Salsas & Dips

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

PICKADIPPA | Three 8oz bowls for \$12.75

Mix and match any three!

Mad Mex® salsas:

- Original ■ Fire Roasted Tomato-Chipotle Pico de Gallo
- Grilled Corn
- Tomatillo-Avocado Mango Tomatillo

Mad Mex® dips: Guacamole

- - Kaya® Yucatán Black Bean Dip
- XX Cheese Dip

Your choice of any of our house-made, beyond-theordinary salsas.

MAD MEX® CHIPS & SALSA | 8oz for \$5.5 / 16oz for \$7

GUACAMOLE | 8oz for \$9.5 / 16oz for \$14

Monterey Jack and served with chips.

Made throughout the day with freshly crushed #1 grade large Hass avocados, lime, garlic, red onion, jalapeños and fresh cilantro. Served with tortilla

KAYA® YUCATÁN BLACK BEAN DIP | 16oz for \$10 Black beans fired up with chipotle pepper voodoo and Cotija cheese, then topped with melted

XX CHEESE DIP | 16oz for \$10

Cheddar cheese with Dos Equis, pickled jalapeños and diced tomato. Fairly spicy, served with chips.

Appetizers

JERSEY CHIPS | \$9.5

PENNSYLTUCKY FRIED TOFU | \$9.5

A large plate of organic tofu tossed in our General Zaragoza sweet soy sauce, peanuts, sesame seeds, fresh cilantro and served with bean sprouts.

and zesty XX Cheese Dip.

GRILLED CORN ON THE COB | \$4 Fresh grilled-in-the-husk corn topped with chipotle aioli and Cotija cheese crumbles. Served with a lime

Crispy potato waffle fries with both ranch dressing

Soup & 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 jalapeño and tomatillo chili with Spanish onions, Monterey Jack cheese and

Mad Bowls invevor

We'll bowl you over with hearty grains and our freshest, mexy-est ingredients.

MAD MEX® BOWL | \$14

We love this warm tasty bowl so much we put our name on it! Choice of grilled chicken breast, portobellos, marinated tofu or add \$2 for flank steak atop tomatillo-dressed farro, black beans, roasted corn, Monterey Jack cheese, grilled fajita onions and peppers. Topped with pico de gallo and our signature guacamole.

- breaded) on the outside and juicy on the inside.
- * Our wings are always a mix of juicy flats and meaty drums. It's win-win!
- * We think you'll love our style of wings. In fact, we won't cook them any other way.
- \star All wings are served with celery and either bleu cheese or ranch dressing.

Small | Large

Add side sauces or extra dressings for .50 each

GENERAL ZARAGOZA

Sweet, citrusy soy sauce 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 sauce is sweet and garlicky.

SOUTHWESTERN

Cilantro, Mexican oregano, olive oil, lime and garlic.

fried then tossed in your choice of our wing sauces.

BONELESS WINGS All white meat chicken tenders lightly breaded and

Salads

All salads are served with a warm tortilla, except the

CASA SALAD | \$5

Taco Salad.

House salad with romaine hearts, cherry tomatoes, red onions, pepitas and bleu cheese crumbles.

CALIFORNIA GRILLED SALAD* | \$14 Mesclun greens with cherry tomatoes, red onion rings,

avocado, Jack cheese and alfalfa sprouts. Choose grilled chicken breast, portobello or add \$2 for flank steak.

WING SALAD | \$14

Boneless chicken wings in your choice of wing sauce 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.

Dressing choices: Bleu Cheese, Creamy Ranch, House Vinaigrette, Lime-Cilantro Vinaigrette and our Vegan Chipotle Ranch. Served on the side.



Tacos

Mexican rice, black beans and a lime wedge.

Our taco trios are served on soft flour tortillas with

Add sour cream for no charge, guacamole for \$1.75. Swap rice & beans with waffle fries or a side salad for \$1.50.

CRISPY SHRIMP TACOS | \$14.75 Cornmeal crusted shrimp topped with mango

tomatillo salsa, cilantro cream sauce and fresh jalapeños. **GRILLED CHICKEN TACOS | \$14**

Grilled all natural chicken breast, cilantro cream

sauce, Grilled Corn salsa, shredded red cabbage, radish and cilantro. GRILLED STREET CORN & STEAK TACOS* | \$16.5

Grilled flank steak, grilled corn, chipotle aioli, Cotija cheese, shredded red cabbage, leafy cilantro and fresh jalapeño slices.

WING-O TACOS | \$14.5 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

Build your own adorable little tacos just the way

Fajitas

with pico de gallo.

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. 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.

Marinated organic tofu with smoky sliced mushroom caps, corn and grilled zucchini.

PORTOBELLO & TOFU FAJITA | \$14

Late night and student discounts (where valid)

do not apply to fajitas. Add sour cream for no charge, guacamole for \$1.75. Choose white or whole wheat tortillas.

Quesadillas

Add sour cream for no charge, guacamole for \$1.75.

THE MAD MEX® QUESADILLA | \$10.5 Choose grilled all natural chicken breast, portobello

steak or sautéed shrimp. Plus Jack cheese, peppers and onions. Our 2nd best seller. CRABBY CORN QUESADILLA | \$14 Smoky grilled corn, crabmeat, fresh basil, pico de

with corn, marinated organic tofu or add \$1 for flank

gallo with Cotija and Monterey Jack cheeses. Served

with our grilled corn salsa on the side. AVODILLA | \$11 Avocado, grilled corn, pickled jalapeños, black beans,

Monterey Jack cheese, chopped cilantro, fresh basil and a side of Mango Tomatillo salsa.

KRISTY'S BIG SISTER'S RED VELVET 'DILLA | \$11.5

spinach, pico de gallo and Monterey Jack cheese.

Grilled chicken breast, grilled zucchini, spicy

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 \$3. SHRIMP MUSHROOM SPINACH QUESADILLA | \$12.5

Mad Wraps

Our handy Mex is hot off the grill and served with your choice of:

The spinach is spicy.

■ Waffle Fries Chips & Salsa Mexican Rice 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 with bleu cheese or ranch.

Wing sauces:

San Francisco Southwestern

Classic Buffalo

■ Honey Chipotle BBQ

■ General Zaragoza

Mad Mex Margaritas | \$15

Our frozen or rocks house margs in 32oz takeout form. Available in original or frozen fruity (add

MEX TAKEOUT **Mad Wings** * Our jumbo wings are naturally crispy (never

Burritos

Our burritos are huge, square beasts! Each includes Mexican rice made from scratch with tomato juice, onions, carrots, jalapeño, cilantro, lime and garlic.

NAMESAKE BURRITOS

- Chicken Breast Grilled All Natural

- Sautéed Shrimp Farm Raised (add §1)
- THE MAD MEX® BURRITO | \$10.5

protein from above, bundled with black beans and Monterey Jack cheese. Original salsa on the side.

SUPER MAD MEX® BURRITO | \$11.5

of black beans, plus spicy spinach and Jack cheese.

MAD MEX® FAJITA BURRITA | \$11.5 Our Mad Mex® Burrito with grilled fajita peppers

BURRITOS FABULOSOS

THE GOBBLERITO® | \$12.5 It's a whole Thanksgiving feast of house-roasted

GOBBLERITO

turkey, black bean mashed potatoes, bread stuffing and corn all crammed into a monstrous burrito, and doused with enough gravy to put out a small fire. Wobbly cranberry sauce on the side, too.

SHRIMP MUSHROOM SPINACH BURRITO | \$13

Sauteed shrimp, seared 'shrooms and spicy spinach with black beans and Monterey Jack. THE BIG BURRITO | \$14.75

Our San Diegan style burrito is bursting at the seams with fresh grilled chicken breast, flank steak,

guacamole, sour cream and red pepper cream sauce. **BURRITOS DE POLLO** GRILLED CHICKEN & CORN BURRITO | \$12

Fresh grilled corn with chicken breast, goat cheese,

Monterey Jack cheese and pico de gallo. Topped

with Colorado sauce, grilled corn salsa on the side. WING-O-RITO | \$11.75

Grilled chicken breast with your choice of wing sauce. Made with black beans and Monterey Jack. Ranch or bleu cheese on the side.

Boogie down with spicy spinach, portobellos, grilled

chicken breast, black beans and Jack cheese. KRISTY'S BIG SISTER'S RED VELVET BURRITO |

BURRITOS PARA LOS VEGHEADS

Pico de gallo, roasted corn, grilled zucchini, portobellos, bell peppers and onions, plus black beans and Monterey Jack cheese.

Monterey Jack cheese.

MODIFY! Add guacamole for \$1.75

Any burrito may be made as a Bare-ito:

- served in a bowl with no tortilla Double the protein of any burrito for \$3
- All burritos may be made with Daiya vegan

La Chimi

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

do not apply to the Chimi.

On the Side

Guacamole | \$1.75

Black Beans | \$2 Mexican Rice | \$2

Waffle Fries | \$4.5

🕴 = 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.



with Original Salsa, pico de gallo and sour cream.

Plus our Casa Salad for four with choice of dressing. All that and two bags of chips with a pint of our XX

Cheese Dip! Call in to pickup. Sundays only. Dips & 'Dillas Monday QUESADILLA & DIP MAD PACK | \$50 for 4

Taco Tuesday

bags of chips. Call in to pickup. Mondays only.

Each box contains the fixin's for 3 tacos per person—crunchy, soft or both. Choice of 2 proteins: flank steak, grilled chicken breast, marinated tofu, portobello or taco beef. Plus grilled peppers and onions, Mexican rice, black beans, sour cream, lettuce, cheese and pico de gallo. With Casa Salad and Chips, guacamole, XX Cheese Dip and Original Salsa on the side. Order online for pickup. Tuesdays only (which

■ Tofu Marinated Organic

- Portobellos PA Grown
- Flank Steak Choice Grade American Beef (add §1)

SPICY MAD MEX® BURRITO | \$11.5 The Mad Mex® Burrito with a dose of our house made guajillo-poblano-garlic-cayenne sauce.

The Mad Mex® Burrito with Chickpea Chili instead

and onions. Your choice of protein with black beans and Monterey Jack. Served with pico.

poblano-garlic-cayenne sauce and waffle fries in place of rice. Topped with shredded lettuce, pico,

roasted corn, Jack cheese, our house made guajillo-

DANCE MARATHON BURRITO | \$13

\$11.75 All natural grilled chicken breast, spicy spinach, black beans, zucchini, Jack cheese and pico de gallo.

VEGGIE BURRITO | \$10.75

CHICKPEA CHILI BURRITO | \$10.5 Our roasted tomatillo-jalapeño Chickpea Chili with

Choose white or whole wheat tortilla cheese style shreds and Tofutti sour cream

CHICKEN CHIMI | \$11

Late night and student discounts (where valid)

Rice and Beans with Cheese | \$3.5

Spicy Spinach | \$2

MENU LEGEND



Choice of 4 signature burritos—Mad Mex, Super Mad Mex, Spicy Mad Mex or Mad Mex Fajita Burrita

BURRITO MAD PACK | \$55 for 4

Choice of 4 Quesadillas from our limited menu, a Pickadippa with your pick of 3 dips or salsas and two

TACO MAD PACK | \$65 for 4 / \$90 for 6

is why it's called Taco Tuesday, fact fans).

Our best-selling burrito since 1993. Your choice of