



THROUGH DEC 23
SEASON'S
EATINGS!

FELIZ NAVIDILLA | \$16

Stuffed with brisket, potatoes, roasted cauliflower and Brussels sprouts, cheddar cheese and crispy onions—our festive holiday quesadilla just keeps on giving! This beefy feast is served with sides of applesauce and horseradish sauce. ¡Felices Fiestas!

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 TO GO | \$15

Mix and match any three!

Mad Mex® salsas:

- Original
- Pineapple-Habanero (HOT)
- Pico de Gallo
- Fire Roasted Tomato-Chipotle
- Tomatillo-Avocado
- Grilled Corn
- Mango Tomatillo

Mad Mex® dips:

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

✦ CHIPS & SALSA | 8oz FOR \$6 / 16oz FOR \$8

Your choice of any of our house-made salsas.

✦ GUACAMOLE | 8oz FOR \$10.5 / 16oz FOR \$16

Made throughout the day with freshly crushed #1 grade large Hass avocados, lime, garlic, red onion, jalapeños and fresh cilantro. Served with our Mad Mex® salsas and chips.

✦ KAYA® YUCATÁN BLACK BEAN DIP | 16oz FOR \$11

Black beans fired up with chipotle pepper voodoo and Cotija cheese, then topped with melted Monterey Jack and served with chips.

✦ XX CHEESE DIP | 16oz FOR \$11

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

Appetizers

✦ PENNSYLTUCKY FRIED TOFU | \$11

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 | \$11

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



Our pledge of MEXcellence

We shop for the freshest, cleanest ingredients to cook for you. Whether it is vegetables from local farmers in season or sustainably harvested seafood, we believe in serving wholesome, safe, delicious food to our entire Mad Mex family.



Buenos Nachos

† NACHOS GRANDE | \$12.5

A mountain of chips with melted Jack cheese, jalapeños, black beans, guacamole, salsa and deliciously pure sour cream. Add chicken 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.

MENU LEGEND

† = Vegetarian † = Veggie possible w/ subs

Violife 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.

Mad Wings

All wings are served with celery and either bleu cheese or ranch dressing. Add side sauces or extra dressings for .50 each.

WINGS | Small \$11.5 | Large \$19.5

Our jumbo wings are naturally crispy (never breaded) and always a mix of juicy flats and meaty drums.

BONELESS WINGS | \$11.5

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

CLASSIC BUFFALO 🍴

Peppery and garlicky.

SAN FRANCISCO 🍴

Our spicy honey sauce is sweet and garlicky.

SOUTHWESTERN 🍴

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

HONEY CHIPOTLE BBQ

Sauced up with smoky chipotle peppers and honey.

GENERAL ZARAGOZA

Sweet, citrusy soy sauce with peanuts, sesame seeds, fresh cilantro and served atop bean sprouts.

🍴 Choose your intensity:

- **Mild:** totally stock
- **Wild:** with cayenne pepper flakes
- **Insane:** with fresh, puréed habaneros and pain

think once...
think twice...
think don't stick your
head out the window



Salads

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

✦ CASA SALAD | \$6

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

✦ CALIFORNIA GRILLED SALAD* | \$16

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 or grilled mahi mahi.

WING-O SALAD | \$16

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.

✦ RAINBOW CHOPPER SALAD* | \$16

¡NUEVO!

Chopped romaine lettuce with grilled corn, cherry tomatoes, radish, pickled jalapeños, diced red peppers, cucumber, scallion and bleu cheese crumbles. Choose grilled chicken breast, portobello or add \$2 for flank steak or grilled mahi mahi.

✦ TACO SALAD | \$14

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. Substitute MorningStar Farms plant-based chorizo for \$2.

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

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 or grilled mahi mahi. All bowls are served with a warm tortilla.

✦ THE MAD MEX® BOWL | \$16

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

¡NUEVO!

SOUTHWEST GRILLED CHICKEN BOWL | \$16

A mountain of fresh grilled corn, farro and black beans topped with grilled chicken breast, our Southwest wing sauce, fresh cilantro, red cabbage, radish, guacamole and pico de gallo.

✦ ROASTED VEGGIE BOWL | \$17

SEASONAL!

Seasonal veggie bowl with roasted Brussels sprouts and cauliflower, farro, black beans, corn, Monterey Jack cheese, grilled fajita onions and peppers. Topped with pico de gallo, guac and your choice of chicken breast, portobellos, tofu or add \$2 for flank steak or mahi mahi.

Feeling Hot! Hot! Hot!

To make our hottest salsa, Pineapple Habanero Salsa, we grill whole jalapeños, habaneros, red onions and pineapples until they are well caramelized and aromatic. Then we add some fresh lime juice and mango puree. Oh, and a little dried coriander and salt. But careful, you've gotta stand back when grilling this stuff so you don't get maced by habanero smoke! Ouchihuahua!



Burritos

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

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)
- **Plant-Based Chorizo** *MorningStar Farms* (add \$1)

† THE MAD MEX® BURRITO | \$12

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

SHRIMP MUSHROOM SPINACH BURRITO | \$14

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

THE BIG BURRITO | \$17

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 | \$13.5

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 | \$14

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

† KRISTY'S BIG SISTER'S RED VELVET BURRITO | \$12.5

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

BURRITOS PARA LOS VEGHEADS

† SOYRIZO BURRITO | \$13

¡NUEVO!

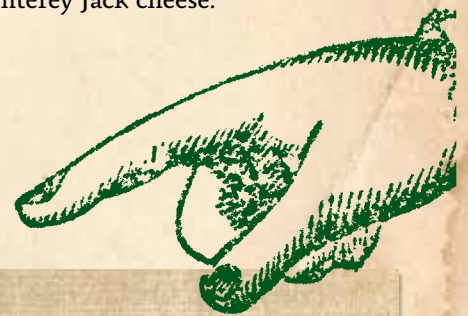
Plant-based chorizo, roasted corn, farro (no rice in this one), black beans and Violife vegan cheese.

† CHICKPEA CHILI BURRITO | \$11.5

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-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 Violife vegan cheese shreds and Tofutti sour cream

Tacos

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

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

CRISPY SHRIMP TACOS | \$17.5

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

GRILLED CHICKEN TACOS | \$16

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

CRISPY FISH TACOS | \$17.5

Cornmeal crusted tilapia with avocado, chipotle aioli, cilantro and Mad Mex® slaw.

GRILLED STREET CORN & STEAK TACOS* | \$19.5

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

WING-O TACOS | \$16.5

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 | \$15.5

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



SKULL  FREEZE





Quesadillas

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

✦ **THE MAD MEX® QUESADILLA | \$12**

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.

✦ **AVODILLA | \$12.5**

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 | \$13**

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

✦ **VEGGIE CHORIZO QUESADILLA | \$13**

Plant-based chorizo, Violife vegan cheese, pico de gallo, red onion, avocado and fresh torn basil.

✦ **BLACK BEANIE QUESADEENIE | \$12**

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 | \$14

The spinach is spicy.

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. Choose white or whole wheat tortillas.

CHICKEN FAJITA | \$17

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

STEAK FAJITA* | \$19.5

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

MAHI MAHI FAJITA | \$19.5

Longline caught Mahi with ancho rub. Lightly grilled and served unsliced.

† PORTOBELLO & TOFU FAJITA | \$16

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

If you can read this, it's too bright in here.

Guac around the clock

Our team is 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.



Mad Wraps

Our handy Mex is wrapped in a tortilla and hot off the grill. Served with your choice of:

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

WING-O WRAP | \$14

Crispy chicken tenders in your choice of wing sauce with iceberg lettuce, pico de gallo, Jack cheese and Mexican rice. Lightly browned and served with bleu cheese or ranch dressing.

† TOFU WRAPTURE | \$14

Organic tofu breaded and fried crispy, tossed in your choice of wing sauce 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

† SOUTHWEST VEGGIE WRAP | \$15

Plant-based chorizo, Violife vegan cheese, corn, Mexican rice, black beans, red cabbage and pico de gallo with our Southwest wing sauce. Not just veggie—it's vegan!

On the Side

But wait, there's more!

† GUACAMOLE | \$1.75

† RICE AND BEANS WITH CHEESE | \$5

† BLACK BEANS | \$2.5

† MEXICAN RICE | \$2.5

† SPICY SPINACH | \$4

† WAFFLE FRIES | \$5

La Chimi

CHICKEN CHIMI | \$13.5

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.

Replace rice & beans with waffle fries or a side salad for \$1.50.

