

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 | \$10

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

✦ MAD MEX® CHIPS & SALSA | \$4.5

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

✦ GUACAMOLE | \$9

Made throughout the day with freshly crushed #1 grade large Hass 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

✦ 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.

✦ JERSEY CHIPS | \$9.5

Crispy potato waffle fries with *both* ranch dressing and zesty XX Cheese Dip.

✦ GRILLED CORN ON THE COB | \$4

SEASONAL ITEM!

Fresh grilled-in-the-husk corn topped with chipotle aioli and Cotija cheese crumbles. Served with a lime wedge.

Buenos Nachos

✦ NACHOS GRANDE | \$13

A formidable heap of chips with melted Jack cheese, jalapeños, black beans, guacamole, salsa and deliciously pure sour cream. Add chicken, steak, tofu or taco beef for \$3.

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 sour cream.

Mad Wings

- ✦ Our jumbo wings are naturally **crispy** (never 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.
- ✦ All wings are served with celery and either **bleu cheese** or **ranch** dressing.

Small \$11 | Large \$19

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.

BONELESS WINGS | \$10.75

All white meat chicken tenders lightly breaded and fried then tossed in your choice of our wing sauces.

Mad Bowls ¡NUEVO!

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

✦ MAD MEX® BOWL | \$15

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.

Salads

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

✦ CASA SALAD | \$5

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

✦ CALIFORNIA GRILLED SALAD* | \$15

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 | \$15

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 | \$13

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.

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

Choose:

- **Chicken Breast** *Grilled All Natural*
- **Portobellos** *PA Grown*
- **Tofu** *Marinated Organic*
- **Flank Steak** *Choice Grade American Beef* (add \$1)
- **Sautéed Shrimp** *Farm Raised* (add \$1)

✦ THE MAD MEX® BURRITO | \$11.5

Our best-selling burrito since 1993. Your choice of protein from above, bundled with black beans and Monterey Jack cheese. Original salsa on the side.

✦ SPICY MAD MEX® BURRITO | \$12.5

The Mad Mex® Burrito with a dose of our house made guajillo-poblano-garlic-cayenne sauce.

✦ SUPER MAD MEX® BURRITO | \$12.5

The Mad Mex® Burrito with Chickpea Chili instead of black beans, plus spicy spinach and Jack cheese.

✦ MAD MEX® FAJITA BURRITO | \$12.5

Our Mad Mex® Burrito with grilled fajita peppers and onions. Your choice of protein with black beans and Monterey Jack. Served with pico.

BURRITOS FABULOSOS

THE GOBBLERITO® | \$12.5

GOBBLERITO SEASON!

It's a whole Thanksgiving feast of house-roasted 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 | \$14

Sauteed shrimp, seared 'shrooms and spicy spinach with black beans and Monterey Jack.

THE BIG BURRITO | \$15.75

Our San Diegan style burrito is bursting at the seams with fresh grilled chicken breast, flank steak, roasted corn, Jack cheese, our house made guajillo-poblano-garlic-cayenne sauce and waffle fries in place of rice. Topped with shredded lettuce, pico, guacamole, sour cream and red pepper cream sauce.

BURRITOS DE POLLO

GRILLED CHICKEN & CORN BURRITO | \$13

SEASONAL ITEM!

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 | \$12.75

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

✦ DANCE MARATHON BURRITO | \$14

Boogie down with spicy spinach, portobellos, grilled chicken breast, black beans and Jack cheese.

✦ KRISTY'S BIG SISTER'S RED VELVET BURRITO | \$12.75

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

BURRITOS PARA LOS VEGHEADS

✦ VEGGIE BURRITO | \$11.75

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

✦ CHICKPEA CHILI BURRITO | \$11.5

Our roasted tomatillo-jalapeño Chickpea Chili with 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
- Choose white or whole wheat tortilla
- All burritos may be made with Daiya vegan cheese style shreds and Tofutti sour cream



Tacos

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

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 | \$15.75

Cornmeal crusted shrimp topped with mango tomatillo salsa, cilantro cream sauce and fresh jalapeños.

GRILLED CHICKEN TACOS | \$15

Grilled all natural chicken breast, cilantro cream sauce, Grilled Corn salsa, shredded red cabbage, radish and cilantro.

GRILLED STREET CORN & STEAK TACOS* | \$17.5

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

WING-O TACOS | \$15.5

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 | \$14.5

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 | \$14

Four crunchy corn shells stuffed to the brim with taco beef, lettuce and Monterey Jack cheese. Served with pico de gallo.

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.

CHICKEN FAJITA | \$16

Our tender chicken breasts marinated in ancho chile, Mexican oregano and fresh lime juice, grilled to order and served sliced.

STEAK FAJITA* | \$18

All natural flank steak marinated in dijon-Worcestershire and grilled to perfection.

PORTOBELLO & TOFU FAJITA | \$15

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

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 | \$11.5

Choose grilled all natural chicken breast, portobello with corn, marinated organic tofu or add \$1 for flank steak or sautéed shrimp. Plus Jack cheese, peppers and onions. Our 2nd best seller.

CRABBY CORN QUESADILLA | \$15

Smoky grilled corn, crabmeat, fresh basil, pico de gallo with Cotija and Monterey Jack cheeses. Served with our grilled corn salsa on the side.

SEASONAL ITEM!

AVODILLA | \$12

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 | \$12.5

Grilled chicken breast, grilled zucchini, spicy spinach, pico de gallo and Monterey Jack cheese.

BLACK BEANIE QUESADEENIE | \$11

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 | \$13.5

The spinach is spicy.

Mad Wraps

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

- Waffle Fries
- Chips & Salsa
- Mexican Rice
- Casa Salad

WING WRAP | \$12

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 | \$12

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:

- Classic Buffalo
- Honey Chipotle BBQ
- San Francisco
- General Zaragoza
- Southwestern

La Chimi

CHICKEN CHIMI | \$12

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.

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

Desserts

CHOCOLATE HAZELNUT CHURROS | \$7

Cinnamon-dusted hot pastry sticks with a crispy exterior and creamy chocolate filling. Drizzled with honey and topped with whipped cream. Filling contains nuts. Add ice cream for \$1.

ICE CREAM BURRRRITO | \$7

Choose sundae-style: topped with whipped cream and hot fudge, or saturdae-style: dusted with cinnamon-sugar and drizzled with honey.

MEXICAN CHOCOLATE BROWNIE | \$7

Big, warm chocolate brownie topped with vanilla ice cream, hot fudge and cinnamon.

VANILLA ICE CREAM | \$3

Chill out with two vanilla scoops topped with hot fudge or strawberry sauce.

On the Side

Guacamole | \$1.75

Rice and Beans with Cheese | \$3.5

Black Beans | \$2

Mexican Rice | \$2

Spicy Spinach | \$2

Waffle Fries | \$4.5

Soft Drinks

Drink selections may vary. Soft drinks are \$2.95.

FIZZY

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

UNFIZZY

- Iced Tea
- Lemonade

JUICES

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

HOT DRINKS

- Coffee
- Tea

¡EL No BOOZO!

MAD MOCKTAIL | \$4

(non-alcoholic) Jamaica's Finest ginger beer, agave, lemon juice and fresh jalapeño.

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.

Los Lunch Especiales

Lunch specials available until 4 pm weekdays. Dine in only. Sorry, no substitutions. Not valid with any other promotions, coupons or specials. No further discount for students.

SOUP AND CASA SALAD | \$8.5

A bowl of any of our delicious soups paired with our Casa Salad.

THE MAD MEX® QUESADILLA COMBO | \$10.5

A Mad Mex Quesadilla with choice of grilled chicken breast, portobello, marinated organic tofu or add \$1 for flank steak or sautéed shrimp. Plus Jack cheese, peppers and onions. Paired with a Casa Salad or a cup of soup.

THE MAD MEX® BURRITO COMBO | \$10.5

A Mad Mex® Burrito with choice of grilled all natural chicken breast, portobello, marinated organic tofu or add \$1 for flank steak or sautéed shrimp. Paired with a cup of soup or a Casa Salad.

EL OTRO BURRITO COMBO | \$11.5

Your choice of any other burrito and a cup of soup or Casa Salad.

EL OTRO QUESADILLA COMBO | \$11.5

Your choice of any other quesadilla and a cup of soup or Casa Salad.

CALIFORNIA GRILLED SALAD* | \$13

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.