

BEVERAGES

HAND CRAFTED LEMONADES

	16 oz.	32 oz.
Prickly Pear Lemonade	\$3.50	\$10
Mango Lemonade	\$3.50	\$10
Blood Orange Lemonade	\$3.50	\$10

MOCKARITAS

Choose from the following margarita bases to take, make and drink at home. Hand crafted with fresh ingredients, these non-alcoholic bases can be paired with a spirit of your choice or on its own! Contains up to four standard drinks—just follow the included recipe card created by our in-house mixologist.

COCONUT MOCKARITA \$12

The original fan favorite, this signature blended drink is made with coco lopez, lemon, lime, and simple syrup.

Create your own rim with the toasted coconut and honey provided.

PRICKLY PEAR MOCKARITA \$12

Summertime is always in our heart—think of those good memories as you drink this summer classic.

Your base will contain prickly pear purée, fresh lime juice and agave nectar. Just salt the rim of your glass and enjoy!

GINGER PEACH THYME MOCKARITA \$12

Bundle up with this fall warmup!

Drink includes peach preserves, thyme, ginger concentrate, lemon juice and agave nectar. Nothing else required but a fireplace and blanket.

GARDUÑO'S BULK FOOD TO GO

Enchilada Tray

Cheese, Beef, Chicken,
or Machaca, choice of red
or green chile.

Half Tray \$29.95 (feeds 8-12)

Full Tray \$49.95 (feeds 16-24)

Build Your Own Tacos, Crisp or Soft

Beef, Chicken or
Machaca, with lettuce,
tomato, shredded cheese and
choice of red or green chile.
Half Tray \$29.95
Full Tray \$49.95

Burritos or Chimichangas

Beans, Beef, Beef and Beans,
Chicken or Carne Adovada,
with choice of red or
green chile.

Half Tray \$29.95

Full Tray \$49.95

Homemade Tamales

Red Chile Pork, in the husk,
frozen without sauce

1/2 Dozen \$29.95

Dozen \$49.95

Refritos or Arroz

Pint \$4.95

Quart \$9.95

1/2 Gallon \$17.95

Chile Rojo or Verde

Pint \$6.95

Quart \$11.95

1/2 Gallon \$19.95

Posole with Tortillas

1/2 Pint \$3.95

Pint \$6.95

Quart \$11.95

1/2 Gallon \$19.95

Carne Adovada

Quart \$15.95

1/2 Gallon \$25.95

Salsa Tradicional

With Tostadas

Pint \$4.95

Quart \$8.95

1/2 Gallon \$16.95

Tomatillo Salsa

With Tostadas

Pint \$6.95

Quart \$11.95

Guacamole Fresco or Chile Con Queso

With Tostadas

Pint \$8.95

Quart \$15.95

1/2 Gallon \$25.95



ALWAYS FRESH, ALWAYS A FIESTA!

TO GO MENU



Garduño's at Old Town
in Hotel Albuquerque

800 Rio Grande Blvd. NW
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505.222.8766

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APPETIZERS

NACHOS TRADICIONALES \$9.99

Tortilla chips piled high with cheese, beans, jalapeños, lettuce, tomato, guacamole, and sour cream
Add: Carne Molida or Pollo \$2.95

LOS FAVORITOS \$15.95

Piled high carne adovada mini chimichangas, chicken taquitos, beef taquitos, topped with nachos. Side guacamole, sour cream, chile con queso

CHILE CON QUESO \$9.99

Our Garduno's style queso is blended with cheese and our famous green chile.
Served with house made tortilla chips

GUACAMOLE \$9.99

Freshly crafted guacamole mixed with avocado, onion, tomato, garlic, jalapeños, cilantro, and lime.
Served with house made tortilla chips

SHRIMP & AVOCADO COCKTAIL \$10.99

Freshly made cocktail sauce with cabbage, filled with shrimp, cucumbers, pico de gallo, avocado, and lime

QUESADILLA \$10.95

Grilled flour tortillas layered with cheese.
Served with guacamole
Add: Carne Molida or Pollo \$2.95

GREEN CHILE CHEESE SLIDERS \$10.95

Grilled mini slider patties with green chile and cheese

GARDUÑO'S FAVORITES

MEXICAN COBB \$13.95

Crisp greens, pico de gallo, avocados, hard-boiled eggs, cucumbers, roasted corn, bacon, and grilled chicken

GREEN CHILE STEW

Cup \$4.95 Bowl \$7.95

Served with warm tortilla

GREEN CHILE CHEESE BURGER \$11.50

USDA ground chuck topped with melted cheese, Hatch green chile, lettuce, tomato, pickles, and onion
Served with french fries

ENCHILADAS

Three corn tortillas served rolled or flat
Choice of Red, Green, or Christmas Chile
Served with beans and rice
Add: Guacamole \$1.50

CHEESE \$14.95

POLLO \$17.95

CARNE MOLIDA OR MACHACA \$17.95

TACOS TRADICIONALES \$15.99

Two corn or flour tortillas
Filled with beef, chicken, or shrimp
Topped with lettuce, tomato, and cheese
Served with beans and rice
Add an extra taco \$2

BURRITOS

& CHIMICHANGAS \$15.99

Flour tortilla filled with
Carne Molida, Pollo, or Machaca
Topped with cheese and smothered with
Red, Green, or Christmas Chile
Served with beans and rice

FAMILY PACKS

SOPAPILLA BOX \$30

Six stuffed sopapillas
Stuffed with Pollo, Carne Molida, or Machaca
Served with beans and rice
Garnished with lettuce, tomato, and sour cream

BUILD YOUR OWN NACHOS \$20

We provide all the ingredients for a fun evening in.
Bag of house made tortilla chips, cheese, beans, jalapeños, lettuce, tomato, guacamole, salsa, and sour cream
Choice of Pollo or Carne Molida

COMBO BOX \$30

4 Tacos, 4 Rolled Enchiladas,
4 Stuffed Sopapillas
Choose your fillings:
Cheese, Pollo, or Carne Molida
Garnished with Lettuce, Tomato, and Sour Cream
Served with beans and rice

COMBINACIONES

PICK 2 \$16.99 PICK 3 \$18.50

PICK 4 \$19.99

Served with refritos & arroz

ENCHILADA

Cheese, Carne Molida, Machaca, or Pollo

BURRITO

Carne Molida, Machaca, or Pollo

TAMALE

Red Chile Pork

TACO

Carne Molida, Machaca, or Pollo

CHILE RELLENO

Green chile stuffed with cheese

STUFFED SOPAPILLA

Carne Molida, Machaca, or Pollo

SIZZLING FAJITAS

Prepared with onions, red and green peppers
Served with guacamole, pico de gallo, refritos, arroz
Choice of corn or flour tortilla

½ LB STEAK OR CHICKEN \$17.99

½ LB SHRIMP \$19.99

SIDES \$2.50

Refritos
Arroz (Mexican Rice)
Calabacitas
French Fries

POSTRE \$7.99

CHURROS

Fried dough covered in cinnamon and sugar
Choice of chocolate or caramel sauce

SOPAPILLA FRIES

Strips of sopapilla covered in
cinnamon sugar and caramel sauce