


SPICY

Mad Brews


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

IPA/DOUBLE/IMPERIAL IPA		ABV	\$
Deschutes Fresh Squeezed	Bend, OR	6.4	\$6.5
 Dogfish Head 60 Minute	Milton, DE	6	\$5.5
Firestone Walker Union Jack	Paso Robles, CA	7.5	\$6
 Founders All Day	Grand Rapids, MI	4.7	\$5
 Green Flash Soul Style	San Diego, CA	6.5	\$6
 Southern Tier 2X	Lakewood, NY	8.2	\$6
Stone Delicious <i>(Gluten removed)</i>	Escondido, CA	7.7	\$6.5
Victory DirtWolf	Downingtown, PA	8.7	\$6

ALE

Brooklyn Brown Ale	Brooklyn, NY	5.6	\$5
 Dogfish Head SeaQuench Sour	Milton, DE	4.9	\$5.5
Lagunitas Little Sumpin'	Petaluma, CA	7.3	\$6
Russian River Damnation*	Santa Rosa, CA	7	\$9
 Sierra Nevada Pale Ale	Chico, CA	5.6	\$5.5
Victory Sour Monkey	Downingtown, PA	9.5	\$6



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	\$5.5
Yuengling Lager	Pottsville, PA	4.4	\$4.5

FRUIT / WHEAT

 Abita Purple Haze	Abita Springs, LA	4.2	\$5
Fat Head's Bumbleberry	Middleburg Hts, OH	5.3	\$6
 Jack's Hard Cider <i>(Gluten free)</i>	Biglerville, PA	5.5	\$5.5
Tröegs DreamWeaver	Hershey, PA	4.8	\$5

MEXICAN LAGER

Corona	4.6%	\$5	Negra Modelo	6%	\$5
Corona Light	4.5%	\$5	Pacifico	4.5%	\$5
Dos Equis Special	4.45%	\$5	 Tecate 24oz	4.55%	\$6
 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 | p02 | wjw | clc | Philly



ROADIES

MAD SIX PACK | \$15

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

* Russian River Damnation and premium or oversized bottles listed elsewhere are not valid for six-packs.

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



NANA HAD IT GOIN' ON!



MAD MEX.

Margaritas

THE MAD MEX® MARGARITA

ORIGINAL RECIPE | 12 oz \$5.5, 16 oz \$7.5, Big Azz 22 oz \$9.5
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 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.

THE ULTIMATE | \$12

Margarita with Hornitos Reposado, Combier Liqueur d'Orange, Grand Marnier and fresh citrus.

RUBY RED MARGARITA | \$12

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

BEESPOKE MARGARITA | \$11

Espolón Blanco, honey and fresh squeezed lemon juice.

THE MEZMERIZER | \$12 ¡Nuevo!

This smoky number features Banhez Mezcal, Aperol, Combier Pamplemousse Rose and fresh squeezed lime juice.

MARGARITAS PICANTE

SPICY JALAPEÑO MARGARITA | \$12

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

PINEAPPLE HABANERO MARGARITA | \$11

Habanero infused El Mayor Blanco, Combier, and fresh pineapple, lime and orange juices.

ADD A FLOATER | \$2

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



CUSTOM BUILT MARGARITA

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

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.

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|--------------------------|-------------------------------|
| AsomBroso \$9 | El Tesoro Platinum \$7 |
| Avión Silver \$7 | Espolón Blanco \$6 |
| Cabo Wabo Blanco \$7 | Herradura Silver \$6 |
| Casa Noble Crystal \$7 | Hornitos Plata \$5 |
| Casamigos Blanco \$9 | KAH Blanco \$7 |
| 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 \$6 |
| El Mayor Blanco \$7 | Siembra Azul Blanco \$6 |

REPOSADO

Rested 3-12 months in barrels balances the bold agave with oak. Flavors include floral, vanilla and honey.

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

AÑEJO

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

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

SUPER PREMIUM

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| AsomBroso Añejo \$30 | Don Julio Real Añejo \$45 |
| Casa Noble Añejo \$13 | El Tesoro Paradiso \$19 |
| Clase Azul Reposado \$16 | Gran Patrón \$30 |
| Guervo de la Familia \$25 | Ilegal Joven Mezcal \$9 |
| Don Julio 1942 \$18 | Maestro Dobel Diamond \$9 |

JOVEN MEZCAL

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| Banhez Mezcal Artesanal \$7 | Ilegal Joven Mezcal \$9 |
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MIXTOS

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|------------------------|---------------------------|
| 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

VINO ROJO

CONCANNON PETITE SIRAH
San Francisco Bay, California

SANTA CAROLINA PINOT NOIR
Leyda Valley, Chile

VINO BLANCO

IMAGERY CHARDONNAY
California

BENZIGER SAUVIGNON BLANC
North Coast, California

Mules



\$10

MEXICALI MULE

Olmeca Altos Plata, Ithaca Soda Co. ginger beer and fresh squeezed lime juice.

PINEAPPLE-ORANGE MULE

Tito's Handmade Vodka, fresh pineapple, orange and lime juices and ginger beer.

Bourbons

2 oz pour

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|-------------------------------|-----------------------------|
| Angel's Envy \$10 | Knob Creek \$9 |
| Basil Hayden's \$10 | Maker's Mark \$8 |
| Buffalo Trace \$8 | |
| Bulleit \$8 | RYE |
| Elijah Craig 12 Year \$8 | Bulleit Rye \$8 |
| Four Roses Small Batch \$8 | High West Double Rye \$10 |
| Jefferson's Small Batch \$9 | |

BOURBON FLIGHT | \$12
Choose any three bourbons. Served in 1 oz pours

TEQUILA FLIGHTS

Three 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 | \$10

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