

Tacos

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

PLATAVERSARY TACOS | \$13

Chile-citrus glazed pork belly with Mango Tomatillo Salsa, shredded lettuce, avocado, radish and cilantro. Rice and beans on the side.

CHICKEN TACOS | \$14

Grilled chicken breast, cilantro cream sauce, grilled corn salsa, shredded red cabbage, radish and cilantro.

CARNITAS TACOS | \$14

Pork slow roasted in garlic, ancho chile and lager, with Tomatillo-Avocado Salsa, shaved red cabbage, radish and cilantro.

GRILLED STREET CORN & STEAK TACOS* | \$16

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

WING-O TACOS | \$14

Our boneless wings in your choice of sauce (**San Francisco, Classic Buffalo, Southwestern, Honey Chipotle BBQ or General Zaragoza**), 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 | \$13.5

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 | \$13

Four crunchy corn shells stuffed with taco beef, lettuce and Monterey Jack cheese. Served with Mad Mex® slaw and pico de gallo.

Wraps

Our handy Mex is served with your choice of:

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

WING WRAP | \$11

Crispy chicken tenders in your choice of our wing sauces (**San Francisco, Classic Buffalo, Southwestern, Honey Chipotle BBQ or General Zaragoza**) rolled in a tortilla with iceberg lettuce, pico de gallo, melted Jack cheese and Mexican rice. Served with bleu cheese or ranch dressing.

TOFU WRAPTURE | \$11

Just like our chicken wrap above, but with crispy fried tofu in place of the bird.

La Chimi

CHICKEN CHIMI | \$11

Our one and only chimichanga is a crispified pouch of grilled chicken breast, red bell peppers, portobello, cilantro, Spanish onions, a secret sauce and Monterey Jack topped with a mildly-spiced red pepper sauce, and served with Mexican rice and black beans.

We're constantly tweaking our menu to mix in the best of the season, so hit madmex.com to see what's cooking.

Quesadillas

Made with your choice of white or whole wheat tortillas.

PLATAVERSARY QUESADILLA | \$13

Our anniversary quesadilla is engaging in a little California roll-play with jumbo lump crabmeat, Jack cheese, avocado, pico de gallo, spicy citrus aioli and cilantro. Cucumber salsa on the side.

THE MAD MEX® QUESADILLA | \$10

Our 2nd best seller! Choose grilled all natural chicken breast, flank steak, portobello with corn, sautéed shrimp or marinated organic tofu, plus Jack cheese, peppers and onions.

AVODILLA | \$11

Avocado, grilled corn, pickled jalapeños, black beans, Monterey Jack cheese, chopped cilantro, fresh torn basil and Mango Tomatillo salsa on the side.

CARNITAS QUESADILLA | \$12

Pork braised in beer, garlic and ancho chile, sizzled in a wheat tortilla with roasted poblano peppers and served with Mad Mex® slaw, pico de gallo and Monterey Jack cheese.

KRISTY'S BIG SISTER'S RED VELVET QUESADILLA | \$11.5

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 or steak for \$2.50.

SHRIMP MUSHROOM SPINACH QUESADILLA | \$12.5

The spinach is spicy.

On the Side

Rice and Beans with Cheese | \$3.5

Black Beans | \$2

Mexican Rice | \$2

Fresh Steamed Spicy Spinach | \$2

Waffle Fries | \$4.5

Zesty Blue Cornbread | \$2.75



Still MAD after 25 years!

In autumn of '93, the first Mad Mex opened its doors in the Oakland neighborhood of Pittsburgh. To celebrate our 25th birthday, we're packin' our rental car full of new menu items, including one throwback to the original Mex, crispy Calamari. We've added some birthday surprise Plataversary treats throughout the menu; look for the silver box and our Silver Fox in the following pages to get your mexstalgia on in recognition of 25 years of funky freshness and gettin' Mexy!



Mad Mex® Catering

MAD MEX® SPREADS

Each Bar, Buffet and Party Spread includes everything your guests need for a hot, delicious full portion including chafing trays and stands with fuel, bowls for salsas, dips and dressings, serving spoons and tongs. Priced per person and packed in multiples of ten for 10 to 200 diners.

MAD MEX® TRAYS

Our portable packages are perfect for picnics, tailgating or staff meetings at the fireworks factory - anywhere you might not want to set up chafing dishes and sterno. Each tray provides a light portion for ten guests, or combine two or more trays for a full meal per person.

BUILD YOUR OWN MARGARITAS | \$15

A half gallon of Mad Mex® House Margarita mix ready for your tequila and triple sec. Assembly guide included, makes 10 or so drinks.

Mad Mex® Growler

Mad Mex® 1/2 gallon growlers are just \$5, plus beer. One free beer with fill-up!

(Happy Hour discount doesn't apply to growlers.)



Order online at madmex.com

Days Inn State College
240 South Pugh Street
State College, PA 16801
814.272.5656

Dial AND Dash



MAD MEX® PLATAVERSARY

Salsas & Dips

† PICKADIPPA | Three 8oz bowls for \$12.75

Mix and match any three! Comes with two bags of chips.

Mad Mex® salsas:

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

Mad Mex® dips:

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

† MAD MEX® CHIPS & SALSA | 8oz for \$5.5 / 16oz for \$7

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

† GUACAMOLE AND CHIPS | 8oz for \$9 / 16oz for \$13

Made with freshly crushed #1 grade large avocados, lime, garlic, red onion, jalapeños and fresh cilantro.

† KAYA® YUCATÁN BLACK BEAN DIP | 16oz for \$10

Black beans fired up with chipotle peppers and Cotija cheese. Topped with melty Monterey Jack. Served with chips.

† XX CHEESE DIP AND CHIPS | 16oz for \$10

Cheddar cheese with Dos Equis, pickled jalapeños and diced tomato.

Appetizers

† PLATAVERSARY EMPANADAS | \$8

A trio of roasted corn empanadas with Monterey Jack cheese, roasted chiles, sliced scallions, cumin, coriander and cilantro. Served with Grilled Tomato Black Bean Salsa.

† POTATO TAQUITOS | \$7.5

Black beans, peppery mashed potatoes and Monterey Jack cheese rolled in a tortilla and crisped on the griddle. Sour cream, too.

SHRIMP & FUN GUY TAQUITOS | \$8

Sautéed shrimp, grilled portobello mushrooms, fresh Spanish onion, red bell peppers and spices. Sour cream included.

† PENNSYLTUCKY FRIED TOFU | \$9.25

A large portion of organic tofu tossed in our General Zaragoza sweet soy sauce with peanuts, sesame seeds, fresh cilantro and bean sprouts!

† JERSEY CHIPS | \$9.25

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

CALAMARI | \$9 **RETRO-VERSARY ITEM!**

We dove off the deep end and surfaced with an Oakland favorite. Buttermilk-marinated cornmeal crusted squid-y bits served with our classic Mad Mex® Calamari Dipping Sauce.

Soups & Chilis

CHOOSE YOUR SIZE: Cup \$4 | Bowl \$5

TORTILLA SOUP

Tomato and chile base with grilled chicken breast, topped with Monterey Jack cheese and crispy tortilla strips.

† CHICKPEA CHILI

Go garbanzo on roasted tomatillo and jalapeño chili with Spanish onions, Monterey Jack cheese and sour cream.

Wings

Choose an intensity: Mild, Wild or **Insane**. Celery and choice of bleu cheese or ranch dressings included. Small \$9.5 | Large \$16

GENERAL ZARAGOZA

Our legendary sweet soy sauce crosses the border from a popular app accoutement to Wingtown, USA! Tossed 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

Spicy-sweet and garlicky.

SOUTHWESTERN

Fresh cilantro, olive oil, lime, Mexican oregano and garlic.

BONELESS WINGS | \$9

Bones? Ain't nobody got time for that. All white meat chicken tenders lightly breaded and fried, then tossed with your choice of wing sauces.

Salads

† CASA SALAD | \$5

Well built house salad with romaine lettuce, cherry tomatoes, red onions, pepitas and bleu cheese crumbles.

† THE CHOPPER SALAD* | \$14

Chopped romaine lettuce with avocado, grilled corn, cherry tomatoes, chickpeas, diced red and green peppers, jicama and cucumber. Top with your choice of grilled chicken breast, portobello or flank steak.

† CALIFORNIA GRILLED SALAD* | \$14

Mesclun greens with cherry tomatoes, red onion rings, avocado, Jack cheese and alfalfa sprouts. Choose all white meat grilled chicken breast, flank steak or portobello.

WING SALAD | \$14

Boneless chicken wings in your choice of wing sauce (see above) on mesclun greens, cucumber, red onion, cherry tomatoes and Monterey Jack cheese. With ranch or bleu cheese.

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

† = Veggie dishes † = "veggie possible" dishes.

DISCLAIMERS

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.

Allergen information is available at madmex.com. Please be aware that any prep area of our kitchen may come in contact with any ingredient we use, including nuts, fish, shellfish, eggs, milk, soy and gluten.

Prices are subject to change.

Burritos

All burritos have Mexican rice made from scratch with tomato juice, Spanish onions, carrots, jalapeño, cilantro, lime and garlic.

NAMESAKE BURRITOS

Choose grilled chicken breast, steak, portobellos, sautéed shrimp or marinated tofu.

† THE MAD MEX® BURRITO | \$10

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 | \$11

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

† SUPER MAD MEX® BURRITO | \$11

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

† MAD MEX® FAJITA BURRITA | \$11

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

BURRITOS FABULOSOS

PLATAVERSARY BURRITO | \$14

We've gone way out West to our Cal-Mex roots with this old school San Diegan burrito. Stuffed with fresh grilled chicken breast, flank steak, roasted corn, Jack cheese, waffle fries and our house made guajillo-poblano-garlic-cayenne sauce. Topped with shredded lettuce, pico de gallo, guacamole, sour cream and red pepper cream sauce.

CARNITAS BURRITO | \$12

Slow-roasted pork with M-Jack cheese and roasted green chiles. Served with pico, Zesty Blue Cornbread and Mad Mex® slaw.

SHRIMP MUSHROOM SPINACH BURRITO | \$12.5

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

BURRITOS DEL POLLO

WING-O-RITO | \$11.5

Grilled chicken in your favorite wing sauce. Choose Mild, Wild or Insane. Black beans, rice and Monterey Jack cheese make it a burrito, with ranch or bleu cheese on the side.

DANCE MARATHON BURRITO | \$12.5

Boogie down with spicy spinach, portobellos, grilled chicken breast, black beans and Jack cheese. It's veggie without the chicken.

CHICKEN MOLE BURRITO | \$11.5

Grilled chicken breast, black beans and Jack cheese with our rich, dark Mexican mole sauce. Cotija cheese roasted on top. Sauce contains peanuts.

† KRISTY'S BIG SISTER'S RED VELVET BURRITO | \$11.5

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

BURRITOS PARA LOS VEGHEADS

† VEGGIE BURRITO | \$10

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

† CHICKPEA CHILI BURRITO | \$10

Our roasted tomatillo-jalapeño Chickpea Chili with Monterey Jack cheese.

- Add guacamole for \$1.50
- Double the protein of any burrito for only \$2.50
- Whole wheat tortillas available by request
- Any burrito may be made as a Bare-ito: served in a bowl with no tortilla
- Down on dairy? Try Daiya vegan cheese style shreds and Tofutti sour cream

Enchiladas

Our enchiladas have layers of white corn tortillas, Colorado Sauce (guajillo chile-tomato sauce) and/or Green Sauce (roasted tomatillo-jalapeño puree) and Jack cheese. Rice and beans, lettuce and salsa on the side.

† THE MAD MEX® ENCHILADA | \$11

Choose grilled chicken breast, flank steak, portobellos, sautéed shrimp or marinated tofu.

† SUPER MAD MEX® ENCHILADA | \$12

Chickpea Chili and spicy spinach with your choice of grilled chicken breast, flank steak, shrimp, portobello or tofu.

CHICKEN MOLE ENCHILADA | \$12.5

Grilled chicken breast with our slow-cooked, robust mole sauce and Cotija cheese. The mole is made with peanuts, btw.

† VEGGIE ENCHILADA | \$11

Grilled zucchini, portobello, corn, bell peppers and onions with pico de gallo.

CARNITAS ENCHILADA | \$13

Succulent pork slow-roasted in malty beer, garlic and ancho chile. Zesty Blue Cornbread, pico de gallo and Mad Mex® slaw on the side.

Fajitas

Fajitas come with Mexican rice, sour cream, guacamole, pico de gallo, Monterey Jack cheese, shredded lettuce, warm flour tortillas, 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

Dijon-Worcestershire-marinated-grilled-flank-steak.

SKEWERED JUMBO SHRIMP FAJITA | \$17

A dozen Gulf shrimp with roasted garlic and olive oil.

MAHI MAHI FAJITA | \$17

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

† GRILLED PORTOBELLO & TOFU FAJITA | \$14

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

MONDO COMBO FAJITO | \$17

You want a fajita that can do both? Choose two grilled proteins:

- Chicken Breast
- Portobello Caps
- Flank Steak
- Shrimp

👉 Add six jumbo grilled shrimp to any fajita for \$6. Additional tortillas are \$1.

