







# Mad Brews


Beers by the bottle or  can. Cans are great for takeout!

IPA/DOUBLE/IMPERIAL IPA		ABV	\$
 Dogfish Head 60 Minute	Milton, DE	6	\$5
 Founders All Day	Grand Rapids, MI	4.7	\$4.5
 Ithaca Flower Power	Ithaca, NY	7.5	\$6
 Southern Tier 2X	Lakewood, NY	8.2	\$5.5
Stone Delicious <i>(Gluten removed)</i>	Escondido, CA	7.7	\$6
Victory DirtWolf	Downingtown, PA	8.7	\$5.5

## ALE

Brooklyn Brown Ale	Brooklyn, NY	5.6	\$5
Erie Railbender	Erie, PA	6.8	\$4.5
Lagunitas Little Sumpin'	Petaluma, CA	7.3	\$6
 Sierra Nevada Pale Ale	Chico, CA	5.6	\$5


## PORTER / STOUT

 Great Divide Yeti Imperial Stout	Denver, CO	9.5	\$6
Great Lakes Edmund Fitzgerald Porter	Cleveland, OH	5.8	\$5



## PILS / LAGER

Lagunitas Pils	Petaluma, CA	6	\$5.5
Victory Prima Pils	Downingtown, PA	5.3	\$5
Yuengling Lager	Pottsville, PA	4.4	\$4


## SOUR

 Dogfish Head SeaQuench Sour	Milton, DE	4.9	\$5
Victory Sour Monkey	Downingtown, PA	9.5	\$5.5

## FRUIT / WHEAT

 Abita Purple Haze	Abita Springs, LA	4.2	\$4.5
Fat Head's Bumbleberry	Middleburg Hts, OH	5.3	\$5.5
 Jack's Hard Cider <i>(Gluten free)</i>	Biglerville, PA	5.5	\$5
Tröegs DreamWeaver	Hershey, PA	4.8	\$5

## MEXICAN LAGER

Corona	4.6%	\$4.75	Negra Modelo	6%	\$4.75
Corona Light	4.5%	\$4.75	Pacifico	4.5%	\$4.75
Dos Equis Special	4.45%	\$4.75	Sol	4.5%	\$4.75
 Modelo Especial 24oz	4.4%	\$6			

## THE USUAL SUSPECTS

We also have a variety of domestic and Euro lagers. Just ask.

Draft list missing?  
Ask your server for the rundown,  
or see the nearest draftboard.

m18-10 | p011 | w|w | clc | Erie

## ROADIES

### MAD SIX PACK | \$15

Carry out any combination of six bottles and cans from our "Mad Brews" list. Excludes premium and oversize bottles.

### MAD MEX® GROWLER | \$5 plus beer

Get any Mad draft beer to go in our half gallon growler.  
One free beer with fill-up!

*(Happy Hour discount doesn't apply to growlers)*

# BREWS AND BOOZE

#MADMEX25



Big azz love



# Margaritas

## THE MAD MEX® MARGARITA

ORIGINAL RECIPE | 12 oz \$6, 16 oz \$8, Big Azz 22 oz \$10  
Our legendary house margarita. Choose on-the-rocks or frozen.

### FROZEN FRUITY | ADD 50¢

Tart and frosty, made from actual fruit. Salted rim optional.

- Black Cherry
- Raspberry
- Sangria Blur
- Mango
- Strawberry
- Fruit Feature

## MAGNÍFICAS MARGARITAS

Premium tequilas combined with fresh squeezed juices. Salt or sugar on the rim optional, served up or on-the-rocks.

### THE PLATAVERSARY | \$11

Toast 25 Mad years with our anniversary margarita featuring Sauza Tres Generaciones Plata with Grand Marnier and fresh squeezed orange and lime juices.



### THE PATRÓN PERFECT | \$12

Margarita with Patrón Silver, Combier Liqueur d'Orange and fresh citrus juices.

### DON JULIO V.I.P. | \$12

Don Julio Blanco margarita with Grand Marnier, fresh citrus and a floater of Don Julio Añejo.

### RUBY RED MARGARITA | \$12

Fresh squeezed red grapefruit juice with Herradura Silver tequila, lime and Combier Pamplemousse Rose.

**¡Nuevo!**

### ROSEMARY'S PEAR | \$11

El Mayor Blanco, triple sec, rosemary-infused pear nectar, fresh citrus juice, sliced pear and a rosemary sprig.

### THE ULTIMATE | \$12

Hornitos Reposado, Combier, Grand Marnier and fresh citrus.

**¡Nuevo!**

### MAD MEX® CRANBERRY | \$11

Sage-infused cranberry puree, Espolón Blanco, triple sec and fresh squeezed lime. Garnished with fresh cranberries and sage.

### SPICY JALAPEÑO MARGARITA | \$12

Avión Silver, thinly sliced fresh jalapeño peppers, Combier and fresh citrus.

### CUSTOM BUILT | ?

Tell us your dream margarita, and we'll make it happen. Our talented mixmasters are ready to guide you step-by-step.

### ADD A FLOATER | \$2

Top any drink with an inverted lime boat of Grand Marnier or Don Julio Añejo.

### NADA-RITA | 16 oz \$4.50 ¡EL NO BOOZO!

Our legendary on-the-rocks house margarita minus tequila. Salted rim optional. Feeling fruity? Add one of our featured fruit flavors for fifty cents.



# Tequila

served neat in a rocks glass

## 100% BLUE AGAVE TEQUILAS

### BLANCO

Clear and unaged, the true flavor of the blue agave takes center stage. Some are peppery, some sweet with citrus and herbs.

- |                          |                                     |
|--------------------------|-------------------------------------|
| Avión Silver   \$7       | El Tesoro Platinum   \$7            |
| Cabo Wabo Blanco   \$7   | Espolón Blanco   \$6                |
| Casa Noble Crystal   \$7 | Herradura Silver   \$6              |
| Casamigos Blanco   \$9   | Hornitos Plata   \$5                |
| Chamucos Blanco   \$8    | Maestro Dobel Silver   \$7          |
| Corralejo Blanco   \$6   | Olmeca Altos Plata   \$7            |
| Corzo Silver   \$9       | Patrón Silver   \$7                 |
| Don Julio Blanco   \$7   | Sauza Tres Generaciones Plata   \$6 |
| El Mayor Blanco   \$7    | Siembra Azul Blanco   \$6           |

### REPOSADO

Rested 3-12 months in barrels balances the bold agave with oak.

- |                  |                 |                               |
|------------------|-----------------|-------------------------------|
| 1800   \$5       | Corralejo   \$7 | Jose Cuervo Traditional   \$5 |
| Avión   \$8      | Don Julio   \$8 | Maestro Dobel   \$8           |
| Cabo Wabo   \$8  | El Mayor   \$8  | Olmeca Altos   \$8            |
| Casa Noble   \$9 | El Tesoro   \$8 | Patrón   \$8                  |
| Casamigos   \$10 | Espolón   \$7   | Sauza Tres Generaciones   \$7 |
| Cazadores   \$6  | Herradura   \$7 |                               |
| Chamucos   \$9   | Hornitos   \$6  |                               |

### AÑEJO

Barrel aging 1-3 years or more imparts a deep amber color and a smooth complexity. Tastes of chocolate, dried fruit, tobacco.

- |                  |                 |                               |
|------------------|-----------------|-------------------------------|
| Avión   \$9      | Don Julio   \$9 | Hornitos Black Barrel   \$7   |
| Cabo Wabo   \$9  | El Mayor   \$9  | Maestro Dobel   \$9           |
| Casamigos   \$11 | Espolón   \$7   | Patrón   \$9                  |
| Cazadores   \$8  | El Tesoro   \$9 | Sauza Tres Generaciones   \$8 |
| Chamucos   \$10  | Herradura   \$8 | Siembra Azul   \$8            |
| Corralejo   \$8  |                 |                               |

### CRISTALINO

The complexity and character of an añejo with the crisp, bright notes of a blanco.

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|-----------------------------|--------------|
| Maestro Dobel Diamond   \$9 | Volcán   \$9 |
|-----------------------------|--------------|

## SUPER PREMIUM

- |                             |                                  |
|-----------------------------|----------------------------------|
| Casa Noble Añejo   \$13     | El Tesoro Paradiso   \$19        |
| Clase Azul Reposado   \$16  | Gran Patrón   \$30               |
| Don Julio 1942 Añejo   \$18 | Jose Cuervo de la Familia   \$25 |
| Don Julio Real Añejo   \$45 |                                  |

## JOVEN MEZCAL

- |                               |                    |
|-------------------------------|--------------------|
| Banhez Mezcal Artesanal   \$7 | Joven Mezcal   \$9 |
| Casamigos Mezcal   \$9        |                    |

## MIXTOS

- |                        |                           |
|------------------------|---------------------------|
| Avión Espresso   \$7   | Sauza Conmemorativo   \$4 |
| Jose Cuervo Gold   \$4 |                           |

# Sangria

Glass \$7  
Carafe \$18

Our house-made sangrias are poured over fresh fruit on ice.

### RED SANGRIA

California red wine blend, blackberry brandy, sour apple schnapps, orange juice, triple sec and vodka.

### WHITE SANGRIA

Pinot Grigio, white cranberry and orange juices, peach schnapps, grenadine and crème de cassis.

# El Vino

Glass \$7

### SCOTT FAMILY ESTATE CHARDONNAY

Monterey, California

### PREDATOR CABERNET SAUVIGNON

California

### SANTA EMA SAUVIGNON BLANC

Maipo Valley, Chile

### ANGELINE PINOT NOIR

California

### B&G SPARKLING BRUT ROSÉ

France

# Mules



\$10

### MEXICALI MULE

Olmeca Altos Plata, Jamaica's finest ginger beer and fresh squeezed lime juice.

### CRANBERRY APPLE MULE

Tito's Handmade Vodka, cranberry apple cider puree, Jamaica's finest ginger beer, and fresh lime.

### BOURBON MULE

Bulleit Bourbon, apple cider puree, Jamaica's finest ginger beer and fresh lime juice.

# Bourbons

2 oz pour

- Angel's Envy | \$10
- Basil Hayden's | \$10
- Buffalo Trace | \$8
- Bulleit | \$8
- Elijah Craig 12 Year | \$8
- Four Roses Small Batch | \$8

- Jefferson's Small Batch | \$9
- Knob Creek | \$9
- Maker's Mark | \$8

## RYE

- Bulleit Rye | \$8
- High West Double Rye | \$10

### BOURBON FLIGHT | \$12

Choose any three bourbons. Served in 1 oz pours

## TEQUILA FLIGHTS

Three 1 oz shots to taste and compare, served in a skate.

### ONE DISTILLERY, THREE STYLES | \$12

Choose any distillery in the Añejo section (except Cazadores or Siembra Azul) and you'll get their Añejo, Reposado and Blanco.

### ONE STYLE, THREE DISTILLERIES | \$12

Choose Blanco, Reposado or Añejo, and sample one each from Avión, Patrón and Don Julio.

### CUERVO GOLD ALL 'ROUND | \$9

Three shots of Jose Cuervo's classic mixto. Salt and lime, too.