

CHIPS + DIPS

FEATURES

Korean BBQ Pork Queso half • \$5.5 | full • \$9
Queso Blanco loaded with slow-roasted pulled pork topped with pickled red onions and gochujang bbq drizzle (D)

QUESO

Blanco | half | \$4.5 • full | \$8
pickled jalapeños, paprika (Veg/D/GF) | 370/740cal

Elote | half | \$4.5 • full | \$8
corn, spices (Veg/D/GF) | 280/560cal

Chorizo | half | \$5.5 • full | \$9
house-made chorizo (GF/D) | 310/620cal

Dirty 🍷 | half | \$5.5 • full | \$9
chicken, black beans, onions, dirty sauce (GF/D) | 220/440cal

NEW! **Smoked Cheddar** 🍷 | half | \$5.5 • full | \$9
smoked cheddar queso, tex-mex ground beef, pico de gallo (GF/D) | 320/640cal

GUACAMOLE

Traditional | half | \$5.5 • full | \$9
jalapeño, cilantro, lime, pickled red onions (Veg/V/GF) | 160/220cal

Pineapple | half | \$5.5 • full | \$9
chipotle honey (GF) | 180/250cal

Pico Guac | half | \$5.5 • full | \$9
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 | \$13 • full | \$22
choice of three dips + plenty of house-made chips to share

NACHOS

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

Skywalker Nachos | \$9
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 \$8.5
Blanco tequila, lime, pineapple, cinnamon, agave, and a cinnamon-sugar rim | 185cal

La Paloma \$8.5
Blanco tequila, grapefruit, lime, agave, soda water | 150cal

Lemon Shake-Up \$8.5
Blanco tequila, soda water, agave, lemon | 150cal

We proudly make all Specialty + Signature Margs with



SIGNATURE MARGS

House glass \$8 • pitcher \$30
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 \$15.5
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

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

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

House Horchata \$3
16oz | 80cal

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

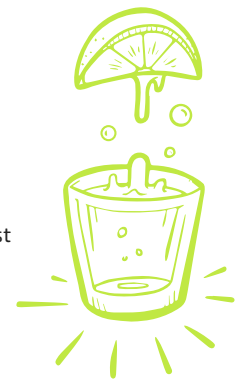
Ginger Beer \$3
12oz | 140cal



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

Modelo Especial \$4.5
12oz | 154cal

Victoria \$4.5
12oz | 150cal

Tecate \$4.25
12oz | 146cal

Dos Equis Lager \$4.5
12oz | 130cal

Miller High Life \$3.5
12oz | 143cal

PBR \$4.5
16oz | 144cal

Pacifico \$6
24oz | 292cal

White Claw \$6
12oz | 100cal

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!) \$5.25

Flour soft + Kewl Ranch shells with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce (D) | 560cal

Cali Green \$5.25

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 \$3.25

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!) \$5.25

Sweet Lucy with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli (D) | 660cal

El Santo \$4.25

Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, and salsa roja (D) | 400cal

Up in Smoke \$4.25

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 \$3.85

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 \$5.25

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 \$5.25

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 \$5.25

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) | 420cal

Jackpot \$4

Sweet Lucy shell with korean bbq pulled jackfruit, kale, pickled red onion, queso fresco, and avocado ranch (Veg/D) | 383cal

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 \$3.85

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/D/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

BUILD YOUR OWN

STEP 1: CHOOSE YOUR BASE

TACOS

Starting at \$3.85

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 | \$8.5
(Veg/D/GF) | 400cal

Kale | \$8.5
kale, red onion, sweet + peppery vinaigrette (Veg/V/GF) | 50cal

Shredded Lettuce | \$8.5
(Veg/V/GF) | 30cal

NACHOS

Build-Your-Own Nachos | \$8.5
Tortilla chips made fresh in-house w/ queso blanco + whatever crazy toppings you're cravin' (GF/D) | 720cal

STEP 2: MAKE IT YOUR OWN!

Veg = Vegetarian

V = Vegan

D = Contains Dairy

GF = Gluten Free

🔥 = Spicy

PROTEINS

Double protein +\$2.25 | Protein calories double for bowls + nachos

Roasted Chicken (GF) | 55cal

Tex-Mex Ground Beef \$ (GF) | 160cal

House-Made Chorizo (GF) | 130cal

Braised Beef Brisket +\$0.75 (GF) | 90cal

Tequila-Lime Steak* \$ +\$0.75 (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) | 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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