

Handcrafted

TEX-MEX COCKTAILS

PEACH VODKA 'RITA

PRIMO LONG ISLAND

PINEAPPLE RUM PUNCH

PEACH VODKA 'RITA

Deep Eddy Peach Vodka—handcrafted from real peaches, shaken with fresh citrus sour and triple sec. 340 cal

PRIMO LONG ISLAND

Hornitos Plata Tequila, Tito's Handmade Vodka, Bacardi Silver, Beefeater Gin, triple sec, fresh lime juice and a splash of cola. 260 cal

PINEAPPLE RUM PUNCH

Take a trip to the tropics with Bacardi Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal

RED SANGRIA

Red wine, Presidente Brandy and fresh citrus sour, poured over fresh fruit.

GLASS 160 cal

PITCHER 760 cal

Ice-Cold

BEER

REGULAR | GRANDE

IMPORT DRAFTS

PREMIUM DRAFTS

DOMESTIC DRAFTS

Selection and pricing vary.

Ask about our draft options and our selection of bottled beers, pitchers & buckets.

BLUE MOON 150/260 cal

BUD LIGHT 100/170 cal

COORS LIGHT 90/160 cal

CORONA EXTRA 140/230 cal

CORONA PREMIER 80/140 cal

DOS EQUIS LAGER 120/200 cal

HEINEKEN 130/220 cal

MICHELOB ULTRA 90/150 cal

MILLER LITE 90/150 cal

MODELO ESPECIAL 130/220 cal

VOODOO RANGER JUICY HAZE IPA 180/310 cal

DOS EQUIS

CORONA

MILLER

COORS

VOODOO RANGER

Modelo

MICHELLE

BUD LIGHT

BLUE MOON

Heineken

BEVERAGES

STRAWBERRY LEMONADE 220 cal

ICED TEA 5-110 cal

PEACH ICED TEA 70 cal

MANGO ICED TEA 70 cal

COFFEE 0 cal

MILK 170 cal

JUICE 30-160 cal

pepsi.

pepsi.

pepsi.

Starry

140 cal

0 cal

0 cal

130 cal

pepsi.

pepsi.

pepsi.

Starry

150 cal

140 cal

180 cal

140 cal

We proudly serve Pepsi® products.

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY. MUST BE 21+ TO CONSUME ALCOHOLIC BEVERAGES. PLEASE DRINK RESPONSIBLY.

LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM

QUESADILLA COMBO

CLASSIC BURRITO SMOTHERED IN QUESO

QUESADILLA COMBO

A lunch-size chicken, steak, brisket or veggie quesadilla served with pico de gallo, sour cream and guacamole, plus a cup of chicken tortilla soup or house salad. 880-1220 cal

BORDER'S BEST LUNCH FAJITAS

A lunch-size portion of mesquite-grilled fajita chicken or steak brought sizzling to your table. Served with warm flour tortillas, pico de gallo, cheese, Mexican rice and refried beans. Sour cream and guacamole are available upon request.

CHICKEN 1150 cal

STEAK 1230 cal

BOLDER BORDER BOWLS

Your choice of protein brushed with lime-cilantro chimichurri and mesquite-grilled to perfection. Served with cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema and sliced avocado.

CHICKEN

SHRIMP

STEAK

PORTOBELLO

LUNCH BURRITO or CHIMICHANGA

Seasoned ground beef or shredded chicken tinga, pico de gallo and cheese rolled in a flour tortilla with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso, served smothered or with sauce on the side. Choose Classic or Crispy Chimichanga. 1030-1370 cal

DESSERTS

TRES LECHES CAKE

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal

BORDER BROWNIE SUNDAE

Rich chocolate brownie topped with vanilla ice cream and drizzled with chocolate sauce. 890 cal

STRAWBERRY CHEESECAKE CHIMIS

Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal

MINI SOPAPILLAS

Shareable mini Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1380 cal

HALF ORDER

With honey or chocolate sauce. 620/590 cal

BORDER REWARDS

JOIN TODAY TO START EARNING!

\$2 off queso every day right when you sign up

\$5 reward every time you spend \$75 in qualifying purchases

Birthday surprise

Half off queso every day when you spend \$250 in a year

PLUS OTHER REWARDS AND OFFERS!

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEFORE ORDERING, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, NUTRITIONAL OR DIETARY RESTRICTIONS. WE CANNOT GUARANTEE ANY ITEM IS COMPLETELY DEVOID OF POTENTIAL ALLERGENS, GLUTEN OR ANIMAL PRODUCTS.

AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT (8) OR MORE GUESTS.

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ON THE BORDER

MEXICAN GRILL & CANTINA

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

Bold STARTERS

BORDER SAMPLER

FAJITA CHICKEN QUESADILLAS

GUACAMOLE LIVE!®

BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal

QUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

FAJITA

Fajita chicken or steak with mixed cheese, poblano and onion. 1200/1260 cal

BRISKET

Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal

VEGGIE

Zucchini, squash, bell peppers and mixed cheese. 1170 cal

GRANDE FAJITA NACHOS

Tostada chips topped with refried beans, fajita chicken or steak and melted mixed cheese. Guacamole, sour cream, pico de gallo and pickled jalapeños served on the side. 1480/1600 cal

STACKED NACHOS

Chips piled high with seasoned ground beef, refried beans and queso. Topped with lime crema, pico de gallo, pickled jalapeños and guacamole. 2050 cal

SALADS, BOWLS and SOUP

FAJITA CHICKEN SALAD

GRANDE TACO SALAD

SHRIMP BORDER BOWL

FAJITA SALAD

Mesquite-grilled chicken or steak and onions served sizzling on a fajita skillet. Topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 410/500 cal

GRANDE TACO SALAD

Seasoned ground beef or chicken tinga on a crisp blend of lettuce & shredded cabbage, mixed cheese, guacamole, lime crema, pico de gallo and pickled jalapeños. Served in a crispy tortilla shell. 820/750 cal

CHICKEN TORTILLA SOUP

Homemade chicken broth loaded with chicken tinga, rice, zucchini and Jack cheese, topped with fresh avocado and tortilla strips. CUP 340 cal BOWL 560 cal

BOLDER BORDER BOWLS

Your choice of protein brushed with lime-cilantro chimichurri and mesquite-grilled to perfection. Served with cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema and sliced avocado.

CHICKEN 680 cal

STEAK 760 cal

SHRIMP 670 cal

PORTOBELLO 580 cal

SALAD DRESSINGS:

Ranch (add 230 cal)

Lime Vinaigrette (add 140 cal)

House-made Salsa (add 20 cal)

Spicy Avocado Ranch (add 170 cal)

Smoked Jalapeño Vinaigrette (add 120 cal)

BORDER SMART™ | 690 CALORIES OR LESS

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

Specialty Rocks MARGARITAS



BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and fresh citrus sour. 340 cal

SKINNY MANARITA

Teremana Silver Tequila, fresh lime agave, splash of orange juice. 220 cal

MARKY MARG

Ultra-premium margarita featuring Mark Wahlberg's Flecha Azul Blanco Tequila, triple sec, fresh lime agave and fresh lime juice. 240 cal

STRAWBERRY SHAKER MARGARITA

Premium strawberry margarita with 100% Blue Agave Milagro Silver Tequila, triple sec, house-made strawberry purée and fresh citrus sour, shaken and served tableside. 420 cal

PINEAPPLE MARGARITA

Premium pineapple margarita with 100% Blue Agave Jose Cuervo Tradicional Silver Tequila, triple sec, fresh lime juice and pineapple juice. 320 cal

TRY IT SPICY! Shaken with fresh jalapeños for a bolder taste. 320 cal

THE PERFECT PATRÓN

Patrón Silver Tequila, Patrón Citrónge orange liqueur and fresh citrus sour. 250 cal

BARREL AGED 'RITA

Hornitos Black Barrel Tequila, a premium Añejo, aged in charred oak barrels, Cointreau and shaken tableside with fresh citrus sour. 340 cal

Frozen MARGARITAS

REGULAR / GRANDE



BLUE LAGOON

Our specialty margarita made with Malibu coconut rum and a Blue Curaçao Meltdown. 300/420 cal

STRAWBRRRITA

A sweet treat blended with strawberries. 300/440 cal

MANGO TANGO

The perfect mix of margarita and mango. 260/390 cal

MANGONADA

Sweet mango margarita combined with the subtle saltiness of chamoy and spicy Tajin® Clásico Seasoning for this traditional Mexican frozen favorite! 370 cal

HOUSE

Our classic margarita mix, house tequila and Juárez triple sec. Also available on the rocks. 220/340 cal

ADD AN OTB MELTDOWN®

Kick up your frozen or rocks margarita with your favorite premium tequila or liqueur. Ask your server for details. add 40-70 cal

FLECHA AZUL BLANCO
PATRÓN SILVER
MILAGRO SILVER
1800 SILVER
MI CAMPO BLANCO
HORNITOS BLACK BARREL

ESPOLÓN REPOSADO
1800 REPOSADO
TEREMANA REPOSADO
GRAND MARNIER
CHAMBORD

COINTREAU
MIDORI
BLUE CURAÇAO
ANCHO REYES
FIREBALL

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Sizzling FAJITAS

Fajitas are grilled over mesquite wood and served with warm, hand-pressed flour tortillas, pico de gallo, cheese, Mexican rice and refried beans. Sour cream, guacamole and black beans are available upon request.

AMP UP YOUR FAJITAS! ADD A SHRIMP SKEWER 50 cal



Specialty

THE ULTIMATE FAJITA®

The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal

MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1690 cal

BORDER SMART™ CHICKEN

Mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 630 cal

The Classics

GRILLED CHICKEN

1330 cal

GRILLED STEAK

1490 cal

PORK CARNITAS

1670 cal

GRILLED SHRIMP

1500 cal

PORTOBELLO & VEGETABLES

1220 cal

PICK ANY TWO CLASSIC FAJITAS

FOR ONE | FOR TWO



From the MESQUITE GRILL



MEXICAN GRILLED CHICKEN

Mesquite-grilled chicken breast topped with pico de gallo and house-made salsa. Served with sautéed vegetables and cilantro lime rice. 490 cal

CARNE ASADA

A 9 oz. marinated and seasoned mesquite-grilled steak, sliced and served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal

GRILLED QUESO CHICKEN

Simple and delicious, this perfectly seasoned mesquite-grilled chicken breast is topped with our Signature Queso and fresh sliced avocado. Served with sautéed vegetables and cilantro lime rice. 720 cal

SIGNATURE SIDES EACH

- REFRIED BEANS 220 cal
- MEXICAN RICE 220 cal
- FRIES 420 cal
- BLACK BEANS 210 cal
- CILANTRO LIME RICE 180 cal
- SAUTÉED VEGETABLES 100 cal

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BORDER SMART™ | 690 CALORIES OR LESS

Border-Style TACOS & BURRITOS

Served with Mexican rice and refried beans, unless otherwise noted. Black beans available upon request. All tacos served in warm, hand-pressed flour tortillas, unless otherwise noted.



BIRRIA QUESA TACOS

Beef barbacoa, Jack cheese, diced onion and cilantro in crispy flour tortillas, served with hot consommé for dipping. 2) 930 cal 3) 1180 cal

SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. 2) 1640 cal 3) 2120 cal

DOS XX® FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. 2) 1490 cal 3) 1880 cal

HONEY-CHIPOTLE SHRIMP TACOS

Grilled shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. 2) 920 cal 3) 1150 cal

BRISKET TACOS

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. 2) 1370 cal 3) 1800 cal

TACOS AL CARBON

Corn tortillas with fajita chicken or steak, Jack cheese, diced onions and chopped cilantro. Served with pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa. 2) 1130/1230 cal 3) 1430/1580 cal

THE BIG BORDURRITO®

A HUGE serving of fajita chicken or steak wrapped in a seared flour tortilla with Mexican rice, mixed cheese, black beans, caramelized onion & peppers, pico de gallo and Signature Queso. 2330/2450 cal

CLASSIC BURRITO OR CHIMICHANGA

Seasoned ground beef, shredded chicken tinga, fajita chicken or steak, pico de gallo and cheese rolled in a flour tortilla with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso, served smothered or with sauce on the side. Choose Classic or Crispy Chimichanga. 1190-1590 cal

Primo TEX-MEX COMBOS

All combos served with Mexican rice and refried beans, unless otherwise noted. Black beans available upon request.



RANCHILADAS

A 9 oz. mesquite-grilled steak sliced and served with roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1510 cal

BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal

NEW! GRAN PAPI

Five of your favorites on one big plate! Cheese quesadilla, chicken tinga enchilada with sour cream sauce, crispy or soft seasoned ground beef taco, chicken flauta and beef empanadas. Served with Mexican rice. 1900/1890 cal

CREATE YOUR OWN COMBO

ANY 2 ANY 3 ANY 4

CLASSICS

- CHICKEN FLAUTA 290 cal
- BEEF EMPANADAS 490 cal
- CHEESE CHILE RELLENO 510 cal

ENCHILADAS

- CHEESE with chile con carne 320 cal
- SEASONED GROUND BEEF with chile con carne 270 cal
- CHICKEN TINGA with salsa verde OR sour cream sauce 190/220 cal
- PORK CARNITAS with salsa verde 270 cal

TACOS SOFT/CRISPY

- SEASONED GROUND BEEF 240/250 cal
- CHICKEN TINGA 200/210 cal
- DOS XX® FISH 400 cal

SOUP OR SALAD

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

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