



CHIPS + DIPS

GUACAMOLE	HALF	FULL
TRADITIONAL jalapeño, cilantro, lime, pickled red onion	5	8
PINEAPPLE chipotle honey	5	8
PICO DE GUACO tomatoes, peppers, cilantro, lime	5	8

QUESO		
BLANCO	4	7
ELOTE corn, spices	4	7
CHORIZO	5	8
DIRTY chicken, black beans, onions, dirty sauce	5	8
BUFFALO CHICKEN chicken, spicy buffalo, bleu cheese	5	8

SALSA		
ROJA	1.5	
VERDE	1.5	
CORN Veg/GF cilantro-lime aioli	3	5
PINEAPPLE GF chipotle honey	3	5

THREE BUDS		
choose your 3 favorites from above	12	21

THE SKYWALKER (nachos)	
rice, black beans, queso blanco, roasted chicken, lettuce, tomatoes, cilantro + onions, pickled jalapeños, corn salsa, and salsa roja	7.5

ZERO PROOF

GINGER BEER	3	FOUNTAIN DRINKS	2.75	LEMONADE	2.75
HOUSE HORCHATA	3	AGUA FRESCA	2	add a flavor +\$1	
		add a flavor +\$1		ICED TEA	2.75
				add a flavor +\$1	

CONDADO

TACOS • TEQUILA • MARGARITAS

SPECIALTY MARGS

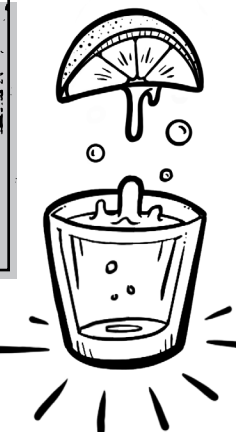
SPARKLING kegged + carbonated margarita, El Jimador Blanco	8
SKINNY SKELETON El Jimador Blanco, triple sec, lime, splash of soda	8
PINEAPPLE EXPRESS El Jimador Blanco, triple sec, lime, pineapple juice, cinnamon, agave	9
KAHLO El Jimador Blanco, soda, agave, lime, fresh mint	8
DELICIOSO sparkling margarita, muddled jalapeño, cucumber	9
BUBBLES + BLUSH rosé cider, sparkling margarita, lime, pomegranate	8
FROZEN El Jimador Blanco, triple sec, lime, house mix, blended	8
MINI MARG FLIGHT Three 8oz flavored El Jimador Reposado margaritas of your choice	15

SIGNATURE MARGS

GRAN CLASICO El Jimador Reposado, Créole Shrub, lime, orange juice, agave	10
HOUSE MARGS El Jimador Reposado, triple sec, house mix, lime add a flavor +\$1 per glass +\$4 per pitcher	7.5 28



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



DRINKS

BOTTLES + CANS			
Corona Extra 12oz	4.25	PBR 16oz	4.5
Modelo Especial 12oz	4.25	Miller High Life 12oz	3.5
Victoria 12oz	4.25	Pacifico 24oz	6
Tecate	4.5	White Claw 12oz	6
Dos Equis Lager 12oz	4.25		

DRAFTS

Corona Premier Light Lager 4%
Modelo Especial 4.4%
Modelo Negra 5.4%



WINE + SANGRIA

WHITE SANGRIA house white, white peach, pineapple, peach liqueur, agave, over ice	8	32
RED SANGRIA house red, strawberry, lime, blood orange, agave, over ice	8	32
WINE BY THE GLASS house red or house white	6	

COCKTAILS

BLOODY MARY // MARIA Absolut Vodka -or- El Jimador Blanco, house bloody mary mix, salt rim, pickled cauliflower, jalapeño, spicy	7
BLOOD ORANGE DAIQUIRI Cruzan Rum, blood orange, lime, agave, bitters, over ice	10
CONDADO PALMER Absolut Vodka, house mix, tea, lemon	7

TACO SUGGESTIONS

ROASTED CHICKEN

OOEY-GOOEY 4
Corn hard shell, black beans, queso blanco, roasted chicken, cilantro + onions, and dirty sauce

LUCY'S FIRE (shhh, secret shell!) 5
Sweet Lucy with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli

EL SANTO 4
Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, salsa roja, and Condado Secret Sauce

UP IN SMOKE 4
Flour soft + corn hard with refried beans, roasted chicken, cilantro + onions, Middlefield smoked cheddar, corn salsa, chipotle honey, and dirty sauce

PLAIN JANE 3.6
Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde

CHORIZO

EL TRADICIONAL 3
Flour soft, guacamole, house-made chorizo, cilantro + onions, and queso fresco

PULLED PORK

BUBBA KUSH 4
Peezler shell, pulled pork, jackfruit BBQ sauce, cilantro + onions, jicama + cabbage slaw, Middlefield smoked cheddar, and pineapple salsa

BEEF

BLUE DREAM (shhh, secret shell!) 5
Flour soft + Kewl Ranch shell with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce

CALI GREEN 5
Flour soft + corn hard with guacamole, ground beef, queso drizzle, lettuce, pico de gallo, Middlefield smoked cheddar, cilantro-lime aioli, and chipotle honey

BRAISED + CONFUSED 5
Flour soft, rice, brisket, jicama + cabbage slaw, pickled red onions, queso fresco, and chipotle crema

SWEET HEAT 5
Flour soft + corn hard with queso blanco, brisket, cilantro + onions, Middlefield smoked cheddar, pineapple salsa, habanero-mango sauce, and chipotle honey

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

BAD HABIT 5
Ju-Ju shell, tequila-lime steak, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce

NO MEAT

HIGH RISE | Veg 4
Flour soft, queso blanco, rice, black beans, scrambled eggs, cilantro + onions, and dirty sauce

THE MANTIS | Veg 4
Sweet Lucy shell, pulled jackfruit, cilantro + onions, tomatoes, pepper jack cheese, and habanero-mango sauce

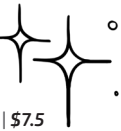
DUTCH DRAGON | Veg/V 4
Flour soft + corn hard with guacamole, roasted portobellos, tomatoes, jicama + cabbage slaw, pickled jalapeños, corn salsa, and salsa verde

FOR THE KIDS

SMALL BUD 3.6
Double flour soft, roasted chicken or ground beef, and Middlefield smoked cheddar

BYO TACOS, NACHOS + BOWLS

starting at \$3.6



SHELLS + BOWLS
Choose one shell or bowl per build



HARD CORN | Veg/V/GF
FIRECRACKER | Veg/V/GF
our fiery-flavored hard shell
KEWL RANCH | Veg/D/GF
our ranch-flavored hard shell
FLOUR SOFT | Veg/V

DOUBLE DECKER SHELLS

JU-JU | D | +\$1
flour soft + corn hard + queso + chorizo
SWEET LUCY | Veg/D | +\$1
flour soft + corn hard + queso + guac
PEEZLER | D | +\$1
flour soft + corn hard + bacon refried beans + sour cream + guac

PACKED BOWL | Veg/D/GF | \$7.5
includes rice + beans
PACKED KALE BOWL | Veg/V/GF | \$7.5
includes kale + red onion + light 'n sweet vinaigrette
NACHOS | GF/D | \$7.5
house-made chips with queso blanco

PROTEIN
Choose one protein per build
Double protein +\$2

ROASTED CHICKEN | GF
TEX-MEX GROUND BEEF | GF
HOUSE-MADE CHORIZO | GF
BRAISED BEEF BRISKET | GF | +\$5

TEQUILA LIME STEAK* | GF | +\$5 🌶️
PULLED PORK | GF
THAI CHILI TOFU | Veg/V/GF
ROASTED PORTOBELLOS | Veg/V/GF

BBQ PULLED JACKFRUIT | Veg/V/GF
RICE + BLACK BEANS | Veg/D/GF
SCRAMBLED EGGS | Veg/D/GF

EXTRA STUFF

RICE | Veg/V/GF | +\$1

BLACK BEANS | Veg/D/GF | +\$1

TOPPINGS

FAJITA PEPPERS + ONIONS | Veg/V/GF
LETTUCE | Veg/V/GF
TOMATOES | Veg/V/GF

CILANTRO + ONIONS | Veg/V/GF
JICAMA + CABBAGE SLAW | Veg/V/GF 🌶️

RED CABBAGE | Veg/V/GF
PICKLED RED ONIONS | Veg/V/GF

CHEESE

QUESO FRESCO | Veg/D/GF
PEPPER JACK | Veg/D/GF

MIDDLEFIELD SMOKED CHEDDAR | Veg/D/GF

SALSA

We suggest only one

CORN SALSA | Veg/V/GF
with tomatoes, peppers + onions

PINEAPPLE SALSA | Veg/V/GF
with tomatoes, peppers + onions

SALSA VERDE | Veg/V/GF
SALSA ROJA | Veg/V/GF

SAUCES

We suggest only one

CHIPOTLE CREMA | Veg/D/GF
chipotles in adobo with crema 🌶️
CHIPOTLE HONEY | GF
chipotles + honey, sweet + spicy 🌶️🌶️
MEXICAN CHIMICHURRI | Veg/V/GF
mild + garlicky

CILANTRO-LIME AIOLI | Veg/GF
mild + creamy
HABANERO MANGO | Veg/V/GF
sweet + spicy 🌶️🌶️

CONDADO SECRET SAUCE | Veg/V/GF
HOT 🌶️🌶️🌶️
DIRTY SAUCE | Veg/V/GF
VERY HOT 🌶️🌶️🌶️🌶️

SIDES



RICE Veg/V/GF	1	BLACK BEANS Veg/D/GF	1.5
PICKLED JALAPEÑOS Veg/V/GF	1	TRADITIONAL GUAC Veg/V/GF	2
SOUR CREAM Veg/D/GF	1	BACON REFRIED BEANS GF	1.5



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

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