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** | $14
  Mesclun greens with cherry tomatoes, red onion rings, avocado, Jack cheese and allilas 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.

Mad Bowls

We'll bowl you over with hearty grains and our freshest, mexy-est ingredients. Choice of grilled chicken breast, portobellos, marinated tofu or add '2' for choice grade American beef flank steak. All bowls are served with a warm tortilla.

- **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.

- **MAD MEDITERRANEAN BOWL** | $16.5
  Tomatillo-dressed farro, chickpeas, spicy spinach, roasted corn, grilled fajita peppers and Monterey Jack cheese. Topped with your choice of protein and our house-made tzatziki sauce, pepitas and pico de gallo.

- **ROASTED VEGGIE BOWL** | $14.5
  Your choice of protein, roasted cauliflower, Brussels sprouts, tomatillo-dressed farro, black beans, grilled corn, Monterey Jack cheese, grilled fajita onions and peppers. Topped with pico de gallo and guacamole.

- **GREEN CHILI BOWL** | $16.5
  Chickpeas, Chili, tomatillo-dressed farro, spicy spinach, corn, Monterey Jack cheese, fresh jalapeño slices, cilantro and your choice of protein.

Buenos Nachos

A mountain 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.'

- **NACHOS GRANDE** | $12
  A mountain 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.'

Appetizers

- **PENNSYLVANIA FRIED TOFU** | $10
  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** | $10
  Crispy potato waffle fries with both ranch dressing and zesty XX Cheese Dip.

- **KAYA® YUCATÁN BLACK BEAN DIP** | $16
  Black beans fired up with chipotle pepper voodoo and Cotija cheese, then topped with melted Monterey Jack and served with chips.

- **XX CHEESE DIP** | $16
  Cheddar cheese with Dos Equs, pickled jalapeños and diced tomato. Fairly spicy, served with chips.

- **MAD MEX® CHIPS & SALSA** | $14.5
  Your choice of any of our house-made salsas.

- **GUACAMOLE** | $19
  Made throughout the day with freshly crushed #1 colors made from locally-farmed corn.

- **MAD MEX® DIPS** | $12
  Mad Mex® dips: Guacamole, Kaya® Yucatan Black Bean Dip, XX Cheese Dip.

- **MAD MEX® FAJITA BURRITO** | $12
  Our Mad Mex® Burrito with grilled fajita peppers and onions. Your choice of protein with black beans and Monterey Jack. Served with pico.

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 Grilled
  - Tofu Marinated Organic
  - Flank Steak Choice Grade American Beef (add '1')
  - Sautéed Shrimp Farm Raised (add '1')

- **THE MAD MEX® BURRITO** | $12

- **SPICY MAD MEX® BURRITO** | $12
  The Mad Mex® Burrito with a dose of our house made guajillo-poblano-garlic-cayenne sauce.

- **SUPER MAD MEX® BURRITO** | $12
  The Mad Mex® Burrito with Chickpea Chile instead of black beans, plus spicy spinach and Jack cheese.

- **MAD MEX® FAJITA BURRITO** | $12
  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

- **SHRIMP MUSHROOM SPINACH BURRITO** | $13.5
  Sautéed shrimp, seared ‘shrooms and spicy spinach with black beans and Monterey Jack.

- **THE BIG BURRITO** | $15
  Our San Diego 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 sauce.

- **BURRITOS DE POLLO**
  - **WING-O-RITO** | $12.5
    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** | $13.5
    Boogie down with spicy spinach, portobellos, grilled chicken breast, black beans and Jack cheese.
  - **KRISTY’S BIG SISTERS RED VELVET BURRITO** | $12
    All natural grilled chicken breast, spicy spinach, black beans, zucchini, Jack cheese and pico de gallo.

Burritos Para Los Vegheads

- **SUPER VEGGIE BURRITO** | $15.5
  Roasted cauliflower, Brussels sprouts, spicy spinach, chickpea chili, roasted corn, portobellos and Monterey Jack cheese.

- **CHICKPEA CHILI BURRITO** | $11
  Our roasted tomatillo-jalapeño Chickpea Chili with Monterey Jack cheese.

- **VEGGIE BURRITO** | $12
  Pico de gallo, roasted corn, grilled zucchini, portobellos, bell peppers and onions, plus black beans and Monterey Jack cheese.

MODIFY!

- **Add guacamole for $1.75**
- **Any burrito may be made as a Bare-rito: 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 trio 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.

CENTRAL Item

CAULIFLOWER & BRUSSELS SPROUTS TACOS | $14
Roasted Brussels sprouts and cauliflower topped with shaved red cabbage, minced red onion, house-made tatziki sauce, cilantro and pico de gallo.

CRISPY SHRIMP TACOS | $15
Cornmeal crusted shrimp topped with mango-tomatillo salsa, cilantro cream sauce and fresh jalapeños.

GRILLED CHICKEN TACOS | $15.5
Grilled all natural chicken breast, cilantro cream sauce, Grilled Corn salsa, shredded red cabbage, radish and cilantro.

GRILLED STREET CORN & STEAK TACOS* | $17
Grilled flank steak, grilled corn, chipotle aioli, Cotija cheese, shredded red cabbage, leafy cilantro and fresh jalapeño slices.

WING-O TACOS | $15
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.

HERR O’VORES’ TOFU TACOS | $14
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* | $12
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 | $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.

POTOBELLO & TOFU FAJITA | $14
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 | $12
Choose grilled all natural chicken breast, portobello, 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 | $14
Smoky grilled corn, super lump crabmeat, fresh basil, pico de gallo with Cotija and Monterey Jack cheeses. Served with grilled corn salsa on the side.

AVODILLA | $13.5
Avocado, grilled corn, pickled jalapenos, 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
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 $3.

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

Mad Wraps

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

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

WING WRAP | $12.5
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 | $11.5
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
- San Francisco
- Southwestern

- Honey Chipotle BBQ
- General Zaragoza

La Chimi

CHICKEN CHIMI | $12
Our one and only chimichanga is a crispified pocket 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

ICE CREAM BURRRRITO | $7
Choose sundae-style: topped with whipped cream and hot fudge, or sundae-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 | $13.5
Black Beans | $2
Mexican Rice | $2
Spicy Spinach | $3
Waffle Fries | $5

Soft Drinks

Drink selections may vary. Soft drinks are $2.95.

Fizzy

- Pepsi
- Diet Pepsi
- Root Beer
- Sierra Mist

UNfizzy

- Iced Tea
- Lemonade

JUICES

- Apple
- Cranberry
- Pineapple
- Cow
- Grapefruit
- Orange
- Tomato

HOT DRINKS

- Coffee
- Tea

MENUS

MIXED SALAD | $7.5
A bowl of any of our delicious soups paired with a Casa Salad.

Mexican Rice | $3
Crispy Chicken | $3
Grilled Veggie | $3
Crab Corn Quesadilla | $3
Crispy Shrimp Quesadilla | $3
Black Beanie Quesadilla | $3

Mexican Greens | $4.5
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.

Sofrito | $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.

Cheesy Quesadilla | $7
Your choice of any other quesadilla and a cup of soup or Casa Salad.

CALIFORNIA GRILLED SALAD* | $12
Mexican greens with cherry tomatoes, red onion rings, avocado, Jack cheese and alfalfa sprouts. Choose grilled chicken breast, portobello or add ‘2 for flank steak.

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.
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.

**PICKADILLA | $10**
Mix and match any three!

<table>
<thead>
<tr>
<th>Mad Mex® variety</th>
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<tbody>
<tr>
<td>Original</td>
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<tr>
<td>Fire Roasted Tomato-Chipotle</td>
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<tr>
<td>Pico de Gallo</td>
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<tr>
<td>Grilled Corn</td>
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<tr>
<td>Tomatillo-Avocado &amp; Mango Tomatillo</td>
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**Mad Mex® dips:**
- Guacamole
- XX Cheese Dip
- Kaya’s Yucatan Black Bean Dip

**MAD MEX® CHIPS & SALSA | $14.5**
Your choice of any of our house-made 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 chips.

**KAYA’S YUCATÁN BLACK BEAN DIP | $8**
Black beans fired up with chipotle pepper voodoo and Cotija cheese, then topped with melted Monterey Jack and served with chips.

**XX CHEESE DIP | $8**
Cheddar cheese with Dos Equis, pickled jalapeños and diced tomato. Fairly spicy, served with chips.

Appetizers

**PENNSYLVANIA FRIED TOFU | $10**
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 | $10**
Crispy potato waffle fries with both ranch dressing and zesty XX Cheese Dip.

Buenos Nachos

**NACHOS GRANDE | $13**
A mountain 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.

**MAD WINGS | $10.75**
Our jumbo wings are naturally crispy (never breaded) and always a mix of juicy flats and meaty drums. 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

<table>
<thead>
<tr>
<th>General Zaragoza</th>
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<tbody>
<tr>
<td>Sweet, citrusy soy sauce with peanuts, sesame seeds, fresh cilantro and served atop bean sprouts.</td>
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<table>
<thead>
<tr>
<th>Honey Chipotle BBQ</th>
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<tbody>
<tr>
<td>Served up with smoky chipotle peppers and honey. Served with celery and ranch or blue cheese dressing. For the following three, choose your intensity:</td>
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<tr>
<td>Mild: totally stock</td>
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<tr>
<td>Wild: with cayenne pepper flakes</td>
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<tr>
<td>Classic Buffalo: with fresh, pureed habanero and pain</td>
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</tbody>
</table>

**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.

Salads

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

| CASA SALAD | $15**
House salad with romaine hearts, cherry tomatoes, red onions, pepitas and blue cheese crumbles.

| CALIFORNIA GRILLED SALAD | $15**
Mesclun greens with cherry tomatoes, red onion rings, avocado, Jack cheese and truffle 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 blue cheese.

Soup & Chili

**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 BOWLS**
You’ll bowl you over with hearty grains and our freshest, meaty-est ingredients. Choice of grilled chicken breast, portobello, marinated tofu or add $2 for choice grade American beef flank steak. All bowls are served with a warm tortilla.

**MAD MEX® BOWL | $12.5**
We love this warm tasty bowl so much we put our name on it! Choice of grilled chicken breast, portobello, 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.

**MAD MEDITERRANEAN BOWL | $15.5**
Tomatillo-dressed farro, chickpeas, spicy spinach, roasted corn, grilled fajita peppers and Monterey Jack cheese. Topped with your choice of protein and our house-made tatziki sauce, pepitas and pico de gallo.

**ROASTED VEGGIE BOWL | $15.5**
Your choice of protein, roasted cauliflower, Brussels sprouts, tomatillo-dressed farro, black beans, grilled corn, Monterey Jack cheese, grilled fajita onions and peppers. Topped with pico de gallo and guacamole.

**GREEN CHILI BOWL | $15.5**
Spicy chicken Chili, tomatillo-dressed farro, spicy spinach, corn, Monterey Jack cheese, fresh jalapeno slices, cilantro and your choice of protein.

**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
- Portobello PA Grilled
- Tofu Marinated Organic
- Flank Steak Choice Grade American Beef (add .1)
- Sauted Shrimp Farm Raised (add .1)

**THE MAD MEX® BURRITO | $12.5**

**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**

**SHRIMP MUSHROOM SPINACH BURRITO | $12.4**
Sautéed shrimp, seared ‘shrooms and spicy spinach with black beans and Monterey Jack.

**THE BIG BURRITO | $12.75**
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**

**WING-O-RITO | $12.75**
Grilled chicken breast with your choice of wing sauce. Made with black beans and Monterey Jack. Ranch or blue cheese on the side.

**DANCE MARATHON BURRITO | $11.4**
Boogie down with spicy spinach, portobello, grilled chicken breast, black beans and Jack cheese.

**KRISPY’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**

**SUPER VEGGIE BURRITO | $12.2**
Roasted cauliflower, Brussels sprouts, spicy spinach, chickpea chili, roasted corn, portobello and Monterey Jack cheese.

**CHICKPEA CHILI BURRITO | $11.5**
Our roasted tomatillo-jalapeño Chickpea Chili with Monterey Jack cheese.

**VEGGIE BURRITO | $12.75**
Pico de gallo, roasted corn, grilled zucchini, portobello, bell peppers and onions, plus black beans and 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 trio is 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.

- **CALIFLOWER & BRUSSELS SPROUTS TACOS | $14.5**
  Roasted Brussels sprouts and cauliflower topped with shaved red cabbage, minced red onion, house-made tazatxi sauce, cilantro and pico de gallo.

- **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 with Cotija and Monterey Jack cheese. Served with grilled corn salsa on the side.

- **HERB o'vorÉ'S TofU TACoS | $14.5**
  Crispy organic tofu tossed in sweet-soy-citrus sauce with warm grilled red and green peppers, onions and our fajita sauce.

- **GRILLED STREET CORN & STEAK TACOS* | $17.5**
  Grilled flank steak, 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.

- **LA CHIMI**
  Our one and only chimichanga is a crisped puffy pocket 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.

- **MAD BEANIE QUeSAdeeNie | $11**
  Our Black Bean Dip meets diced pineapple and cilantro cream sauce. Served with grilled corn salsa on the side.

- **SHRIMP MUSHROOM SPINACH QUeSADilla | $13.5**
  The spinach is spicy.

**Quesadillas**

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

- **THE MAD MEX® QUeSADilla | $12.5**
  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.

- **CRAPPY CORN QUeSADilla | $13.5**
  Smoky grilled corn, super lump crabmeat, fresh basil, pico de gallo with Cotija and Monterey Jack cheese. Served with grilled corn salsa on the side.

- **AVoDilla | $12**
  Avocado, grilled corn, pickled jalapeños, black beans, Monterey Jack cheese, chopped cilantro, fresh basil and a side of Mango Tomatillo salsa.

**On the Side**

- **Guacamole | $1.75**

**Soft Drinks**

- **Rice and Beans with Cheese | 13.5**

**Desserts**

- **MAD MOCKTAiL | $4**

- **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.

- **VANILLA ICE CREAM | $3**
  Chill out with two vanilla scoops topped with hot fudge or strawberry sauce.

**Fajitas**

Build your own desirable 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.

**La Chimi**

- **CHICKEN CHIMI | $12**
  Our one and only chimichanga is a crisped puffy pocket 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.

**Las 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 | $16.5**
  A bowl of any of our delicious soups paired with our Casa Salad.

- **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 $2 for flank steak or sautéed shrimp. Paired with a cup of soup or a 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* | $12.5**
  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.