

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

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 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® 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.

Buenos Nachos

✦ 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.

Mad Wings

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 \$10 | Large \$17.5

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

Sauced up with smoky chipotle peppers and 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

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

Appetizers

✦ PENNSYLTUCKY 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.

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 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.

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

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 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 | \$14.5 ¡Nuevo!

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 | \$14.5 ¡Nuevo!

Chickpea Chili, tomatillo-dressed farro, spicy spinach, corn, Monterey Jack cheese, fresh jalapeño 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*
- **Portobellos** *PA Grown*
- **Tofu** *Marinated Organic*
- **Flank Steak** *Choice Grade American Beef (add \$1)*

✦ THE MAD MEX® BURRITO | \$11

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

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 Chili instead of black beans, plus spicy spinach and Jack cheese.

✦ MAD MEX® FAJITA BURRITA | \$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 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.

✦ KRISTY'S BIG SISTER'S 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 | \$11.5

SEASONAL ITEM!

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 | \$11

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-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.

SEASONAL ITEM!

CAULIFLOWER & BRUSSELS SPROUTS TACOS | \$14

Roasted Brussels sprouts and cauliflower topped with shaved red cabbage, minced red onion, house-made tzatziki sauce, cilantro and pico de gallo.

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.

NACHO MOMMA'S TACO PLATTER | \$13

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.

PORTOBELLO & 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 | \$11

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

AVODILLA | \$11.5

Avocado, grilled corn, pickled jalapeños, black beans, Monterey Jack cheese, chopped cilantro, fresh basil and a side of Original 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.

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 | \$11.5

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

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.

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 sundaestyle: topped with whipped cream and hot fudge, or saturdaestyle: 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 | \$3

Waffle Fries | \$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

Ginger beer, agave, lemon juice and fresh jalapeño. (non-alcoholic)

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 | \$7.5

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

THE MAD MEX® QUESADILLA COMBO | \$10

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

THE MAD MEX® BURRITO COMBO | \$10

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

EL OTRO BURRITO COMBO | \$11

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

EL OTRO QUESADILLA COMBO | \$11

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

CALIFORNIA GRILLED SALAD* | \$12

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.