

MAD MISTERIOSO

REUBEN QUES O'DILLA 19

Set your Irish Eyes on thick layers of Weiss corned beef, caraway seed sauerkraut, melted Swiss cheese and Mad Mex® Russian dressing. You'll need the luck of the Irish to finish this overstuffed quesadilla!

PATATAS BRAVAS 9

Crispy fingerling potatoes, chipotle aioli, Tajín, cilantro, Cotija cheese.

SHADYSIDE EXCLUSIVES!

ROASTED CHICKEN 22

Roasted half chicken with chile pepper brine, avocado-tomato salad, grilled pineapple, Fresno chile, cilantro jasmine rice, pineapple verde.

MOODY BLEU STEAK QUESADILLA 18

Marinated filet tips, Moody Bleu smoked bleu cheese, portobellos, Fresno chile, red onion, Monterey Jack cheese. Served with fire roasted tomato salsa.

BIG PHAT WRAP 15.5

Choose chicken, portobellos or grilled steak (add \$3) with fingerling potatoes, spinach, jasmine rice, chipotle aioli, Jack cheese. Choice of waffle fries, Mexican rice, chips & salsa or a side salad.

JERKED CHICKEN TACOS 17

Three tacos with grilled jerked chicken, avocado, mango salsa, scallion & lime. Rice, beans & tomatillo salsa on the side.

APPLE PIE EMPANADAS 8

Two crispy empanadas stuffed with baked apples and served with vanilla ice cream, whipped cream, caramel drizzle & dusted with cinnamon sugar.



At Mad Mex Shadyside,
we're refreshing our funky fresh flavors!
Come along for the ride as we experiment
with new dishes and remix some classics.
Buckle up—it's gonna be a tasty trip!



FUNKY. FRESH. CAL-MEX.
SINCE 1993

SALSAS & DIPS

MAD MEX® CHIPS & SALSA 6

Choose a house-made salsa below:

SALSAS

- ORIGINAL
- MANGO TOMATILLO
- PICO DE GALLO
- FIRE ROASTED TOMATO
- TOMATILLO AVOCADO
- PINEAPPLE VERDE
- PINEAPPLE HABANERO

DIPS

- GUACAMOLE
- QUESO BLANCO
- KAYA BLACK BEAN
- PEPITA HUMMUS

PICKADIPPA 14

Mix & match any three salsas & dips

GUACAMOLE 12

Hass avocados, lime, garlic, red onion, cilantro, jalapeños. Tortilla chips & choice of salsa.

KAYA® YUCATÁN BLACK BEAN DIP 10

Black beans, chipotle pepper, Cotija cheese & Monterey Jack. Served with tortilla chips.

QUESO BLANCO 10

White cheese dip with Dos Equis & pickled jalapeños. Mildly spicy. Served with chips. Add taco beef, carnitas, beef birria or chicken tinga for \$2

NACHOS

Add guacamole for \$2

NACHOS GRANDE 13

Black beans, queso blanco, Jack cheese, pickled onion, avocado salsa, pico de gallo, sour cream & fresh jalapeños.

NACHOS SUPREMO 16

Our Nachos Grande with your choice of grilled chicken, taco beef, carnitas, chicken tinga or add \$2 for brisket birria.

BOWLS

All bowls are made with cilantro jasmine rice plus choice of protein. Choose grilled chicken, portobellos, crispy tofu or add \$4 for grilled steak or grilled shrimp.

MAD RE-MEX BOWL* 18

Avocado, corn, tomatoes, grilled peppers & onions, sweet corn puree & queso fresco.

ROASTED VEGGIE BOWL 18

Cauliflower & Brussels sprouts, fajita peppers & onions, chayote squash, tomato, scallion, pepita mojo.

= VEGETARIAN OR VEGGIE POSSIBLE

Most dishes can be made vegetarian! Violife vegan cheese & Tofutti sour cream may be subbed by request.

APPETIZERS

ELOTE BOWL 6.5

Grilled corn, chipotle aioli, Cotija cheese, tajín, lime.

CRISPY QUESO BALLS 10

Five crispy balls stuffed with corn, jalapeños & Oaxaca cheese. Served with avocado salsa & a side of pineapple verde.

PENNSYLTUCKY FRIED TOFU 12

General Zaragoza sweet soy sauce, peanuts, sesame seeds, fresh cilantro, bean sprouts.

JERSEY CHIPS 12.5

Crispy waffle fries with ranch & queso blanco.

NACHO MOMMA TACO 4.5

Single hard corn shell taco with beef, lettuce & cheese.

WINGS

Served with celery & either bleu cheese, ranch or vegan chipotle ranch. Extra sides of dressing: 95 cents each.

BONE-IN 15

Ten wings naturally crispy (never breaded) & always a mix of jumbo flats & drums.

BONELESS 12

Buttermilk marinated chicken tenders lightly breaded & fried. Tossed in your choice of sauce.

WINGS OF SEITAN 15

Large morsels of seasoned wheat gluten fried & sauced up just like their counterparts.

SAUCES & RUBS

FAJITA RANCH DRY RUB

CLASSIC BUFFALO (MILD, WILD OR INSANE)

SAN FRANCISCO (MILD, WILD OR INSANE)

Sweet & garlicky spicy honey sauce.

SOUTHWESTERN (MILD, WILD OR INSANE)

Cilantro, Mexican oregano, lime & garlic.

HONEY CHIPOTLE BBQ

Sweet smoky chipotle.

WRAPS

Served with choice of waffle fries, Mexican rice, chips & salsa or a side salad.

MAD MEX WRAP 15.5

Avocado, grilled peppers & onions, pico, cilantro, jasmine rice, Jack cheese, chipotle aioli, lettuce & choice of grilled chicken, crispy buttermilk chicken, portobellos, carnitas, crispy tofu or add \$3 for grilled shrimp or grilled steak.

WING-O WRAP 15.5

Crispy buttermilk chicken tenders in choice of wing sauce with lettuce, pico de gallo, Jack cheese & Mexican rice. Served with bleu cheese or ranch dressing.

TOFU WRAPTURE 15.5

Crispy tofu tossed in choice of wing sauce with iceberg lettuce, pico de gallo, Jack cheese & Mexican rice. Served with bleu cheese or ranch.

SOUP

TORTILLA SOUP 6

Grilled chicken breast, grilled corn & cilantro. Topped with Monterey Jack cheese & crispy tortilla strips.

CORN CHOWDER 6

Sweet corn chowder, poblano, queso fresco & cilantro. Mildly spicy. No cheese = vegan!

SALADS

CASA ENSALADA* SIDE 8 GRANDE 13

Romaine, grilled corn, jícama, pepitas, red cabbage, cucumber, tomato & queso fresco.

RAINBOW* 15

Mixed greens, avocado, tomato, cucumber, carrot, pineapple, grilled corn, jalapeños, pepitas, pickled onion, edamame, cilantro, scallion, sesame, crispy garlic & dressed with citrus vinaigrette.

CALIFORNIA* 13

Mesclun greens, cherry tomatoes, red onions, avocado, Monterey Jack, alfalfa sprouts. Choice of dressing. Served with a warm tortilla.

add:

+5: chicken breast; portobello; crispy tofu; crispy buttermilk tenders

+8: grilled steak; shrimp

DRESSINGS:

LIME-CILANTRO VINAIGRETTE, BLEU CHEESE, CREAMY RANCH, HOUSE VINAIGRETTE, VEGAN CHIPOTLE RANCH, CITRUS VINAIGRETTE

QUESADILLAS

Add guacamole for \$2

THE MAD MEX® 13

Choose grilled chicken, crispy tofu or add \$3 for grilled steak or grilled shrimp. Plus Jack cheese, peppers & onions.

BRISKET BIRRIA 16.5

Slow-roasted adobo beef, Jack cheese, queso fresco, pickled red onion & cilantro. Consommé on the side for dipping.

CHICKEN TINGA 13.5

Roasted tomato-chipotle chicken, Jack cheese, queso fresco, grilled corn, pickled red onion, cilantro, side of Tomatillo-Avocado Salsa.

CARNITAS 14

Slow-roasted pork, Jack cheese, roasted poblano, grilled corn, red cabbage. Side of pineapple guacamole.

AVODILLA 13.5

Avocado, grilled corn, fresh jalapeños, black beans, Monterey Jack, chopped cilantro, fresh basil & a side of Mango Tomatillo Salsa.

BLACK BEANIE 13

Our Black Bean Dip meets diced pineapple & Monterey Jack. Pico de gallo on the side. Add grilled chicken or steak for \$3.

BURRITOS

Our grande signature burritos include Mexican rice made with tomato juice, onions, carrots, jalapeño, cilantro, lime & garlic.

THE MAD MEX® 13

Your choice of protein with black beans, Mexican rice & Monterey Jack. Original Salsa on the side.

SPICY MAD MEX® 13.5

The Mad Mex® Burrito above with house-made guajillo-poblano-garlic-cayenne sauce.

MAD MEX® FAJITA BURRITA 14

The Mad Mex® with grilled fajita peppers & onions, Mexican rice, black beans & Monterey Jack. Served with pico de gallo.

MAD MEX® BANDERITO BURRITO 15.5

The Mad Mex® with grilled corn, black beans, roasted poblano, Mexican rice & Jack cheese. Topped with salsa verde, queso blanco & red enchilada sauce.

CHOOSE YOUR PROTEIN:

GRILLED CHICKEN

ALL-NATURAL

CARNITAS

ALL NATURAL PORK SHOULDER

CHICKEN TINGA

ROASTED TOMATO-CHIPOTLE CHICKEN

TACO BEEF

CLASSIC GROUND

GRILLED STEAK

CHOICE GRADE AMERICAN BEEF (+3)

CRISPY TOFU

ORGANIC

GRILLED SHRIMP

GARLIC OLIVE OIL (+3)

PORTOBELLOS

PA GROWN

BRISKET BIRRIA

BEEF BRISKET (+3)

SEASONAL VEG

ROASTED CAULIFLOWER & BRUSSELS SPROUTS

THE BIG BURRITO 18.5

Grilled chicken, grilled steak, roasted corn, Jack cheese, spicy sauce & waffle fries in place of rice. Topped with shredded lettuce, roasted tomato salsa, avocado salsa & sour cream.

WING-O-RITO 14.5

Grilled chicken with choice of wing sauce. Made with Mexican rice, black beans & Monterey Jack. Ranch or bleu cheese on the side.

MODIFY!

- Add guacamole for \$2
- Double any burrito protein for \$4
- Choose white or whole wheat tortilla
- Burritos may be made with Violife vegan cheese shreds & Tofutti sour cream



AGUAS FRESCAS 16 oz. 4.75

Made in house for the freshest frescas!

■ Seasonal—ask for the latest flavor flavor

BOTTLED DRINKS 4

■ Topo Chico - Sparkling Mineral Water
■ Jamaica's Finest Ginger Beer

SOFT DRINKS 3.25

Pepsi, Diet Pepsi, Mt. Dew, Root Beer, Starry Iced Tea

ENCHILADAS

THE MAD MEX® ENCHILADA 15

Our namesake enchilada is back by fan demand featuring layers of yellow corn tortillas, Colorado Sauce, salsa verde & Jack cheese aplenty with choice of protein (see burrito section). Served with salsa and rice & beans.

TACO PLATES

Three tacos on flour tortillas (unless noted) with Mexican rice, black beans & a lime. Swap rice & beans with waffle fries or a side salad for \$1.50.

GRILLED STEAK & STREET CORN* 22

Steak, corn, chipotle aioli, Cotija cheese, red cabbage, cilantro & fresh jalapeño.

CRISPY BAJA FISH 18

Crusted tilapia with avocado, chipotle aioli, cilantro & Mad Mex® slaw.

WING-O 18

Fried buttermilk marinated chicken tenders or crispy tofu in choice of sauce with lettuce & Jack cheese. Celery & waffle fries instead of rice & beans. Bleu cheese or ranch dressing.

HERB O'VORÉ'S TOFU TACOS 16

Crispy tofu in sweet-soy-citrus sauce topped with cilantro, bean sprouts, avocado & Tomatillo-Avocado Salsa. Side of pico de gallo.

GRILLED SHRIMP 19

Avocado, Mango-tomatillo salsa, basil & fresh jalapeños.

BEEF BRISKET BIRRIA 22

Slow-roasted adobo beef in corn tortillas with queso fresco, pickled red onion, cilantro, side of consommé.

STREET TACO TRIO 21

Brisket Birria with queso fresco, pickled red onion, cilantro. Chicken Tinga with corn, crema, pickled red onion. Carnitas with minced onion & cilantro. Served on corn tortillas.

FAJITAS

Served with grilled peppers, onions & chimichurri sauce. Shredded lettuce, Jack cheese, guacamole, sour cream & warm flour or corn tortillas on the side.

CHICKEN 18

Chicken breast marinated in ancho chile, Mexican oregano & fresh lime juice.

STEAK* 22

All natural steak marinated in dijon chimichurri & grilled to perfection.

Add six grilled shrimp to any fajita for \$6.

SIDES

GUACAMOLE 2

BLACK BEANS 3

MEXICAN RICE 3

CHEESY MEXICAN RICE & BEANS 6

CILANTRO JASMINE RICE 3

WAFFLE FRIES 6

GRILLED SHRIMP SKEWER 6

DESSERT

CHOCOLATE HAZELNUT CHURROS 8

Drizzled with honey & topped with whipped cream. Filling contains nuts.

MEXICAN BROWNIE 9

Warm chocolate brownie topped with vanilla ice cream, hot fudge & cinnamon.

CHURRO SUNDAE 9

Can't decide on a dessert? Why not get it all! This sundae features a couple of churros, a brownie, vanilla ice cream, hot fudge & whipped cream with a cherry on top.

MAD MEX® MARGARITAS

ORIGINAL 12oz 8, 16oz 10, BIG AZZ 22oz 12

Our legendary house margarita. Choose on-the-rocks or frozen.

ORIGINAL FRUITY

12oz 8.5, 16oz 10.5, BIG AZZ 22oz 12.5

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

■ BLOOD ORANGE ■ MANGO ■ STRAWBERRY
■ SANGRIA BLUR ■ FRUITY FEATURE

SKINNY AZZ MARGARITA 16oz 12

The best dang bang for the purist! For those who prefer it less sweet...a pint of unadulterated fun made with only freshly squeezed juice, Agavales Blanco & Giffard Triple Sec.

SEE OUR DRINK MENU FOR COCKTAILS,
TEQUILA FLIGHTS, DRAFFTS & MORE

HAPPY HORA

WEEKDAYS: 4:30-6:30

HALF OFF DRAFFTS

\$9 BIG AZZ ORIGINAL MARGARITAS

\$5 12oz * \$7 16oz

HALF OFF BONE-IN WINGS

LATE MEX

NIGHTLY!

10-11PM

HALF OFF* BURRITOS,
QUESADILLAS & NACHOS

10PM-MIDNIGHT

\$9 BIG AZZ ORIGINAL MARGARITAS

22oz FROZEN OR ROCKS

\$9 SKINNY AZZ MARG

16oz

*DINE IN ONLY. EXCLUDES THE GOBBLERITO

■ = VEGETARIAN OR VEGGIE POSSIBLE

Most dishes can be made vegetarian!
Violife vegan cheese & Tofutti sour cream
may be subbed by request.