





Mad Brews


Beers by the bottle or  can. Cans are great for takeout!

IPA/DOUBLE/IMPERIAL IPA		ABV	\$
Deschutes Fresh Squeezed	Bend, OR	6.4	\$6.5
 Dogfish Head 60 Minute	Milton, DE	6	\$5.5
Firestone Walker Union Jack	Paso Robles, CA	7.5	\$6
 Founders All Day	Grand Rapids, MI	4.7	\$5.5
Stone Delicious <i>(Gluten removed)</i>	Escondido, CA	7.7	\$6.5
Victory DirtWolf	Downingtown, PA	8.7	\$6

ALE

Brooklyn Brown Ale	Brooklyn, NY	5.6	\$5.5
Russian River Damnation*	Santa Rosa, CA	7	\$9
 Sierra Nevada Pale Ale	Chico, CA	5.6	\$5.5


PORTER / STOUT

 Great Divide Yeti Imperial Stout	Denver, CO	9.5	\$6
Great Lakes Edmund Fitzgerald Porter	Cleveland, OH	5.8	\$5


PILS / LAGER

Lagunitas Pils	Petaluma, CA	6	\$5.5
Yuengling Lager	Pottsville, PA	4.4	\$4.5



SOUR

 Dogfish Head SeaQuench Sour	Milton, DE	4.9	\$5.5
Victory Sour Monkey	Downingtown, PA	9.5	\$6

FRUIT / WHEAT

Fat Head's Bumbleberry	Middleburg Hts, OH	5.3	\$6
 Jack's Hard Cider <i>(Gluten free)</i>	Biglerville, PA	5.5	\$5.5
Tröegs DreamWeaver	Hershey, PA	4.8	\$5.5

MEXICAN LAGER

Corona	4.6%	\$5	Negra Modelo	6%	\$5
Corona Light	4.5%	\$5	Pacifico	4.5%	\$5
Dos Equis Special	4.45%	\$5	 Tecate 24oz	4.55%	\$6
 Modelo Especial 24oz	4.4%	\$6			

THE USUAL SUSPECTS

We also have a variety of domestic and Euro lagers. Just ask.

Draft list missing?
Ask your server for the rundown,
or see the nearest draftboard.

m18-10 | p011 | w|w | clc | Philly

ROADIES

MAD SIX PACK | \$15

Carry out any combination of six bottles and cans from our "Mad Brews" list. Excludes premium and oversize bottles.

MAD MEX® GROWLER | \$5 plus beer

Get any Mad draft beer to go in our half gallon growler.
One free beer with fill-up!

(Happy Hour discount doesn't apply to growlers)

BREWS AND BOOZE

#MADMEX25



Big azz love



Margaritas

THE MAD MEX® MARGARITA

ORIGINAL RECIPE | 12 oz \$6, 16 oz \$8, Big Azz 22 oz \$10
Our legendary house margarita. Choose on-the-rocks or frozen.

FROZEN FRUITY | ADD 50¢

Tart and frosty, made from actual fruit. Salted rim optional.

- Black Cherry
- Raspberry
- Sangria Blur
- Mango
- Strawberry
- Fruit Feature

MAGNÍFICAS MARGARITAS

Premium tequilas combined with fresh squeezed juices. Salt or sugar on the rim optional, served up or on-the-rocks.

THE PLATAVERSARY | \$11

Toast 25 Mad years with our anniversary margarita featuring Sauza Tres Generaciones Plata with Grand Marnier and fresh squeezed orange and lime juices.



THE PATRÓN PERFECT | \$12

Margarita with Patrón Silver, Combier Liqueur d'Orange and fresh citrus juices.

DON JULIO V.I.P. | \$12

Don Julio Blanco margarita with Grand Marnier, fresh citrus and a floater of Don Julio Añejo.

RUBY RED MARGARITA | \$12

Fresh squeezed red grapefruit juice with Herradura Silver tequila, lime and Combier Pamplemousse Rose.

¡Nuevo!

ROSEMARY'S PEAR | \$11

El Mayor Blanco, triple sec, rosemary-infused pear nectar, fresh citrus juice, sliced pear and a rosemary sprig.

THE ULTIMATE | \$12

Hornitos Reposado, Combier, Grand Marnier and fresh citrus.

¡Nuevo!

MAD MEX® CRANBERRY | \$11

Sage-infused cranberry puree, Espolón Blanco, triple sec and fresh squeezed lime. Garnished with fresh cranberries and sage.

SPICY JALAPEÑO MARGARITA | \$12

Avión Silver, thinly sliced fresh jalapeño peppers, Combier and fresh citrus.

CUSTOM BUILT | ?

Tell us your dream margarita, and we'll make it happen. Our talented mixmasters are ready to guide you step-by-step.

ADD A FLOATER | \$2

Top any drink with an inverted lime boat of **Grand Marnier** or **Don Julio Añejo**.

NADA-RITA | 16 oz \$4.50 **¡EL NO BOOZO!**

Our legendary on-the-rocks house margarita minus tequila. Salted rim optional. Feeling fruity? Add one of our featured fruit flavors for fifty cents.



Tequila

served neat in a rocks glass

100% BLUE AGAVE TEQUILAS

BLANCO

Clear and unaged, the true flavor of the blue agave takes center stage. Some are peppery, some sweet with citrus and herbs.

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|--------------------------|-------------------------------|
| AsomBroso \$9 | El Tesoro Platinum \$7 |
| Avión Silver \$7 | Espolón Blanco \$6 |
| Cabo Wabo Blanco \$7 | Herradura Silver \$6 |
| Casa Noble Crystal \$7 | Hornitos Plata \$5 |
| Casamigos Blanco \$9 | Maestro Dobel Silver \$7 |
| Chamucos Blanco \$8 | Olmeca Altos Plata \$7 |
| Corralejo Blanco \$6 | Patrón Silver \$7 |
| Corzo Silver \$9 | Sauza Tres Generaciones \$6 |
| Don Julio Blanco \$7 | Siembra Azul Blanco \$6 |
| El Mayor Blanco \$7 | |

REPOSADO

Rested 3-12 months in barrels balances the bold agave with oak. Flavors include floral, vanilla and honey.

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|------------------|-----------------|-------------------------------|
| 1800 \$5 | Chamucos \$9 | Hornitos \$6 |
| AsomBroso \$10 | Corralejo \$7 | Jose Cuervo Traditional \$5 |
| Avión \$8 | Don Julio \$8 | Maestro Dobel \$8 |
| Cabo Wabo \$8 | El Mayor \$8 | Olmeca Altos \$8 |
| Casa Noble \$9 | El Tesoro \$8 | Patrón \$8 |
| Casamigos \$10 | Espolón \$7 | Sauza Tres Generaciones \$7 |
| Cazadores \$6 | Herradura \$7 | |

AÑEJO

Barrel aging 1-3 years or more imparts a deep amber color and a smooth complexity. Tastes of chocolate, dried fruit, tobacco.

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|------------------|-----------------|-------------------------------|
| Avión \$9 | Don Julio \$9 | Hornitos Black Barrel \$7 |
| Cabo Wabo \$9 | El Mayor \$9 | Maestro Dobel \$9 |
| Casamigos \$11 | El Tesoro \$9 | Patrón \$9 |
| Cazadores \$8 | Espolón \$8 | Sauza Tres Generaciones \$8 |
| Chamucos \$10 | Herradura \$8 | Siembra Azul \$8 |
| Corralejo \$8 | | |

CRISTALINO

The complexity and character of an añejo with the crisp, bright notes of a blanco.

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| Maestro Dobel Diamond \$9 | Volcán \$9 |
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SUPER PREMIUM

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|-----------------------------|-----------------------------|
| AsomBroso Añejo \$30 | Don Julio Real Añejo \$45 |
| Casa Noble Añejo \$13 | El Tesoro Paradiso \$19 |
| Clase Azul Reposado \$16 | Gran Patrón \$30 |
| Guervo de la Familia \$25 | Ilegal Joven Mezcal \$9 |
| Don Julio 1942 \$18 | Maestro Dobel Diamond \$9 |

JOVEN MEZCAL

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|-------------------------------|---------------------------|
| Banhez Mezcal Artesanal \$7 | Ilegal Joven Mezcal \$9 |
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MIXTOS

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|------------------------|---------------------------|
| Avión Espresso \$7 | Sauza Conmemorativo \$4 |
| Jose Cuervo Gold \$4 | |

Sangria

Glass \$7
Carafe \$18

Our house-made sangrias are poured over fresh fruit on ice.

RED SANGRIA

California red wine blend, blackberry brandy, sour apple schnapps, orange juice, triple sec and vodka.

WHITE SANGRIA

Pinot Grigio, white cranberry and orange juices, peach schnapps, grenadine and crème de cassis.

El Vino

Glass \$7

SCOTT FAMILY ESTATE CHARDONNAY

Monterey, California

PREDATOR CABERNET SAUVIGNON

California

SANTA EMA SAUVIGNON BLANC

Maipo Valley, Chile

ANGELINE PINOT NOIR

California

B&G SPARKLING BRUT ROSÉ

France

Mules



\$10

MEXICALI MULE

Olmeca Altos Plata, Ithaca Soda Co. ginger beer and fresh squeezed lime juice.

CRANBERRY APPLE MULE

Tito's Handmade Vodka, cranberry apple cider puree, Ithaca Soda Co. ginger beer, and fresh lime.

BOURBON MULE

Bulleit Bourbon, apple cider puree, Ithaca Soda Co. ginger beer and fresh lime juice.

Bourbons

2 oz pour

- Angel's Envy | \$10
- Basil Hayden's | \$10
- Buffalo Trace | \$8
- Bulleit | \$8
- Elijah Craig 12 Year | \$8
- Four Roses Small Batch | \$8

- Jefferson's Small Batch | \$9
- Knob Creek | \$9
- Maker's Mark | \$8

RYE

- Bulleit Rye | \$8
- High West Double Rye | \$10

BOURBON FLIGHT | \$12

Choose any three bourbons. Served in 1 oz pours

TEQUILA FLIGHTS

Three 1 oz shots to taste and compare, served in a skate.

ONE DISTILLERY, THREE STYLES | \$12

Choose any distillery in the Añejo section (except Cazadores or Siembra Azul) and you'll get their Añejo, Reposado and Blanco.

ONE STYLE, THREE DISTILLERIES | \$12

Choose Blanco, Reposado or Añejo, and sample one each from Avión, Patrón and Don Julio.

CUERVO GOLD ALL 'ROUND | \$10

Three shots of Jose Cuervo's classic mixto. Salt and lime, too.