y ENSALADAS / Soups & Salads

Sopa de Tortilla / Tortilla Soup

Tomato, chile, and tortilla broth with chicken, avocado, tortilla strips, and queso fresca cup 4 bowl 7

Gazpacho Tapatio

Very popular in Jalisco, Mexico. Chilled soup of tomatoes, cucumbers, sweet peppers, corn and pickled garlic. Served with crabmeat relish cup 4.5 bowl 8

Ensalada de Casa

Wild greens, bacon bits, cucumbers, sliced strawberries, toasted almonds and grilled corn tossed in guajillo chile-balsamic vinaigrette and topped with queso fresco 7

Cancun

Romaine hearts, grilled pineapple, orange segments, tomatoes, grilled onions, and jicama sticks. Tossed in a ginger cilantro vinaigrette 7

Caesar Salad

Romaine hearts, crunchy corn, queso blanco, smoked chile Caesar dressing and herb cheese croutons 6.5

Bandera Mexicana

Sliced avocado, warm goat cheese tart and beefsteak tomatoes served over wild greens with a creamy basil serrano vinaigrette 10

*All prices and selections are subject to change.



MARISQUERIA / Seafood

Merluza Chilena Picosita

Broiled Chilean Sea Bass with brown butter, mango and pasilla pesto served over rustic butternut squash puree and sage tomatillo chutney 27

Alambre de Camaron con Salsa de Tepache

Skewer of jumbo gulf shrimp, serrano pepper, onions, tomatoes and jicama, served over Veracruz rice and topped with tepache butter 22

Salmon Californiano

Salmon filet steamed with tequila, lime peel, chiles and fresh Mexican herbs. Topped with citrus pesto and served with sweet corn mash and jicama slaw 23

Mabi Mabi Bañada con “Recado” Rojo

Grilled filet with mango and red chile glaze served in a shrimp “pozole” 21

Pescado Rojo

Pan seared Gulf Red Snapper with shrimp Veracruz sauce and served over baby green beans with a butternut squash tamale 26

AVES Y MAS / Poultry & More

Alberta’s Enchiladas {a true Mexican classic}

Two soft corn tortillas dredged in Alberta’s secret enchilada sauce. Filled with chicken, spinach, cheese and onions topped with lime sour cream and crumbled queso fresco 15

Lasagna Mexicana

Pulled chicken layered between soft tortillas, grilled onions, mango and chorizo topped with rojo and verde salsas with crumbled queso fresco 14

Pollo al Mole

Pan seared boneless chicken, simmered in mole sauce. Served over white rice, topped with toasted sesame seeds and your choice of warm tortillas 18

Pollo Cocinado dos Veces

Twice-cooked boneless half-chicken in corn husk with Mexican herbs and spices, served with cilantro rice, marinated tomatoes and topped with roasted garlic chile essence 17

Chile Relleno con Queso, Camaron o Pollo

Baked poblano pepper stuffed with jack cheese, spinach, Spanish rice and zetas served with tomato-chile broth and broiled onions cheese 14 chicken 15 shrimp 17



CARNES Y MAS / Steaks & More

Mexican Stir-Fry

Beef strips, chicken and gulf shrimp glazed with chipotle soy sauce served over corn rice and topped with crumbled pepitas 16

Filet Mignon al Pasilla

Grilled 8oz center cut filet mignon, pasilla-shallot rub, black beans, Maximo creamed corn 26

Carne Asada

Grilled thinly pounded sirloin steak, brushed with garlic cilantro, topped with jack cheese, served with black beans, pepper rajas and chorizo skewer 21

Parillada de Fajitas

Grilled beef or chicken fajitas, or a combination; avocado slices, rajas, black beans, lime sour cream, grated cheese and your choice of warm tortillas 16

“Aguja” al Cazo

Braised short rib, Chutama herbs, spices and oils, chipotle mac and cheese, asparagus and truffle chimichurri sauce 22

Filet Mignon “Cubilete”

Grilled 8 oz. filet of beef topped with jumbo lump crab. Served with asparagus, braised mushrooms and crispy onions with choice of sauce: Chile Bearnaise, Mexican Maitre’d Butter, Pink Peppercorn and El Presidente Brandy 29



COCINA MEXICANA
— & —
MARGARITA LOUNGE

Maximo welcomes you to explore with us the roots of our regional Mexican cuisine, from the Aztecas of the South to the Tarahumaras of the North.

ALGO en el LADO / *Something on the Side* 5

Chipotle Mac and Cheese • Creamed Corn • Grilled Asparagus • Sweet Corn Mash
Corn on the Cob • Frijoles Refritos • Arroz Mexicano • Green Beans
Sautéed Spinach with Poblanos • Sautéed Mushrooms in Red Wine

POSTRES / *Desserts*

Our selections change with the seasons. **All desserts 6.**



Amador Mora, Executive Chef/Partner

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