What is “Funky Fresh Cal-Mex”?

Pull up a stool. We just mixed up margaritas with good tequila and fresh squeezed lime juice. Steaks and chicken are on the grill, and we grabbed some tomatoes and jalapeños for big bowls of salsa and guacamole. The tortillas are warm and the beer is cold. Get a big plate of everything and chill out. It’s a summertime, wear your shorts, drink a beer, sweat a little, relax with friends, have a margarita, forget the clock, eat a burrito party. Just a good time. Thanks for coming in.

FUNKY We spin an American food mashup of Mexican, Southeast Asian, and Spanish. We aren’t scared to put fun things together if they taste good.

FRESH Sure, there are easier ways to do it. But why would we put frozen food out for our favorite friends? We make just about everything from scratch daily. We believe that the closer we are to the Earth, to picking the vegetables from the field, the better the food.

CAL Drawing on West Coast food: healthy, fun, local, experimental. No lard, simple marinades of citrus and spices. And microbrews. The trend that awakened on the West Coast and ignited our passions for good beer made here.

MEX Because we love Mexican food. Big flavors, big plates, fire and sunshine, beer and tequila to wash it down. Great flavors. Warm tortillas and big piles of rice and beans. Guacamole!!!!! Avocados rule Mexico and they rule us. And Mexico is home to tequila, our favorite hooch. Viva la Margarita!
Still MAD after 25 years!

In autumn of ’93, the first Mad Mex opened its doors in the Oakland neighborhood of Pittsburgh. To celebrate our 25th birthday, we’re packin’ our rental car full of new menu items, including one throwback to the original Mex, crispy Calamari. We’ve added some birthday surprise Plataversary treats throughout the menu; look for our Silver Fox in the following pages to get your mexstalgia on in recognition of 25 years of funky freshness and gettin’ Mexy!

Salsas & Dips

Our freshly made dips and salsas come with a refillable basket of locally-farmed and made corn tortilla chips in various natural colors.

**PICKADIPPA | $9.75**
Mix and match any three!

*Mad Mex® salsas:*
- Original
- Fire Roasted Tomato-Chipotle
- Pico de Gallo
- Pineapple-Habanero *(HOT)*
- Tomatillo-Avocado
- Grilled Corn
- Mango Tomatillo

*Mad Mex® dips:*
- Guacamole
- XX Cheese Dip
- Kaya® Yucatán Black Bean Dip

**MAD MEX® CHIPS & SALSA | $4.5**
Your choice of our six house-made, beyond-the-ordinary salsas.

**GUACAMOLE | $8.5**
Made with freshly crushed #1 grade large avocados, lime, garlic, red onion, jalapeños and fresh cilantro. Served with tortilla chips and your choice of salsa.

**KAYA® YUCATÁN BLACK BEAN DIP | $7.75**
Black beans fired up with chipotle pepper voodoo and Cotija cheese, then topped with melted Monterey Jack and served with chips.

**XX CHEESE DIP | $7.75**
Cheddar cheese with Dos Equis, pickled jalapeños and diced tomato. Fairly spicy, served with chips.

Appetizers

**POTATO TAQUITOS | $7.5**
Black beans, peppery mashed potatoes and Monterey Jack cheese rolled in a tortilla and crisped on the griddle. Sour cream, too.

**SHRIMP & FUN GUY TAQUITOS | $8**
Sautéed shrimp, grilled portobello mushrooms, fresh Spanish onion, red bell peppers and spices tucked into grilled tortillas. Sour cream included.

**PENNSYLVUCKY FRIED TOFU | $9.25**
A large plate of organic tofu tossed in our General Zaragoza sweet soy sauce, peanuts, sesame seeds, fresh cilantro and a mess of bean sprouts.

**JERSEY CHIPS | $9.25**
Crispy potato waffle fries with both ranch dressing and zesty XX Cheese Dip.

**CALAMARI | $9 RETRO-VERSARY ITEM!**
*El squiddo con dippo es bueno!* We dove off the deep end and surfaced with an Oakland favorite. Buttermilk-marinated cornmeal crusted squid-y bits served with our classic Mad Mex® Calamari Dipping Sauce. Don’t be a sucker - get it before the tide goes out.

**PLATAVERSARY EMPANADAS | $8**
A trio of roasted corn empanadas with Monterey Jack cheese, roasted chiles, sliced scallions, cumin, coriander and cilantro. Served with Grilled Tomato Black Bean Salsa.

☛ Sorry, we cannot split checks for groups of eight or more guests.
**Buenos Nachos**

**NACHOS GRANDE | $11**
A formidable heap of chips with melted Jack cheese, jalapeños, black beans, guacamole, salsa and deliciously pure sour cream. Add chicken, steak or taco beef for $1.95.

**CARNITAS NACHOS | $12.5**
Slow roasted pork, melty Jack cheese and black beans capped with green chiles, pico de gallo, Tomatillo-Avocado salsa, sour cream and cilantro.

**Soups & Chili**

**Cup $4 | Bowl $5**

**TORTILLA SOUP**
Tomato and guajillo chile base with grilled chicken breast, topped with Monterey Jack cheese and crispy tortilla strips.

**CHICKPEA CHILI**
Go garbanzo on roasted tomatillo and jalapeño chili with Spanish onions, Monterey Jack cheese and sour cream.

**Wings**

**Small $9.5 | Large $16**
All wings are served with celery and either bleu cheese or ranch dressing.

**GENERAL ZARAGOZA**
Our legendary sweet soy sauce crosses the border from a popular app accruetmont to Wingtown, USA! Tossed with peanuts, sesame seeds, fresh cilantro and served atop bean sprouts.

**HONEY CHIPOTLE BBQ**
Barbecue sauced up with smoky chipotle peppers and a bit of honey. Served with celery and ranch or bleu cheese dressing.

For the following three, choose your intensity:
- Mild: totally stock
- Wild: with cayenne pepper flakes
- Insane: with fresh, puréed habaneros and pain

**CLASSIC BUFFALO**
Peppery and garlicky.

**SAN FRANCISCO**
Our spicy honey is sweet and garlicky.

**SOUTHWESTERN**
Fresh cilantro, olive oil, lime, Mexican oregano and garlic.

**BONELESS WINGS | $9**
Bones? Ain’t nobody got time for that. All white meat chicken tenders lightly breaded and fried, then tossed with your choice of our wing sauces.

**MENU LEGEND**
- Vegetarian
- Veggie possible w/ subs

Daiya vegan cheese and Tofutti sour cream can be subbed by request.

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.*
Salads

All salads are served with a warm tortilla, except the Taco Salad.

**CASA SALAD** | **$5**
Well built house salad with romaine lettuce, cherry tomatoes, red onions, pepitas and bleu cheese crumbles.

**THE CHOPPER SALAD** | **$14**
Chopped romaine lettuce with avocado, grilled corn, cherry tomatoes, chickpeas, diced red and green peppers, jicama and cucumber. Top with your choice of grilled chicken breast, portobello or flank steak.

**CALIFORNIA GRILLED SALAD** | **$14**
Mesclun greens with cherry tomatoes, red onion rings, avocado, Jack cheese and alfalfa sprouts. Choose all white meat grilled chicken breast, flank steak or portobello.

**MAHI MAHI SALAD** | **$16**
Grilled fish on mesclun with chickpeas, jicama, roasted corn, sliced avocado, cherry tomatoes, peppers and toasted pepitas. Drizzled with chipotle aioli.

**WING SALAD** | **$14**
Boneless chicken wings in your choice of wing sauce (see previous page) on mesclun greens, cucumber, red onion, cherry tomatoes and Monterey Jack cheese. With ranch or bleu cheese.

**TACO SALAD** | **$12**
Spicy taco beef, pico de gallo, roasted peppers, onions, jalapeños and Monterey Jack cheese heaped over iceberg wedge trimmings, served in a crispy, edible sombrero. Salsa, sour cream on the side.


Guac around the clock

Our cooks are constantly making salsas, guacamole, dressings and marinades fresh to bring the highest levels of flavor to the plate. Right now, someone is probably scooping avocados to make guacamole in a kitchen very close to you.
Rice Rice Baby

We steam rice and mix it with cilantro, jalapeños, tomato, grated carrots, lime juice and a little garlic, all while making sure it’s fresh and moist, no matter when you show up.
Our menu features a variety of taco options, each with its unique flavor profile.

**CRISPY SHRIMP TACOS | $14.5**
Cornmeal crusted shrimp topped with mango tomatillo salsa, cilantro cream sauce and fresh jalapeños. Served with rice and beans.

**GRILLED MAHI MAHI TACOS | $16**
With avocado, leafy cilantro, chipotle aioli and Mad Mex® slaw.

**CRISPY FISH TACOS | $14.5**
Cornmeal crusted tilapia with avocado, chipotle aioli, cilantro and Mad Mex® slaw.

**CHICKEN TACOS | $14**
Grilled chicken breast, cilantro cream sauce, grilled corn salsa, shredded red cabbage, radish and cilantro.

**CARNITAS TACOS | $14**
Pork slow roasted in garlic, ancho chile and lager, with Tomatillo-Avocado Salsa, shaved red cabbage, radish and cilantro.

**GRILLED STREET CORN & STEAK TACOS* | $16**
Grilled flank steak, grilled corn, chipotle aioli, Cotija cheese, shredded red cabbage, leafy cilantro and fresh jalapeño slices.

**WING-O TACOS | $14**
Our boneless wings in your choice of sauce with lettuce and Jack cheese. Served with celery and waffle fries instead of rice and beans, plus bleu cheese or ranch dressing.

**HERB O'VORÉ'S TOFU TACOS | $13.5**
Crispy organic tofu tossed in sweet-soy-citrus sauce topped with cilantro, bean sprouts, avocado and Tomatillo-Avocado Salsa. Pico de gallo, too.

**NACHO MOMMA'S TACO PLATTER | $13**
Four crunchy corn shells stuffed to the brim with taco beef, lettuce and Monterey Jack cheese. Served with Mad Mex® slaw and pico de gallo.

**PLATAVERSARY TACOS | $13**
Chile-citrus glazed pork belly with Mango Tomatillo Salsa, shredded lettuce, avocado, radish and cilantro. Rice and beans on the side.

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No student and late night discounts on tacos.

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Our taco trios below are served on soft flour tortillas with a lime wedge, Mexican rice and black beans.

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I'm Ernie Sanchez, and I approve this menu.
Add sour cream for no charge, guacamole for $1.50. Choose white or whole wheat tortillas.

THE MAD MEX® QUESADILLA | $10
Choose grilled all natural chicken breast, flank steak, portobello with corn, sautéed shrimp or marinated organic tofu, Jack cheese, peppers and onions. Our 2nd best seller.

AVODILLA | $11
Avocado, grilled corn, pickled jalapeños, black beans, Monterey Jack cheese, chopped cilantro, fresh torn basil and a side of Mango Tomatillo salsa.

CARNITAS QUESADILLA | $12
Pork braised in beer, garlic and ancho chile, sizzled in a wheat tortilla with roasted poblano peppers and served with Mad Mex® slaw, pico de gallo and Monterey Jack cheese.

KRISTY’S BIG SISTER’S RED VELVET ‘DILLA | $11.5
Grilled chicken breast, grilled zucchini, spicy spinach, pico de gallo and Monterey Jack cheese.

BLACK BEANIE QUESADEENIE | $10
Our Black Bean Dip meets diced pineapple and Monterey Jack cheese, with pico de gallo on the side. Add grilled chicken breast or steak for $2.50.

SHRIMP MUSHROOM SPINACH QUESADILLA | $12.5
The spinach is spicy.

PLATAVERSARY QUESADILLA | $13
Our anniversary quesadilla is engaging in a little California roll-play with jumbo lump crabmeat, Jack cheese, avocado, pico de gallo, spicy citrus aioli and cilantro. Cucumber salsa on the side.

That’ll do pig
Making carnitas is a long, slow, loving process. Whole, 100% natural fresh pork shoulder roasts are rubbed with garlic, brown sugar, ancho chile powder, Kosher salt and black pepper and cured in the refrigerator overnight. The result is tender, delicious, juicy pork for your taco-eating pleasure.
We grill peppers and onions around the clock. Tossed in olive oil, guajillo chile pepper, garlic, Kosher salt and black pepper, the red and green bell peppers and jumbo fresh onions are grilled until they’re smoky and tender.

**Enchiladas**

Add sour cream for no charge, guacamole for $1.50.

Our enchiladas stress test the plate with layers of white corn tortillas, Colorado Sauce (guajillo chile-tomato sauce) and/or Green Sauce (roasted tomatillo-jalapeño puree) and Jack cheese aplenty. Rice and beans, lettuce and salsa on the side.

**THE MAD MEX® ENCHILADA | $11**
Choose grilled chicken breast, flank steak, portobello, sautéed shrimp or marinated tofu.

**SUPER MAD MEX® ENCHILADA | $12**
Chickpea Chili and spicy spinach with your choice of grilled chicken breast, flank steak, shrimp, portobello or tofu.

**CHICKEN MOLE ENCHILADA | $12.5**
Grilled chicken breast with our slow-cooked, robust mole sauce and Cotija cheese. The mole is made with peanuts, btw.

**VEGGIE ENCHILADA | $11**
Fresh grilled zucchini, portobello, corn, bell peppers and onions with pico de gallo.

**CARNITAS ENCHILADA | $13**
Succulent pork slow-roasted in malty beer, garlic and ancho chile. Served with Zesty Blue Cornbread, pico de gallo and Mad Mex® slaw.

**Fajitas**

Build your own adorable little tacos just the way you want them with our DIY dinner. All fajitas come with guacamole, pico de gallo, Monterey Jack cheese, shredded lettuce, Mexican rice, sour cream, warm flour tortillas and no instructions. Served sizzling with fresh grilled red and green peppers, onions and our fajita sauce.

Add six jumbo grilled shrimp to any fajita for $6. Additional tortillas are $1.

**CHICKEN FAJITA | $15**
Our tender chicken breasts marinated in ancho chile, Mexican oregano and fresh lime juice, grilled to order and served sliced.

**STEAK FAJITA* | $17**
All natural flank steak marinated in dijon-Worcestershire and grilled to perfection.

**SKEWERED JUMBO SHRIMP FAJITA | $17**
A dozen Gulf shrimp with roasted garlic and olive oil.

**MAHI MAHI FAJITA | $17**
Longline caught Ecuadorian Mahi with ancho rub. Lightly grilled and served unsliced.

**PORTOBELLO & TOFU FAJITA | $14**
Marinated organic tofu with smoky sliced mushroom caps, corn and grilled zucchini.

**MONDO COMBO FAJITO | $17**
You want a fajita that can do both? Choose two grilled proteins:

- Flank Steak
- Shrimp
- Chicken Breast
- Portobello Caps

Late night and student discounts (where valid) do not apply to fajitas.
La Chimi

CHICKEN CHIMI | $11
Our one and only chimichanga is a crispified pouch of grilled chicken breast, red bell peppers, portobello, cilantro, Spanish onions, a secret sauce and Monterey Jack topped with a mildly-spiced red pepper sauce, and served with Mexican rice and black beans.

Late night and student discounts (where valid) do not apply to the Chimi.

Wraps

Our handy Mex is served with your choice of:
- Waffle Fries
- Mexican Rice
- Chips & Salsa
- Casa Salad

WING WRAP | $11
Crispy chicken tenders in your choice of our wing sauces below rolled in a tortilla with iceberg lettuce, pico de gallo, melted Jack cheese and Mexican rice. Lightly browned and served with bleu cheese or ranch dressing.

TOFU WRAPTURE | $11
Organic tofu breaded and fried crispy, tossed in your choice of wing sauce and wrapped with iceberg lettuce, pico de gallo, Jack cheese and Mexican rice. Served hot off the griddle with bleu cheese or ranch.

Wing sauces:
- Classic Buffalo
- Honey Chipotle BBQ
- San Francisco
- General Zaragoza
- Southwestern

Any item may be made with Daiya vegan cheese-style shreds and Tofutti sour cream.

Vegetarian, veggie possible with substitutions
**Blue Velvet**

Yes, it is supposed to be like that! Imagine it more as a blue corn custard rather than corn bread. We make a blue corn batter and drizzle a little heavy cream over the top. As it bakes, it sets from the bottom up, with the top remaining deliciously creamy. Try it with a drizzle of honey!

**On the Side**

But wait, there’s more!

- Guacamole | $1.5
- Rice and Beans with Cheese | $3.5
- Black Beans | $2
- Mexican Rice | $2
- Fresh Steamed Spicy Spinach | $2
- Waffle Fries | $4.5
- Zesty Blue Cornbread | $2.75
- Mad Mex® 64oz Growler | $5 plus beer
- Build Your Own Margaritas Growler | $15
- Mad Mex® Pint or Shot Glass | $2
- T-Shirts | $15
- Wi-Fi Password? | eatmoreburritos

**Desserts**

- **CHOCOLATE HAZELNUT CHURROS | $6.5**

- **ICE CREAM BURRRRTITO | $6.5**
  Choose sundaes-style: topped with whipped cream and hot fudge, or saturaes-style: dusted with cinnamon-sugar and drizzled with honey.

- **MEXICAN CHOCOLATE BROWNIE | $6.5**
  Big, warm chocolate brownie topped with vanilla ice cream, hot fudge and cinnamon. Availability may be limited during border wall construction.

- **VANILLA ICE CREAM | $3**
  Had enough excitement for one day? Cool your jets with two scoops of vanilla with hot fudge or strawberry sauce.

**Soft Drinks**

Drink selections may vary. Soft drinks are $2.95.

**FIZZY**
- Pepsi
- Diet Pepsi
- Mt. Dew
- Root Beer
- Sierra Mist
- Mt. Dew

**UNFIZZY**
- Iced Tea
- Lemonade

**JUICES**
- Apple
- Cow (milk)
- Cocoa Cow
- Cranberry
- Grapefruit
- Orange
- Pineapple
- Tomato
- Strawberry

**HOT DRINKS**
- Coffee
- Tea

**NADA-RITA | 16 oz $4.50**


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

For nutrition and allergy information:
[madmex.com/pdfs](http://madmex.com/pdfs)