

Mad Dog & Beans

83 Pearl St 10004-2602 · +12122691177 · Updated: Jan 14, 2026

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DRINKS 1

Jarritos Mexican Soda

\$4.00

APERITIVOS 14

Guacamole and Homemade Chips

AVAILABLE OPTIONS

Always made to order, our famous guacamole served with homemade chips.

Small: \$12.00

Large: \$24.00

Salsa Sampler

\$6.00

A basket of homemade chips with roasted tomato salsa, green tomatillo salsa and pico de Gallo.

Chicken Chimichangas

\$10.00

Grilled marinated chicken wrapped in a crispy flour tortilla over guajillo sauce topped with guacamole, pico de Gallo, crema fresca and queso fresco.

Queso Fundito

\$10.00

Chihuahua cheese, queso fresco and Monterrey jack cheese fondue with poblano rajias and chorizo, topped with pico de gallo and served with fresh corn tortillas.

Gorditas

\$8.00

Corn tortillas filled with Monterrey jack and chihuahua cheeses, lettuce and crema fresca and served with tomatilla and guajillo sauces.

Chips and Salsa

\$4.00

A basket of homemade chips and our pico de Gallo.

Grilled Mexican Corn

\$5.00

With chipolte mayo, chili powder and queso fresco.

Nachos - Mexican Style

AVAILABLE OPTIONS

Individually portioned nachos with black beans, three cheeses (chihuahua cheese, queso fresco and Monterrey jack), guacamole, pico de Gallo, jalapeno and crema fresca.

\$10.00

Chorizo: \$3.00

Chicken: \$4.00

Mushroom: \$4.00

Steak: \$5.00

Mexican Hot Wings

\$12.00

Our Mexican style jumbo chicken wings tossed in a special hot sauce and served with citrus slaw ranch and bleu cheese dressing.

Flautas De Pollo	\$8.00
Three crispy tortillas filled with potato, Queso fresco, and stewed chicken. Served over green tomatillo and roasted tomato sauces and topped with lettuce, cabbage, pico de gallo, and crema fresca.	
Cheese Chimichangas	\$8.00
Two fried flour tortillas stuffed with monterey jack and chihuahua cheeses, and topped with guacamole, pico de gallo, creme fresca, and queso fresco over your choice of guijilo or tomatillo sauce.	
Chipotle Sliders	\$13.00
Three brioche sliders piled high with slow roasted pulled pork tossed in a spicy chipotle sauce and topped with citrus slaw.	
Picadillo	\$11.00
Three flour tortillas stuffed with roasted potatoes, Mexican chorizo, peppers, and onions. Served with sides of guacamole and crema fresca.	
Mexican Tuna Tartare	\$10.00
Black-eye tuna marinated in lime juice, tossed with tomatoes, onions, serrano peppers, and cilantro. Served with fresh tortilla chips.	
FAJITAS 5	
Fajita De Carne	\$24.00
Steak fajita. Mushroom fajita. Served on a hot iron skillet with fresh tortillas flour or corn, guacamole, crema fresca, pico de Gallo, jalapeno peppers and Mexican rice and re-fried black beans.	
Fajita De Pollo	\$22.00
Chicken fajita. Mushroom fajita. Served on a hot iron skillet with fresh tortillas flour or corn, guacamole, crema fresca, pico de Gallo, jalapeno peppers and Mexican rice and re-fried black beans.	
Fajita De Camaron	\$24.00
Shrimp fajita. Mushroom fajita. Served on a hot iron skillet with fresh tortillas flour or corn, guacamole, crema fresca, pico de Gallo, jalapeno peppers and Mexican rice and re-fried black beans.	
Fajita De Portobello	\$20.00
Mushroom fajita. Served on a hot iron skillet with fresh tortillas flour or corn, guacamole, crema fresca, pico de Gallo, jalapeno peppers and Mexican rice and re-fried black beans.	
Fajitas Combo	\$28.00
Combination of any two fajitas. Served on a hot iron skillet with fresh tortillas flour or corn, guacamole, crema fresca, pico de Gallo, jalapeno peppers and Mexican rice and re-fried black beans.	
SOPA Y ENSALADA 10	
Cantina Chili	\$9.00
Mexican spiced ground beef, pinto beans, applewood smoked bacon and tomato chipotle sauce topped with queso fresco, crema fresca and tortilla chips.	
Mad Dog Salad	\$9.00
Romaine lettuce, queso fresco, pumpkin, almond and sesame seeds, ancho chile and tortilla strips served with a avocado dressing.	

Caesar Chicken Salad	\$14.00
Chicken with romaine lettuce, chipotle Caesar dressing and topped with manchego cheese flakes.	
Caesar Shrimp Salad	\$18.00
Shrimp with romaine lettuce, chipotle Caesar dressing and topped with manchego cheese flakes.	
Chicken Savannah Salad	\$16.00
Grilled chicken breast marinated in oregano, garlic and lime juice, served with watercress, jicama, red bell pepper, grilled portabella mushrooms and oranges wedges in a sherry vinaigrette.	
Grilled Shrimp Tostada	\$19.00
Large corn tortilla basket filled with salad of shave romaine, white cabbage, queso fresco, and pico de gallo. Tossed in cilantro-basil dressing and topped with the crema fresca, guacamole, and grilled shrimp.	
Tortilla Soup	\$8.00
Roasted tomato and ancho chili broth with chicken, avocado, queso fresco and tortilla chips.	
Caesar Salad	\$10.00
Romaine lettuce, chipotle Caesar dressing and topped with manchego cheese flakes.	
Caesar Steak Salad	\$15.00
Steak with romaine lettuce, chipotle Caesar dressing and topped with manchego cheese flakes.	
Grilled Pineapple Avocado Salad	\$13.00
Grilled pineapple, cherry tomatoes, charred com, avocado, and red onion over a bed of mesculan greens and tossed in chipotle ancho vinaigrette.	

PLATOS TRADICIONALES 3

Chiles Rellenos	\$18.00
Lightly battered poblano chile stuffed with chihuahua cheese, queso fresco and Monterrey jack cheese, in a herb infused tomato sauce. Served with Mexican rice and re-fried beans.	
Shrimp Alambre	\$24.00
Shrimp skewer with Serrano peppers, tomatoes, poblano peppers and onions, served on a bed of rice with tomatillo sauce and a side of re-fried black beans. Served with Mexican rice and re-fried beans.	
Tampiquena	\$22.00
Char-grilled skirt steak with a cheese enchilada and poblano rajas. Served with Mexican rice and re-fried beans.	

QUESADILLAS 5

Quesadilla De Pollo	\$14.00
Chicken. Chihuahua cheese, queso fresco and Monterrey jack cheese melted between a grilled flour tortilla and served with pico de gallo and crema fresca.	
Quesadilla De Raja	\$15.00
Poblano peppers. Chihuahua cheese, queso fresco and Monterrey jack cheese melted between a grilled flour tortilla and served with pico de gallo and crema fresca.	

Quesadilla De Camaron **\$15.00**

Shrimp. Chihuahua cheese, queso fresco and Monterrey jack cheese melted between a grilled flour tortilla and served with pico de gallo and crema fresca.

Quesadilla De Hongos **\$15.00**

Mushroom. Chihuahua cheese, queso fresco and Monterrey jack cheese melted between a grilled flour tortilla and served with pico de gallo and crema fresca.

Quesadilla De Queso **\$15.00**

Chihuahua cheese, queso fresco and Monterrey jack cheese melted between a grilled flour tortilla and served with pico de gallo and crema fresca.

BURRITOS 5

Beef Burrito **\$15.00**

Stuffed with Mexican rice, re-fried black beans, topped with crema fresca, guacamole and pico de gallo and served with tomatillo and ranchero sauces, guacamole and crema frescas.

Vegetarian Burrito **\$15.00**

Stuffed with Mexican rice, re-fried black beans, topped with crema fresca, guacamole and pico de gallo and served with tomatillo and ranchero sauces, guacamole and crema frescas.

Chicken Burrito **\$15.00**

Stuffed with Mexican rice, re-fried black beans, topped with crema fresca, guacamole and pico de gallo and served with tomatillo and ranchero sauces, guacamole and crema frescas.

Pork Burrito **\$15.00**

Stuffed with Mexican rice, re-fried black beans, topped with crema fresca, guacamole and pico de gallo and served with tomatillo and ranchero sauces, guacamole and crema frescas.

Shrimp Burrito **\$17.00**

Stuffed with Mexican rice, re-fried black beans, topped with crema fresca, guacamole and pico de gallo and served with tomatillo and ranchero sauces, guacamole and crema frescas.

TACOS 5

Taco De Carne Asada **\$16.00**

Steak. Four tacos served with fresh homemade tortillas, Mexican rice and re-fried black beans.

Taco De Pollo **\$14.00**

Chicken. Four tacos served with fresh homemade tortillas, Mexican rice and re-fried black beans.

Taco De Cerdo **\$15.00**

Pork. Four tacos served with fresh homemade tortillas, Mexican rice and re-fried black beans.

Taco De Pescado **\$17.00**

Mahi mahi tuna. Four tacos served with fresh homemade tortillas, Mexican rice and re-fried black beans.

Taco De Cameron **\$17.00**

Shrimp. Four tacos served with fresh homemade tortillas, Mexican rice re-fried black beans, and guacamole.

ENCHILADAS 4

Enchilada De Pollo	\$16.00
Chicken. With green tomatillo sauce. Served with crema fresca, queso fresco, Mexican rice and re-fried black beans and topped with radish.	
Enchilada De Camaron	\$20.00
Shrimp. With green tomatillo sauce. Served with crema fresca, queso fresco, Mexican rice and re-fried black beans and topped with radish.	
Enchilada De Carne	\$18.00
Steak. With guajillo sauce. Served with crema fresca, queso fresco, Mexican rice and re-fried black beans and topped with radish.	
Enchilada De Pollo Mole	\$17.00
Chicken. With mole sauce and sesame seeds. Served with crema fresca, queso fresco, Mexican rice and re-fried black beans and topped with radish.	

CHURROS 2

Churro with Chocolate Dipping Sauce	\$8.00
Churro with Tres Leches Dipping Sauce	\$8.00

SIDES 12

Side of Grilled Corn	\$5.00
Side of Re-fried Black Beans	\$5.00
Flour Tortillas	\$5.00
Seasoned Fries	\$5.00
Sweet Plantains	\$5.00
Sliced Jalapenos	\$2.00
Side of Mexican Rice and Re-fried Black Beans	\$4.00
Side of Ranchero Beans	\$5.00
Pinto beans.	
Home Made Corn Tortillas	\$5.00
Pico De Gallo	\$5.00
Crema Fresca	\$2.00
Fresh sour cream.	
Side of Guacamole	\$2.00

DESSERTS 4

Pastel De Tres Leches	\$7.00
A moist Mexican style sponge cake made with three different kinds of milk and served with fresh fruit.	

Mad Dog Cake**\$7.00**

A flour-less chocolate cake served with fresh fruit and drizzled in chocolate sauce.

Flan Napolitano**\$7.00****Pineapple Banana Crepe****\$9.00**

Diced banana and pineapple sauteed in brown butter. Served warm and drizzled with cajeta.
