

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

m23-02 | p6 | clc | Pittsburgh



Mad Brews

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

CRAFT	ABV	\$
 Allagash White	5.2%	\$6
 Dogfish Head SeaQuench Session Sour Ale	4.9%	\$5.5
 Fat Head's Head Hunter IPA	7.5%	\$6.5
 Firestone Walker Mind Haze IPA	6.2%	\$6
 Sierra Nevada Pale Ale	5.6%	\$5.5

HARD SELTZERS

 High Noon (ask for flavor availability)	4.5%	\$5
 Truly Pineapple	5%	\$5
 White Claw Natural Lime	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%	\$7
 Modelo Especial 24oz*4.4%	\$7				

NON-ALCOHOLIC

 Athletic Brewing Co. Free Wave Hazy IPA	0%	\$4.5
Lagunitas Hop Hoppy Refresher	0%	\$4.5

THE USUAL SUSPECTS

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

BREWS AND BOOZE



WHO WANTS TO BE
A MELON-AIRE?



ROADIES

MAD SIX PACK | \$15

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

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)

mad  mex®

The Mad Mex® Margarita

ORIGINAL RECIPE | 12oz \$7, 16oz \$9, Big Azz 22oz \$11
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** ■ **Mango** ■ **Strawberry** ■ **Sangria Blur**

LIMITED EDITION FRUIT FEATURES
■ **Peach** ■ **Watermelon** ■ **Prickly Pear**

ADD A FLOATER | \$3
Top any drink with an inverted lime boat of **Grand Marnier** or **Don Julio Añejo**.

Craft Cocktails

THE PATRÓN PERFECT | \$13
Barrel-aged Patrón Reposado hand selected by Mad Mex®, Combier Liqueur d’Orange and fresh citrus.

DON JULIO V.I.P. | \$14
Don Julio Blanco, Bauchant orange liqueur, fresh citrus. Don Julio Añejo floater.

THE ULTIMATE | \$13
Cazadores Blanco, Combier Liqueur d’Orange, Bauchant, fresh citrus.

SPICY JALAPEÑO MARGARITA | \$13
Maestro Dobel Diamante, fresh jalapeño slices, Giffard Triple Sec, fresh citrus. Sea salt and chili pepper Tajín rim.

RUBY RED MARGARITA | \$12
Fresh squeezed red grapefruit juice with Corralejo Blanco, Combier Pamplemousse Rose, grapefruit slice.

WATERMELON MINT LEMONADE MARGARITA | \$12
Espolón Blanco, Giffard Triple Sec, watermelon purée and house-made mint lemonade.

THE HAMILTON | \$10
Agavales Blanco, Giffard Triple Sec and fresh citrus juice. A Presidential pint!

MICHELADA | \$8
House-made Bloody Maria mix, choice of Modelo Especial or Dos Equis Amber Draft, lime. Served in a pint glass with a sea salt and chili pepper Tajín rim.

SPICY SUMMER MARGARITA | \$13
Cucumber and habanero infused Teremana Blanco, Combier Liqueur d’Orange and fresh citrus. Rimmed with Tajín.

PEACH MULE | \$11
Tito’s Handmade Vodka, house-made peach purée, fresh citrus and Jamaica’s Finest ginger beer.

RANCH WATER | \$11
Hornitos Reposado, White Claw Lime Hard Seltzer and fresh lime juice.

SMALL BATCH SANGRIA | \$9
Fresh fruit with Tempranillo, blackberry brandy, Bauchant, pomegranate and orange juice over ice. Share a carafe for \$24.

Zero Proof ¡EL NO BOOZO!

NADA-RITA | \$11
Ritual Tequila Alternative, blood orange bitters, fresh orange and lime juice.

SPICY JALAPEÑO MULE | \$10
Jamaica’s Finest ginger beer, lime juice and fresh jalapeño.

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.

Avión Silver \$8	Espolón Blanco \$8
Cabo Wabo Blanco \$8	Herradura Silver \$8
Casa Noble Crystal \$9	Hornitos Plata \$7
Casamigos Blanco \$10	Maestro Dobel Silver \$8
Cazadores \$8	Olmeca Altos Plata \$8
Chamucos Blanco \$9	Patrón Silver \$9
Corralejo Blanco \$8	Sauza Tres Generaciones Plata \$8
Don Julio Blanco \$9	Siembra Azul Blanco \$9
El Mayor Blanco \$8	Teremana \$8
El Tesoro Platinum \$9	Tequila Ocho Plata \$9

REPOSADO

Rested 3-12 months in barrels balances the bold agave with oak.

1800 \$6	Corralejo \$9	Jose Cuervo Traditional \$7
Avión \$9	Don Julio \$10	Maestro Dobel \$9
Cabo Wabo \$9	El Mayor \$9	Olmeca Altos \$9
Casa Noble \$11	El Tesoro \$10	Patrón \$10
Casamigos \$11	Espolón \$9	Sauza Tres Generaciones \$9
Cazadores \$9	Herradura \$9	
Chamucos \$10	Hornitos \$8	
Teremana \$9		

AÑEJO

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

Avión \$10	Don Julio \$11	Hornitos Black Barrel \$9
Cabo Wabo \$10	El Mayor \$10	Maestro Dobel \$10
Casamigos \$12	Espolón \$10	Patrón \$11
Cazadores \$10	El Tesoro \$11	Sauza Tres Generaciones \$10
Chamucos \$11	Herradura \$10	Teremana \$10
Corralejo \$10		

CRISTALINO

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

Maestro Dobel Diamante | \$10 Volcán | \$10

SUPER PREMIUM

Casa Noble Añejo \$14	El Tesoro Paradiso \$20
Clase Azul Reposado \$25	Gran Patrón \$31
Don Julio 1942 Añejo \$23	Jose Cuervo de la Familia \$26

JOVEN MEZCAL

Banhez Mezcal Artesanal \$8	Creyente Mezcal Joven \$9
Casamigos Mezcal \$10	Illegal Joven Mezcal \$10

MIXTOS

Jose Cuervo Gold | \$6
Sauza Conmemorativo | \$6

Tequila Flights

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

ONE DISTILLERY, THREE STYLES | \$14

Choose any distillery in the Añejo section and you’ll get their Añejo, Reposado and Blanco.

ONE STYLE, THREE DISTILLERIES | \$14

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

CUERVO GOLD ALL ‘ROUND | \$10

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

Bourbons

2 oz pour

Angel’s Envy \$10	Knob Creek \$9
Basil Hayden’s \$10	Maker’s Mark \$8
Buffalo Trace \$8	
Bulleit \$8	RYE
Elijah Craig 12 Year \$8	Bulleit Rye \$8
Four Roses \$8	High West Double Rye \$10
Jefferson’s Small Batch \$9	Templeton Rye \$9

BOURBON FLIGHT | \$14
Choose any three bourbons. Served in 1 oz pours.

El Vino

Glass \$9

J. LOHR ESTATES RIVERSTONE CHARDONNAY Monterey County, California	PREDATOR CABERNET SAUVIGNON California
SILVER MOKI SAUVIGNON BLANC Marlborough, New Zealand	ETUDE WINES LYRIC PINOT NOIR Santa Barbara County, CA

Happy Hora

WEEKDAYS 4:30-6:30

1/2 Off Drafts

\$8 Big Azz Margaritas

\$4 12oz | \$6 16oz

House Margaritas

1/2 Off Wings*

*except boneless