

# CONDADO

TACOS • TEQUILA • MARGARITAS

## CHIPS + DIPS

### FEATURES

**Korean BBQ Pork Queso** half • \$5.25 | full • \$8.25

Queso Blanco loaded with slow-roasted pulled pork topped with pickled red onions and gochujang bbq drizzle (D)

### QUESO

**Blanco** | half | \$4.25 • full | \$7.5  
pickled jalapeños, paprika (Veg/D/GF) | 370/740cal

**Elote** | half | \$4.25 • full | \$7.5  
corn, spices (Veg/D/GF) | 280/560cal

**Chorizo** | half | \$5.25 • full | \$8.5  
house-made chorizo (GF/D) | 310/620cal

**Dirty** | half | \$5.25 • full | \$8.5  
chicken, black beans, onions, dirty sauce (GF/D) | 220/440cal

**Smoked Cheddar** | half | \$5.25 • full | \$8.5  
smoked cheddar queso, tex-mex ground beef, pico de gallo (GF/D) | 425/835 cal

### GUACAMOLE

**Traditional** | half | \$5.25 • full | \$8.5  
jalapeño, cilantro, lime, pickled red onions (Veg/V/GF) | 160/220cal

**Pineapple** | half | \$5.25 • full | \$8.5  
chipotle honey (GF) | 180/250cal

**Pico Guac** | half | \$5.25 • full | \$8.5  
tomatoes, peppers, cilantro, lime (Veg/V/GF) | 110/220cal

### SALSA

**Corn** | half | \$3 • full | \$5  
cilantro-lime aioli (Veg/GF) | 160/220cal

**Roja** | \$1.5  
(Veg/V/GF) | 30cal

**Pineapple** | half | \$3 • full | \$5  
chipotle honey (GF) | 50/100cal

**Verde** | \$1.5  
(Veg/V/GF) | 40cal

### THREE BUDS

**Three Buds** | half | \$12 • full | \$21  
choose any three from above

## NACHOS

Try ours or build-your-own on the back!

**Skywalker Nachos** | \$8.5

rice, black beans, queso blanco, roasted chicken, lettuce, tomatoes, cilantro + onions, pickled jalapeños, corn salsa, and salsa roja over house-made chips (GF/D) | 959cal

2,000 a day is used for general nutrition advice, but calorie needs may vary. Additional nutritional information available upon request.

## MARGARITAS

### SPECIALTY MARGS

**The Mezcalita** \$9  
Reposado tequila, mezcal, orange liqueur, agave, citrus, pomegranate, jalapeño, and a spiced salt rim | 255cal

**Gran Clasico** \$10  
Reposado tequila, orange liqueur, agave, citrus, and a salt rim | 190cal

**Chipotle Sour** \$9  
Reposado tequila, mezcal, orange liqueur, chipotle sour purée, mint, agave, lime | 255cal

**Pineapple Express** \$8  
Blanco tequila, lime, pineapple, cinnamon, agave, and a cinnamon-sugar rim | 185cal

**La Paloma** \$8  
Blanco tequila, grapefruit, lime, agave, soda water | 150cal

**Lemon Shake-Up** \$8  
Blanco tequila, soda water, agave, lemon | 150cal

We proudly make all Specialty + Signature Margs with



### SIGNATURE MARGS

**House** glass \$7.5 • pitcher \$28  
Reposado tequila, triple sec, house mix, lime | 190/808cal

**Sparkling** glass \$8 • pitcher \$30  
Blanco tequila, sparkling house mix | 190/808cal

**NEW! Frozen** \$8  
Blanco tequila, triple sec, fresh juice citrus blend, agave, blended | 250cal

**Skinny** \$8  
Blanco tequila, lime, agave, soda water | 130cal

### HAPPY HOUR

3-6PM • WEEKDAYS

\$5 Signature Margaritas

\$7 Gran Clasico

\$20 House + Sparkling Margarita Pitchers

\$1 off Cervezas + Bud Light

### CAN'T DECIDE?

**House Flight** \$15  
Sample three flavored mini-House Margaritas! | 295cal

### FLAVORS

Add a flavor +\$1 per glass • +\$4 per pitcher | 80cal/oz

banana • blackberry • blood orange • mango • muddled jalapeño, pomegranate • prickly pear • strawberry • white peach

## NO BOOZE

**Lemonade** \$2.75 | 120cal/22oz  
add a flavor | +\$1 | 80cal/oz

**House Horchata** \$3  
16oz | 80cal

**Iced Tea** \$2.75 | 0cal/22oz  
add a flavor | +\$1 | 80cal/oz

**Fountain Drinks** \$2.75  
22oz | 0-180cal

**Agua Fresca** \$3 | 220cal/16oz  
choose a flavor | 80cal/oz

**Ginger Beer** \$3  
12oz | 140cal



### TEQUILA!

All our tequilas are made with 100% blue agave.

Scan the QR code for a full list of our premium tequilas!



## BEER + WINE

### BOTTLES + CANS

**Corona Extra** \$4.5  
12oz | 148cal

**Miller High Life** \$3.5  
12oz | 143cal

**Modelo Especial** \$4.5  
12oz | 154cal

**PBR** \$4.5  
16oz | 144cal

**Victoria** \$4.5  
12oz | 150cal

**Pacifico** \$6  
24oz | 292cal

**Tecate** \$4.25  
12oz | 146cal

**White Claw** \$6  
12oz | 100cal

**Dos Equis Lager** \$4.5  
12oz | 130cal

### DRAFTS

**Corona Premier** | 4%  
16oz | 120cal

**Modelo Especial** | 4.4%  
16oz | 190cal

**Modelo Negra** | 5.4%  
16oz | 220cal

**Bud Light** | 4.2%  
16oz | 146cal

Ask about our rotating drafts!

### SANGRIA + WINE

**White** glass • \$8 | pitcher • \$32  
house white, white peach, pineapple, peach liqueur, agave, over ice | 230/960cal

**Red** glass • \$8 | pitcher • \$32  
house red, strawberry, lime, blood orange, agave, over ice | 230/960cal

**house red** \$6  
6oz | 125cal

**house white** \$6  
6oz | 120cal

# TACO SUGGESTIONS

## FEATURES

**Korean BBQ Pork Taco** (shhh, secret shell) \$4  
Flour soft + hard corn shell with smoked cheddar queso, slow-roasted pulled pork, gochujang bbq sauce, pickled jalapeños, and pineapple salsa (D)

## GROUND BEEF

**Blue Dream** (shhh, secret shell) \$5  
Flour soft + Kewl Ranch shells with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce (D) | 560cal

**Cali Green** \$5  
Flour soft + hard corn shells with guacamole, ground beef, queso drizzle, lettuce, pico de gallo, Middlefield smoked cheddar, cilantro-lime aioli, and chipotle honey (D) | 690cal

## CHORIZO

**El Tradicional** \$3  
Flour soft shell, guacamole, house-made chorizo, cilantro + onions, and queso fresco (D) | 360cal

## ROASTED CHICKEN

**Ooey-Gooey** \$4  
Hard corn shell, black beans, queso blanco, roasted chicken, cilantro + onions, and dirty sauce (GF/D) | 270cal

**Lucy's Fire** (shhh, another secret shell!) \$5  
Sweet Lucy with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli (D) | 660cal

**El Santo** \$4  
Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, and salsa roja (D) | 400cal

**Up in Smoke** \$4  
Flour soft + hard corn shells with refried beans, roasted chicken, cilantro + onions, Middlefield smoked cheddar, corn salsa, chipotle honey, and dirty sauce (D) | 410cal

**Plain Jane** \$3.75  
Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde (GF/D) | 300cal

## BRISKET

**Braised + Confused** \$5  
Flour soft shell, rice, braised beef brisket, jicama + cabbage slaw, pickled red onions, queso fresco, and chipotle crema (D) | 530cal

**Sweet Heat** \$5  
Flour soft + hard corn shells with queso blanco, braised beef brisket, cilantro + onions, Middlefield smoked cheddar, pineapple salsa, habanero-mango sauce, and chipotle honey (D) | 480cal

## STEAK

**The Heater** \$5  
Sweet Lucy shell, tequila-lime steak\*, jicama + cabbage slaw, pickled jalapeños, cilantro + onions, pepper jack cheese, Mexican chimichurri, and cilantro-lime aioli (D) | 730cal

**Bad Habit** \$5  
Ju-Ju shell, tequila-lime steak\*, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce (D) | 700cal

## VEGETARIAN + VEGAN

**Power Plant** \$5  
Sweet Lucy shell with veggie chorizo + poblano peppers, lettuce, pico de gallo, pickled jalapeños, Middlefield smoked cheddar, and dirty sauce (Veg/D) | 490cal

**Jackpot** \$4  
Sweet Lucy shell with korean bbq pulled jackfruit, kale, pickled red onion, queso fresco, and avocado ranch (Veg/D) | 510cal

**Dutch Dragon** \$4  
Flour soft + hard corn shells with guacamole, roasted portobellos, tomatoes, jicama + cabbage slaw, pickled jalapeños, corn salsa, and salsa verde (Veg/V) | 404cal

## KIDS

**Small Bud** \$3.75  
Double flour soft shell, roasted chicken or ground beef, and Middlefield smoked cheddar (D) | 530-700cal

## SIDES

**Black Beans** | \$1.5  
(Veg/D/GF) 120cal

**Bacon Refried Beans** \$1.5  
(GF) 130cal

**Rice** | \$1.5  
(Veg/V/GF) 200cal

## + EXTRAS

**Pickled Jalapeños** | \$1  
(Veg/V/GF) 40cal

**Sour Cream** | \$1  
(Veg/V/GF) 110cal

**Traditional Guac** | \$2  
(Veg/V/GF) 80cal

**Queso Blanco** | \$2  
(Veg/D/GF) 175cal

## LET US CRASH YOUR PARTY

Email catering@condadotacos.com or  
call (614) 902-1440!  
[condadotacos.com/catering](http://condadotacos.com/catering)

Veg = Vegetarian V = Vegan D = Contains Dairy GF = Gluten Free 🌶️ = Spicy

# BUILD YOUR OWN

## STEP 1: CHOOSE YOUR BASE

### TACOS Starting at \$3.75

**Hard Corn** (Veg/V/GF) | 60cal

**Flour Soft** (Veg/V) | 90cal

**Firecracker** 🌶️ (Veg/V/GF) | 60cal  
our fiery-flavored hard corn shell

**Kewl Ranch** (Veg/D/GF) | 100cal  
our ranch-flavored hard corn shell

➡️ **DOUBLE DECKERS** ⚡️

**Sweet Lucy** (Veg/D) | 270cal | +\$1  
flour soft, hard corn, queso blanco, guac

**Ju-Ju** (D) | 300cal | +\$1  
flour soft, hard corn, queso blanco, chorizo

**Peezler** (D) | 270cal | +\$1  
flour soft, hard corn, bacon refried beans, sour cream, guac

Upgrade your double decker hard shell to a Firecracker or Kewl Ranch shell + \$0.25 | +60-100cal

### PACKED BOWLS

**Rice + Black Beans** | \$8  
(Veg/D/GF) | 400cal

**Kale** | \$8  
kale, red onion, sweet + peppery vinaigrette (Veg/V/GF) | 50cal

**Shredded Lettuce** | \$8  
(Veg/V/GF) | 30cal

### NACHOS

**Build-Your-Own Nachos** | \$8  
Tortilla chips made fresh in-house w/ queso blanco + whatever crazy toppings you're cravin' (GF/D) | 720cal

## STEP 2: MAKE IT YOUR OWN!

### PROTEINS

Double protein +\$2 | Protein calories double for bowls + nachos

Roasted Chicken (GF) | 55cal

Tex-Mex Ground Beef 🌶️ (GF) | 160cal

House-Made Chorizo (GF) | 130cal

Braised Beef Brisket +\$0.5 (GF) | 90cal

Tequila-Lime Steak\* 🌶️ +\$0.5 (GF) | 115cal

Slow-Roasted Pulled Pork (GF) | 70cal

no meat

Thai Chili Tofu (Veg/V/GF) | 190cal

Roasted Portobellos (Veg/V/GF) | 97cal

Rice + Black Beans (Veg/D/GF) | 80cal

Korean BBQ Pulled Jackfruit (Veg/V/GF) | 60cal

Veggie Chorizo + Poblanos (Veg/V/GF) | 60cal

### TOPPINGS

We recommend 2-3!

Fajita Peppers + Onions (Veg/V/GF) | 15cal

Lettuce (Veg/V/GF) | 5cal

Tomatoes (Veg/V/GF) | 5cal

Cilantro + Onions (Veg/V/GF) | 10cal

Jicama + Cabbage Slaw 🌶️ (Veg/V/GF) | 20cal

Red Cabbage (Veg/V/GF) | 20cal

Pickled Red Onions (Veg/V/GF) | 10cal

extra

Rice +\$1 (Veg/V/GF) | 50cal

Black Beans +\$1 (Veg/D/GF) | 30cal

cheese

Pepper Jack 🌶️ (Veg/D/GF) | 100cal

Queso Fresco (Veg/D/GF) | 90cal

Middlefield Smoked Cheddar (Veg/D/GF) | 110cal

### SALSAS

We suggest only one!

**Corn** | (Veg/V/GF) | 20cal  
tomatoes, peppers, onions

**Roja** 🌶️ (Veg/V/GF) | 10cal

**Pineapple** | (Veg/V/GF) | 10cal  
tomatoes, peppers, onions

**Verde** (Veg/V/GF) | 10cal

### SAUCES

We suggest only one!

**Avocado Ranch**  
cool + creamy  
(Veg/D/GF) | 55cal

**Mexican Chimichurri**  
mild + garlicky  
(Veg/V/GF) | 90cal

**Cilantro-Lime Aioli**  
mild + creamy  
(Veg/GF) | 160cal

**Chipotle Crema** 🌶️  
creamy + spicy  
(Veg/D/GF) | 50cal

**Chipotle Honey** 🌶️  
sweet + spicy  
(GF) | 25cal

**Habanero-Mango** 🌶️  
sweet + spicy  
(Veg/V/GF) | 20cal

**Dirty Sauce** 🌶️  
VERY HOT  
(Veg/V/GF) | 10cal

\*Contains or may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness.

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