



FEATURES 8

Green No Grains \$10.65

This grain-free bowl is packed with shredded romaine lettuce, roasted chicken, black beans, fajita peppers + onions, Middlefield smoked cheddar, cilantro-lime aioli, and tomatillo salsa (D/GF) Macros: 34g carbs, 36g protein, 56g fat

Swole Bowl \$12.95

The Swole Bowl is PACKED with 61g of protein! Roasted chicken, rice, black beans, queso blanco, red cabbage, pico de gallo, pickled jalapeños, pepper jack cheese, and a drizzle of avocado ranch sauce (D/GF) Macros: 87g carbs, 61g protein, 47g fat

The Vegan (w/ Romaine) \$10.65

Veggie chorizo + poblano peppers, rice, black beans, shredded romaine lettuce, corn salsa, pico de gallo, house salsa, topped with corn shell strips (Veg/V/GF) Macros: 119g carbs, 26g protein, 9g fat

The Vegan (w/ Kale) \$10.65

Veggie chorizo + poblano peppers, rice, black beans, chopped lemon kale, corn salsa, pico de gallo, house salsa, topped with corn shell strips (Veg/V/GF) Macros: 119g carbs, 26g protein, 9g fat

Southwest Midwest Bowl \$10.65

Feeding America Bowl is packed with roasted chicken, rice, black beans, queso blanco, shredded lettuce, Roma tomatoes, corn salsa, southwest sauce, and Cotija cheese (D/GF) Macros: 111g carbs, 32g protein, 18g fat *One meal donated for every bowl purchased.

Fire-Roasted Street Bowl \$10.65

The Fire-Roasted Street Bowl is a loaded chicken packed bowl, topped with your favorite Mexican Street Corn! Roasted chicken, rice, black beans, fire-roasted corn, cilantro-lime aioli, Cotija cheese, chopped cilantro, Tajín, and a lime wedge | (D/GF) Macros: 150g carbs, 31g protein, 47g fat

Orange-Glazed Chicken Taco \$4.00

Flour soft + Firecracker shell with smoked cheddar queso, ancho-orange roasted chicken, thai chili red cabbage, green onion, spicy maple orange sauce and served with an orange slice

Green Chillies Queso AVAILABLE OPTIONS

Queso blanco topped with sautéed shishito, anaheim, jalapeños, and green bell peppers

Half Size: \$4.00

Full Size: \$7.50

GROUP ORDER (45 MINUTES) 8

10 Person Taco Bar AVAILABLE OPTIONS

This 10-person BYO taco box comes with tortilla shells, your choice of two proteins, two sauces and the

\$175.00

following toppings: lettuce, tomatoes, cilantro & onions, jicama, corn salsa, pickled red cabbage, and smoked cheddar cheese. Each box comes with paper boats, sporks, serving utensils and a roll of paper towels for your group!

Braised Beef Brisket (GF):

\$45.00

Tequila-Lime Steak: \$45.00

10 Person Nacho Bar	AVAILABLE OPTIONS
Everything you need to build your own nachos for up to 10 people. This nacho bar comes with housemade chips, your choice of protein, queso blanco, your choice of two sauces and the following toppings: lettuce, pico de gallo, corn salsa, house salsa, and sour cream. Each nacho bar comes with serving utensils, paper boats, and napkins.	\$150.00
	Braised Beef Brisket: \$25.00
	Tequila Lime Steak: \$25.00

15 Person Taco Bar	AVAILABLE OPTIONS
15-person BYO taco box comes with tortilla shells, your choice of two proteins, two sauces and the following toppings: lettuce, tomatoes, cilantro & onions, jicama, corn salsa, pickled red cabbage, and smoked cheddar cheese. Each box comes with paper boats, sporks, serving utensils and a roll of paper towels for your group!	\$267.75
	Braised Beef Brisket: \$52.50
	Tequila Lime Steak: \$52.50

24 Taco Box	AVAILABLE OPTIONS
Choose your three favorite Taco Suggestions and get 8 of each! Great for a group, each box comes with paper boats, sporks and napkins. (No substitutions.)	\$153.00
	Braised + Confused: \$20.00
	The Heater: \$20.00
	Sweet Heat: \$20.00
	Bad Habit: \$20.00
	Braised + Confused: \$20.00
	The Heater: \$20.00
	Sweet Heat: \$20.00
	Bad Habit: \$20.00
	Braised + Confused: \$20.00
	The Heater: \$20.00
	Sweet Heat: \$20.00
	Bad Habit: \$20.00

Chip & Dip Party	\$99.00
Our Chips and Dip Box serves up to 25-30 people! With your choice of three 32oz dips, bring enough Condado yum for everyone!	

Triple Chocolate Brownie 12 Pack	\$40.00
Housemade with cocoa, semi-sweet & milk chocolate, bits of chocolate chips, and a hit of cinnamon. Topped with sea salt.	

Beverages (Gallon)	AVAILABLE OPTIONS
With your choice of beverage. Recipe is built to serve (2) 8oz drinks per person. BEST SERVED OVER ICE!	\$18.00
	House Lemonade: \$12.00

House Margarita Kit	\$64.00
Proprietary blend of fresh lime, lemon and orange juice with 100% blue agave. Each kit comes with your choice of 2 fresh fruit purees, limes, and cups. Just add tequila! BEST SERVED OVER ICE. Recipe is built to serve (16) 8oz drinks.	

TACO SUGGESTIONS

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Orange-Glazed Chicken Taco	\$4.00
Flour soft + Firecracker shell with smoked cheddar queso, ancho-orange roasted chicken, thai chili red cabbage, green onion, spicy maple orange sauce and served with an orange slice	
El Santo	\$4.00
Throwback Taco Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, and house salsa (D)	

Chicken Bacon Ranch	\$5.50
<i>*Rewards Exclusive*</i> Flour Shell + Kewl Ranch shell with smoked cheddar queso double decker, roasted chicken, crispy bacon, shredded lettuce, diced roma tomatoes, and avocado ranch	
Southwest Midwest	\$5.65
Sweet Lucy shell, roasted chicken, black beans, lettuce, tomatoes, corn salsa, new southwest sauce, and Cotija cheese. One meal donated to Feeding America for every taco purchased.	
Purple Haze	\$4.50
Flour soft + hard corn shell with our new sweet chili sauce, housemade chorizo, cilantro + onions, thai chili red cabbage, queso fresco, cilantro, and cilantro-lime aioli	
Lucy's Fire	\$5.50
Sweet Lucy shell + Firecracker, roasted chicken, lettuce, cilantro-onions, smoked cheddar, corn salsa & cilantro-lime aioli (D)	
Blue Dream	\$5.50
Flour tortilla, queso blanco + Kewl Ranch shell with Tex-Mex ground beef, lettuce, tomato + avocado ranch sauce (D)	
Korean BBQ	\$5.00
Flour soft + hard corn shell and smoked cheddar queso with slow-roasted pulled pork, gochujang bbq sauce, pickled jalapenos, and pineapple salsa (D)	
Rango Tango	\$5.35
Double Decker (flour shell, guac, corn hard shell) crispy Thai Chili Tofu, Thai Chili Red Cabbage, Pickled Jalapenos, Pineapple salsa, Habanero Mango, Cilantro Lime Aioli	
Power Plant	\$5.25
Sweet Lucy shell with veggie chorizo + poblano peppers, lettuce, pico de gallo, pickled jalapenos, Middlefield smoked cheddar, and dirty sauce (Veg/D)	
Dutch Dragon	\$4.25
Corn hard + flour soft shell, guacamole, roasted portobellos, tomatoes, jicama-cabbage slaw, pickled jalapeños, corn salsa & salsa verde (V/Veg)	
Plain Jane	\$3.95
Kewl Ranch shell with roasted chicken, fajitas, lettuce, tomatoes, smoked cheddar + salsa verde (D)	
Ooey-Gooey	\$4.25
Corn hard shell, queso blanco, roasted chicken, black beans, cilantro-onions + dirty sauce (D)	
Braised + Confused	\$5.35
Flour tortilla with rice, braised beef brisket, jicama slaw, pickled red onions, queso fresco + chipotle crema (D)	
Cali Green	\$5.50
Flour tortilla, guacamole, hard corn shell with ground beef, queso blanco drizzle, lettuce, pico de gallo, smoked cheddar, cilantro-lime aioli + chipotle honey (D)	
Sweet Heat	\$5.60
Flour tortilla, queso blanco, hard corn shell with braised beef brisket, cilantro-onions, smoked cheddar, pineapple salsa, habanero-mango + chipotle honey (D)	

The Heater

Sweet Lucy shell, tequila-lime steak, jicama + cabbage slaw, pickled jalapeños, cilantro + onions, pepper jack cheese, Mexican chimichurri, and cilantro-lime aioli | (D)

\$5.95

Bad Habit

Ju-Ju shell, tequila-lime steak, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce | (D)

\$5.95

BUILD YOUR OWN TACOS

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Hard Corn	AVAILABLE OPTIONS
(Veg/V/GF)	\$4.10
	Braised Beef Brisket (GF): \$1.25
	Tequila Lime Steak: \$1.25
	Double Ancho-Orange Chicken: \$1.25
	Double Braised Beef Brisket (GF): \$2.00
	Double Chicken (GF): \$1.25
	Double House Made Chorizo (GF): \$1.25
	Double Pulled Pork (GF): \$1.25
	Double Rice + Black Beans (Veg/D/GF): \$1.00
	Double Roasted Portobellos (Veg/V): \$1.25
	Double Tequila Lime Steak: \$2.00
	Double Tex-Mex Ground Beef: \$1.25
	Double Thai Chili Tofu (Veg/V/GF): \$1.25
	Double Veggie Chorizo + Poblano (Veg/V/GF): \$1.25
	Rice: \$1.00
	Beans: \$1.00
	Crispy Bacon Strips: \$1.00
	Tortilla Strips: \$0.10
	Side of Sour Cream: \$1.00
	Side of Pickled Jalapenos: \$1.00
	Side of Traditional Guac: \$2.00
	Side of Queso: \$2.00

Flour	AVAILABLE OPTIONS
soft (Veg/V)	\$4.10
	Braised Beef Brisket (GF): \$1.25
	Tequila Lime Steak: \$1.25
	Double Ancho-Orange Chicken: \$1.25
	Double Braised Beef Brisket (GF): \$2.00
	Double Chicken (GF): \$1.25
	Double House Made Chorizo (GF): \$1.25
	Double Pulled Pork (GF): \$1.25
	Double Rice + Black Beans (Veg/D/GF): \$1.00
	Double Roasted Portobellos (Veg/V): \$1.25
	Double Tequila Lime Steak: \$2.00
	Double Tex-Mex Ground Beef: \$1.25
	Double Thai Chili Tofu (Veg/V/GF): \$1.25
	Double Veggie Chorizo + Poblano (Veg/V/GF): \$1.25
	Rice: \$1.00
	Beans: \$1.00
	Crispy Bacon Strips: \$1.00
	Tortilla Strips: \$0.10
	Side of Sour Cream: \$1.00
	Side of Pickled Jalapenos: \$1.00
	Side of Traditional Guac: \$2.00
	Side of Queso: \$2.00

Firecracker	AVAILABLE OPTIONS
Condado's fiery flavored hard corn shell (Veg/V/GF)	\$4.10
	Braised Beef Brisket (GF): \$1.25
	Tequila Lime Steak: \$1.25
	Double Ancho-Orange Chicken: \$1.25
	Double Braised Beef Brisket (GF): \$2.00
	Double Chicken (GF): \$1.25
	Double House Made Chorizo (GF): \$1.25
	Double Pulled Pork (GF): \$1.25
	Double Rice + Black Beans (Veg/D/GF): \$1.00
	Double Roasted Portobellos (Veg/V): \$1.25
	Double Tequila Lime Steak: \$2.00
	Double Tex-Mex Ground Beef: \$1.25
	Double Thai Chili Tofu (Veg/V/GF): \$1.25
	Double Veggie Chorizo + Poblano (Veg/V/GF): \$1.25
	Rice: \$1.00
	Beans: \$1.00
	Crispy Bacon Strips: \$1.00
	Tortilla Strips: \$0.10
	Side of Sour Cream: \$1.00
	Side of Pickled Jalapenos: \$1.00
	Side of Traditional Guac: \$2.00
	Side of Queso: \$2.00

Kewl Ranch

Condado's ranch flavored hard corn shell | (Veg/D/GF)

AVAILABLE OPTIONS

\$4.10

Braised Beef Brisket | (GF): \$1.25

Tequila Lime Steak: \$1.25

Double Ancho-Orange Chicken: \$1.25

Double Braised Beef Brisket | (GF): \$2.00

Double Chicken | (GF): \$1.25

Double House Made Chorizo | (GF): \$1.25

Double Pulled Pork | (GF): \$1.25

Double Rice + Black Beans | (Veg/D/GF): \$1.00

Double Roasted Portobellos | (Veg/V): \$1.25

Double Tequila Lime Steak: \$2.00

Double Tex-Mex Ground Beef: \$1.25

Double Thai Chili Tofu | (Veg/V/GF): \$1.25

Double Veggie Chorizo + Poblano | (Veg/V/GF): \$1.25

Rice: \$1.00

Beans: \$1.00

Crispy Bacon Strips: \$1.00

Tortilla Strips: \$0.10

Side of Sour Cream: \$1.00

Side of Pickled Jalapenos: \$1.00

Side of Traditional Guac: \$2.00

Side of Queso: \$2.00

Ju-Ju

flour soft + corn hard + queso + chorizo | (D)

AVAILABLE OPTIONS

\$5.10

Braised Beef Brisket | (GF): \$1.25

Tequila Lime Steak: \$1.25

Double Ancho-Orange Chicken: \$1.25

Double Braised Beef Brisket | (GF): \$2.00

Double Chicken | (GF): \$1.25

Double House Made Chorizo | (GF): \$1.25

Double Pulled Pork | (GF): \$1.25

Double Rice + Black Beans | (Veg/D/GF): \$1.00

Double Roasted Portobellos | (Veg/V): \$1.25

Double Tequila Lime Steak: \$2.00

Double Tex-Mex Ground Beef: \$1.25

Double Thai Chili Tofu | (Veg/V/GF): \$1.25

Double Veggie Chorizo + Poblano | (Veg/V/GF): \$1.25

Firecracker Upgrade: \$0.25

Kewl Ranch Upgrade: \$0.25

Rice: \$1.00

Beans: \$1.00

Crispy Bacon Strips: \$1.00

Tortilla Strips: \$0.10

Side of Sour Cream: \$1.00

Side of Pickled Jalapenos: \$1.00

Side of Traditional Guac: \$2.00

Side of Queso: \$2.00

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Sweet Lucy

flour soft + corn hard + queso + guac | (Veg/D)

AVAILABLE OPTIONS

\$5.10

Braised Beef Brisket | (GF): \$1.25

Tequila Lime Steak: \$1.25

Double Ancho-Orange Chicken: \$1.25

Double Braised Beef Brisket | (GF): \$2.00

Double Chicken | (GF): \$1.25

Double House Made Chorizo | (GF): \$1.25

Double Pulled Pork | (GF): \$1.25

Double Rice + Black Beans | (Veg/D/GF): \$1.00

Double Roasted Portobellos | (Veg/V): \$1.25

Double Tequila Lime Steak: \$2.00

Double Tex-Mex Ground Beef: \$1.25

Double Thai Chili Tofu | (Veg/V/GF): \$1.25

Double Veggie Chorizo + Poblano | (Veg/V/GF): \$1.25

Firecracker Upgrade: \$0.25

Kewl Ranch Upgrade: \$0.25

Rice: \$1.00

Beans: \$1.00

Crispy Bacon Strips: \$1.00

Tortilla Strips: \$0.10

Side of Sour Cream: \$1.00

Side of Pickled Jalapenos: \$1.00

Side of Traditional Guac: \$2.00

Side of Queso: \$2.00

Peezler

flour soft + corn hard + bacon refried beans + guac + sour cream | (D)

AVAILABLE OPTIONS

- \$5.10
- Braised Beef Brisket | (GF): \$1.25
- Tequila Lime Steak: \$1.25
- Double Ancho-Orange Chicken: \$1.25
- Double Braised Beef Brisket | (GF): \$2.00
- Double Chicken | (GF): \$1.25
- Double House Made Chorizo | (GF): \$1.25
- Double Pulled Pork | (GF): \$1.25
- Double Rice + Black Beans | (Veg/D/GF): \$1.00
- Double Roasted Portobellos | (Veg/V): \$1.25
- Double Tequila Lime Steak: \$2.00
- Double Tex-Mex Ground Beef: \$1.25
- Double Thai Chili Tofu | (Veg/V/GF): \$1.25
- Double Veggie Chorizo + Poblano | (Veg/V/GF): \$1.25
- Firecracker Upgrade: \$0.25
- Kewl Ranch Upgrade: \$0.25
- Rice: \$1.00
- Beans: \$1.00
- Crispy Bacon Strips: \$1.00
- Tortilla Strips: \$0.10
- Side of Sour Cream: \$1.00
- Side of Pickled Jalapenos: \$1.00
- Side of Traditional Guac: \$2.00
- Side of Queso: \$2.00

BUD BUNDLES 4

Crunch Box

Includes four hard shell tacos, your choice of taco shells, proteins and sauce. Tacos include shredded lettuce, cheddar cheese, and a side of pico de gallo and sour cream.

AVAILABLE OPTIONS

- \$11.00
- Queso Blanco - Half: \$5.00
- Smoked Cheddar Queso - Half: \$5.00
- Queso Chorizo - Half: \$5.00
- Mt. Dew: \$2.95
- Pepsi: \$2.95
- Diet Pepsi: \$2.95
- Dr. Pepper: \$2.95
- Mug Root Beer: \$2.95
- Starry Lemon Lime: \$2.95

Bud Box

Choice of two Taco Suggestions, half-size queso or guac + chips.

AVAILABLE OPTIONS

- \$12.95
- Pico Guac: \$1.00
- Smoked Cheddar Queso: \$1.00
- Queso Chorizo: \$1.00
- 4oz House Salsa + Chips: \$2.00
- Triple Chocolate Brownie: \$5.00

Bud Box on the Rocks

All your Condado favorites together! Choice of two suggestion tacos, Queso Blanco or Traditional Guac, chips + House Margarita to-go. Must be 21 to purchase. A valid ID must be presented upon pickup or delivery.

AVAILABLE OPTIONS

- \$19.00
- Pico Guac: \$1.00
- Smoked Cheddar Queso: \$1.00
- Queso Chorizo: \$1.00
- 4oz House Salsa + Chips: \$2.00
- Blood Orange: \$2.00
- Mango: \$2.00
- Muddled Jalapeno: \$2.00
- Peach: \$2.00
- Prickly Pear: \$2.00
- Strawberry: \$2.00
- House: \$8.50
- Blood Orange: \$9.50
- Mango: \$9.50
- Muddled Jalapeno: \$9.50
- Peach: \$9.50
- Prickly Pear: \$9.50
- Strawberry: \$9.50
- Triple Chocolate Brownie: \$5.00

Bud Box Bundle (Serves 4-5)

Choose your two favorite Taco Suggestions and get four of each, along with our housemade chips + two full-size dips! Choose from our Salsa Roja, Salsa Verde and Queso Blanco. (Serves 4-5 people; no substitutions.)

AVAILABLE OPTIONS

- \$40.00
- Braised + Confused: \$4.00
- The Heater: \$4.00
- Sweet Heat: \$4.00
- Bad Habit: \$4.00
- Braised + Confused: \$4.00
- The Heater: \$4.00
- Sweet Heat: \$4.00
- Bad Habit: \$4.00
- Traditional Guac Full: \$8.50
- Smoked Cheddar Queso Full: \$8.50
- Chorizo Queso Full: \$8.50
- Triple Chocolate Brownie: \$5.00

PACKED BOWLS 9

Green No Grains

\$10.65

This grain-free bowl is packed with shredded romaine lettuce, roasted chicken, black beans, fajita peppers + onions, Middlefield smoked cheddar, cilantro-lime aioli, and tomatillo salsa (D/GF) Macros: 34g carbs, 36g protein, 56g fat

The Vegan (w/ Romaine)

\$10.65

Veggie chorizo + poblano peppers, rice, black beans, shredded romaine lettuce, corn salsa, pico de gallo, house salsa, topped with corn shell strips (Veg/V/GF) Macros: 119g carbs, 26g protein, 9g fat

The Vegan (w/ Kale)

Veggie chorizo + poblano peppers, rice, black beans, chopped lemon kale, corn salsa, pico de gallo, house salsa, topped with corn shell strips (Veg/V/GF) Macros: 119g carbs, 26g protein, 9g fat

\$10.65

Swole Bowl

The Swole Bowl is PACKED with 61g of protein! Roasted chicken, rice, black beans, queso blanco, red cabbage, pico de gallo, pickled jalapeños, pepper jack cheese, and a drizzle of avocado ranch sauce (D/GF) Macros: 87g carbs, 61g protein, 47g fat

\$12.95

Southwest Midwest Bowl

Feeding America Bowl is packed with roasted chicken, rice, black beans, queso blanco, shredded lettuce, Roma tomatoes, corn salsa, southwest sauce, and Cotija cheese (D/GF) Macros: 111g carbs, 32g protein, 18g fat *One meal donated for every bowl purchased.

\$10.65

Fire-Roasted Street Bowl

The Fire-Roasted Street Bowl is a loaded chicken packed bowl, topped with your favorite Mexican Street Corn! Roasted chicken, rice, black beans, fire-roasted corn, cilantro-lime aioli, Cotija cheese, chopped cilantro, Tajín, and a lime wedge | (D/GF) Macros: 150g carbs, 31g protein, 47g fat

\$10.65

Rice + Black Beans Bowl Base

Rice and black beans topped with your choice of protein, toppings & sauce. | (Veg/V/GF)

AVAILABLE OPTIONS

Braised Beef Brisket | (GF): \$1.25

Tequila Lime Steak: \$1.25

Crispy Bacon Strips: \$1.00

Tortilla Strips: \$0.25

Double Ancho-Orange Chicken: \$2.50

Double Braised Beef Brisket | (GF): \$4.00

Double Chicken | (GF): \$2.50

Double House Made Chorizo | (GF): \$2.50

Double Pulled Pork | (GF): \$2.50

Double Rice + Black Beans | (Veg/D/GF): \$2.00

Double Roasted Portobellos | (Veg/V): \$2.50

Double Tequila Lime Steak: \$4.00

Double Tex-Mex Ground Beef: \$2.50

Double Thai Chili Tofu | (Veg/V/GF): \$2.50

Double Veggie Chorizo + Poblano | (Veg/V/GF): \$2.50

Side of Sour Cream: \$1.00

Side of Pickled Jalapenos: \$1.00

Side of Traditional Guac: \$2.00

Side of Queso: \$2.00

Lettuce Bowl Base

Shredded Romaine Lettuce topped with your choice of protein, toppings & sauce. |
(Veg/V/GF)

AVAILABLE OPTIONS

\$9.50

Braised Beef Brisket | (GF): \$1.25

Tequila Lime Steak: \$1.25

Rice: \$1.00

Beans: \$1.00

Crispy Bacon Strips: \$1.00

Tortilla Strips: \$0.25

Double Ancho-Orange Chicken: \$2.50

Double Braised Beef Brisket | (GF): \$4.00

Double Chicken | (GF): \$2.50

Double House Made Chorizo | (GF): \$2.50

Double Pulled Pork | (GF): \$2.50

Double Rice + Black Beans | (Veg/D/GF): \$2.00

Double Roasted Portobellos | (Veg/V): \$2.50

Double Tequila Lime Steak: \$4.00

Double Tex-Mex Ground Beef: \$2.50

Double Thai Chili Tofu | (Veg/V/GF): \$2.50

Double Veggie Chorizo + Poblano | (Veg/V/GF):

\$2.50

Side of Sour Cream: \$1.00

Side of Pickled Jalapenos: \$1.00

Side of Traditional Guac: \$2.00

Side of Queso: \$2.00

Kale Bowl Base	AVAILABLE OPTIONS
kale, red onion, sweet & peppery vinaigrette (Veg/V/GF)	\$9.50
	Braised Beef Brisket (GF): \$1.25
	Tequila Lime Steak: \$1.25
	Double Ancho-Orange Chicken: \$2.50
	Double Braised Beef Brisket (GF): \$4.00
	Double Chicken (GF): \$2.50
	Double House Made Chorizo (GF): \$2.50
	Double Pulled Pork (GF): \$2.50
	Double Rice + Black Beans (Veg/D/GF): \$2.00
	Double Roasted Portobellos (Veg/V): \$2.50
	Double Tequila Lime Steak: \$4.00
	Double Tex-Mex Ground Beef: \$2.50
	Double Thai Chili Tofu (Veg/V/GF): \$2.50
	Double Veggie Chorizo + Poblano (Veg/V/GF):\$2.50
	Rice: \$1.00
	Beans: \$1.00
	Crispy Bacon Strips: \$1.00
	Tortilla Strips: \$0.25
	Side of Sour Cream: \$1.00
	Side of Pickled Jalapenos: \$1.00
	Side of Traditional Guac: \$2.00
	Side of Queso: \$2.00

CHIPS + DIPS15

Green Chillies Queso	AVAILABLE OPTIONS
Queso blanco topped with sautéed shishito, anaheim, jalapeños, and green bell peppers	Half Size: \$4.00
	Full Size: \$7.50

Street Corn Guac	AVAILABLE OPTIONS
Fire-roasted corn, sautéed with garlic, jalapeños, lime, red onion, with cilantro, aioli, Cotija cheese, and Tajín	Half Size: \$5.75
	Full Size: \$8.50

Queso Blanco	AVAILABLE OPTIONS
Three ingredient white queso with pickled jalapeño, and paprika. Served with housemade chips.	Half Size: \$5.50
	Full Size: \$8.00

Smoked Cheddar Queso	AVAILABLE OPTIONS
Smokey cheddar queso, topped with pico de gallo and ground beef	Half Size: \$5.75
	Full Size: \$8.50

Traditional Guac	AVAILABLE OPTIONS
Guac with jalapeño, cilantro + lime. Served with housemade chips.	Half Size: \$5.75
	Full Size: \$8.50

Mexican Street Corn Dip	AVAILABLE OPTIONS
Off-the-cob, fire-roasted corn sautéed with garlic, jalapeños, lime, and red onion and topped with aioli, Cotija cheese, Tajín, and chopped cilantro. Served with housemade chips.	Half Size: \$5.00
	Full Size: \$8.00

Three Buds - Half Size	\$14.00
Choose any combination of your three favorite Condado dips. Served with housemade chips.	
Three Buds - Full Size	\$22.00
Choose any combination of your three favorite Condado dips. Served with housemade chips.	
Queso Elote	AVAILABLE OPTIONS
Three ingredient white queso with corn + spices. Served with housemade chips.	Half Size: \$5.50
	Full Size: \$8.00
Queso Chorizo	AVAILABLE OPTIONS
Three ingredient white queso with housemade chorizo. Served with housemade chips.	Half Size: \$5.75
	Full Size: \$8.50
Dirty Queso	AVAILABLE OPTIONS
Three ingredient white queso with chicken, black beans, onion + dirty sauce. Served with housemade chips.	Half Size: \$5.75
	Full Size: \$8.50
Pico Guac	AVAILABLE OPTIONS
Guac with pico de gallo. Served with housemade chips.	Half Size: \$5.75
	Full Size: \$8.50
Pineapple Guac	AVAILABLE OPTIONS
Guac with pineapple + chipotle honey. Served with housemade chips.	Half Size: \$5.75
	Full Size: \$8.50
Tomatillo Salsa	AVAILABLE OPTIONS
Tomatillo, poblano peppers, jalapeños, Spanish onion, garlic, cilantro, roasted pepitas, herbs, and spices	Half Size: \$2.00
	Full Size: \$4.00
House Salsa	AVAILABLE OPTIONS
Roma tomatoes, jalapeños, green pepper, Spanish onion, garlic, lime, herbs, and spices	Half Size: \$2.00
	Full Size: \$4.00
NACHOS	2

Build Your Own Nachos	AVAILABLE OPTIONS
Homemade chips topped with your choice of protein, toppings & sauce. (Veg/GF/D)	\$10.00
	Braised Beef Brisket (GF): \$1.25
	Tequila Lime Steak: \$1.25
	Double Ancho-Orange Chicken: \$2.50
	Double Braised Beef Brisket (GF): \$4.00
	Double Chicken (GF): \$2.50
	Double House Made Chorizo (GF): \$2.50
	Double Pulled Pork (GF): \$2.50
	Double Rice + Black Beans (Veg/D/GF): \$2.00
	Double Roasted Portobellos (Veg/V): \$2.50
	Double Tequila Lime Steak: \$4.00
	Double Tex-Mex Ground Beef: \$2.50
	Double Thai Chili Tofu (Veg/V/GF): \$2.50
	Double Veggie Chorizo + Poblano (Veg/V/GF): \$2.50
	Rice: \$1.00
	Beans: \$1.00
	Crispy Bacon Strips: \$1.00
	Tortilla Strips: \$0.25
	Side of Sour Cream: \$1.00
	Side of Pickled Jalapenos: \$1.00
	Side of Traditional Guac: \$2.00
	Side of Queso: \$2.00

The Skywalker	AVAILABLE OPTIONS
Rice, black beans, queso blanco, roasted chicken, lettuce, tomatoes, cilantro + onions, pickled jalapeños, corn salsa, and salsa roja	\$11.00
	Tequila-Lime Steak: \$1.25
	Braised Brisket: \$1.25

SIDES + EXTRAS 15

Mexican Street Corn - Half	\$4.00
Mexican Street Corn is a fire roasted corn off the cob, with sauteed diced jalapeno, red onion, red peppers ,and garlic. Then topped with cilantro lime aioli, cotija cheese, tajin and cilantro.	
Mexican Street Corn - Full	\$7.50
Mexican Street Corn is a fire roasted corn off the cob, with sauteed diced jalapeno, red onion, red peppers ,and garlic. Then topped with cilantro lime aioli, cotija cheese, tajin and cilantro.	
Loaded Tots - Half	\$4.00
Housemade tots with diced poblanos in queso blanco, topped with fresh pico de gallo, pickled jalapenos, and an avocado ranch drizzle	
Loaded Tots - Full	\$7.50
Housemade tots with diced poblanos in queso blanco, topped with fresh pico de gallo, pickled jalapenos, and an avocado ranch drizzle	
Queso Blanco - Half	\$6.25
Three ingredient white queso with pickled jalapeño, and paprika. Served with housemade chips.	

Queso Chorizo - Half	\$6.75
Three ingredient white queso with housemade chorizo. Served with housemade chips.	
Smoked Cheddar Queso - Half	\$6.75
Smokey cheddar queso, topped with pico de gallo and ground beef	
Traditional Guac - Half	\$6.75
Guac with jalapeño, cilantro + lime. Served with housemade chips.	
Bacon Refried Beans	\$1.75
Black Beans	\$1.50
Rice	\$1.00
Pickled Jalapenos	\$1.00
Sour Cream	\$1.00
Extra Guac	\$2.00
Bag of Chips	\$2.00

DESSERTS 2

Triple Chocolate Brownie	\$5.00
Housemade with cocoa, semi-sweet & milk chocolate, bits of chocolate chips, and a hit of cinnamon. Topped with sea salt.	
Triple Chocolate Brownie 12 Pack	\$40.00
Housemade with cocoa, semi-sweet & milk chocolate, bits of chocolate chips, and a hit of cinnamon. Topped with sea salt.	

KIDS MENU 2

Small Bud Chicken	\$3.95
Double flour tortillas, roasted chicken + smoked cheddar (1 Taco) (D)	
Small Bud Beef	\$3.95
Double flour tortillas, ground beef + smoked cheddar (1 Taco) (D)	

MARGARITAS + ALCOHOL 1

House Margarita To-Go	AVAILABLE OPTIONS
Full-sized (8oz.), bottled House Margarita, best served over ice. Only valid with purchase of food. Limit 3 per meal. Proof of age required at time of pick-up or delivery.	\$8.00
	Blood Orange: \$1.00
	Mango: \$1.00
	Muddled Jalapeno:
	\$1.00
	Peach: \$1.00
	Prickly Pear: \$0.83
	Strawberry: \$1.00

OTHER DRINKS 14

House Lemonade	AVAILABLE OPTIONS	
		\$4.00
	Blood Orange:	\$1.00
	Mango:	\$1.00
	Muddled Jalapeno:	\$1.00
	Peach:	\$1.00
	Pineapple:	\$1.00
	Prickley Pear:	\$1.00
	Strawberry:	\$1.00
Agua Fresca		\$4.00
Pepsi		\$2.95
Diet Pepsi		\$2.95
Mt. Dew		\$2.95
Diet Mt. Dew		\$2.95
Dr. Pepper		\$2.95
Starry Lemon Lime		\$2.95
Mug Root Beer		\$2.95
Schweppes Ginger Ale		\$2.95
Tea	AVAILABLE OPTIONS	
		\$2.95
	Blood Orange:	\$1.00
	Mango:	\$1.00
	Muddled Jalapeno:	\$1.00
	Peach:	\$1.00
	Pineapple:	\$1.00
	Prickley Pear:	\$1.00
	Strawberry:	\$1.00
Red Bull		\$5.00
Red Bull Sugar Free		\$5.00
Red Bull Watermelon		\$5.00

GROUP ORDER (90 MINUTES) 5

25 Person Nacho Bar	AVAILABLE OPTIONS	
		\$325.00
	Braised Beef Brisket:	
		\$50.00
	Tequila Lime Steak:	\$50.00

20 Person Taco Bar

20-person BYO taco box comes with tortilla shells, your choice of two proteins, two sauces and the following toppings: lettuce, tomatoes, cilantro & onions, jicama, corn salsa, pickled red cabbage, and smoked cheddar cheese. Each box comes with paper boats, sporks, serving utensils and a roll of paper towels for your group!

AVAILABLE OPTIONS

- \$350.00
- Braised Beef Brisket: \$75.00
- Tequila Lime Steak: \$75.00

Party Pack

Choose your six favorite Taco Suggestions and get 8 of each! This bundle includes our Chip & Dip Party Box that comes with a 32oz Queso Blanco, 32oz Traditional Guacamole, 32oz Salsa Roja, and plenty of chips to go with! Each box comes with paper boats, sporks and napkins. (No substitutions)

AVAILABLE OPTIONS

- \$396.00
- Braised + Confused: \$20.00
- The Heater: \$20.00
- Sweet Heat: \$20.00
- Bad Habit: \$20.00
- Braised + Confused: \$20.00
- The Heater: \$20.00
- Sweet Heat: \$20.00
- Bad Habit: \$20.00
- Braised + Confused: \$20.00
- The Heater: \$20.00
- Sweet Heat: \$20.00
- Bad Habit: \$20.00
- Braised + Confused: \$20.00
- The Heater: \$20.00
- Sweet Heat: \$20.00
- Bad Habit: \$20.00
- Braised + Confused: \$20.00
- The Heater: \$20.00
- Sweet Heat: \$20.00
- Bad Habit: \$20.00
- Braised + Confused: \$20.00
- The Heater: \$20.00
- Sweet Heat: \$20.00
- Bad Habit: \$20.00

Side Box

\$90.00

Craving the ideal add-on for your meal? Look no further than our Side Box! Your choice of three signature sides: Loaded Cater Tots, Mexican Street Corn, Rice, Black Beans, or Refried Beans.

Mocktail (Gallon)

Freshly made in-house mocktail options that offer a non-alcoholic beverage experience. Recipe is built to serve (2) 8oz drinks per person. BEST SERVED OVER ICE!) • Nojito - Cucumber, mint, lime, agave, and soda water • Cactus Juice - Prickly pear, pineapple, ginger beer, and lemon • Shooter McGavin - Black tea, house lemonade, and ginger beer

AVAILABLE OPTIONS

- Nojito: \$45.00
- Cactus Juice: \$55.00
- Shooter McGavin: \$45.00

GINGER BEER	\$3.00
HOUSE HORCHATA	\$3.00
FOUNTAIN DRINKS	\$2.75
AGUA FRESCA	AVAILABLE OPTIONS
	\$2.00
	Add flavor: \$1.00
LEMONADE	AVAILABLE OPTIONS
	\$2.75
	Add flavor: \$1.00
ICED TEA	AVAILABLE OPTIONS
	\$2.75
	Add flavor: \$1.00

SPECIALTY MARGS 8

SPARKLING	\$8.00
kegged + carbonated margarita, Lunazul Blanco	
SKINNY SKELETON	\$8.00
Lunazul Blanco, triple sec, lime, splash of soda	
PINEAPPLE EXPRESS	\$9.00
Lunazul Blanco, triple sec, lime, pineapple juice, cinnamon, agave	
KAHLO	\$8.00
Lunazul Blanco, soda, agave, lime, fresh mint	
DELICIOSO	\$9.00
sparkling margarita, muddled jalapeño, cucumber	
BUBBLES + BLUSH	\$8.00
rosé cider, sparkling margarita, lime, pomegranate	
FROZEN	\$8.00
Lunazul Blanco, triple sec, lime, house mix, blended	
MINI MARG FLIGHT	\$15.00
Three 8oz flavorred Lunazul Reposado margaritas of your choice	

SIGNATURE MARGS 11

GRAN CLASICO	\$10.00
Lunazul Reposado, Cointreau, lime, orange juice, agave	
HOUSE MARGS	AVAILABLE OPTIONS
Lunazul Reposado, triple sec, house mix, lime	
	Glass: \$7.50
	Pitcher: \$28.00

banana

blackberry

blood orange

mango

pomegranate

muddled jalapeño

white peach

strawberry

prickly pear

DRINKS 18

Corona Extra \$4.25

12oz

Modelo Especial \$4.25

12oz

Victoria \$4.25

12oz

Tecate \$4.50

12oz

Dos Equis Lager \$4.25

12oz

PBR \$4.50

16oz

Miller High Life \$3.50

12oz

Pacifico \$6.00

12oz, 24oz

White Claw \$6.00

12oz

Corona Premier

Light Lager | 4%

Modelo Especial

0.044

Modelo Negra

0.054

WHITE SANGRIA

house white, white peach, pineapple, peach liqueur, agave, over ice

AVAILABLE OPTIONS

Glass: \$8.00

Pitcher: \$32.00

RED SANGRIA

house red, strawberry, lime, blood orange, agave, over ice

AVAILABLE OPTIONS

Glass: \$8.00

Pitcher: \$32.00

WINE BY THE GLASS

house red or house white

\$6.00

BLOODY MARY // MARIA

Tito's Vodka -or- Lunazul Blanco, house bloody mary mix, salt rim, pickled cauliflower, jalapeño, spicy

\$7.00

BLOOD ORANGE DAIQUIRI

Cruzan Rum, blood orange, lime, agave, bitters, over ice

\$10.00

CONDADO PALMER

Absolut Vodka, house mix, tea, lemon

\$7.00