Handcrafted TEX-MEX COCKTAILS

PEACH VODKA 'RITA
Make this drink with fresh peach puree, peach juice, and your favorite tequila. 310 cal

PRIMO LONG ISLAND
Hornitos Plata Tequila, Tito’s Handmade Vodka, and Jack Daniels Rye. 220 cal

PINEAPPLE RUM PUNCH
Take a trip to the tropics with fresh pineapple juice, lime, and a splash of cola. 220 cal

RED SANGRIA
Red wine, Pomegranate Brandy and fresh citrus. 30 cal

BORDER’S BEST LUNCH FAJITAS
A fajita platter made in-house with fresh ingredients, served with rice and beans, tortillas, and a side of guacamole. 180 cal

BORDER’S BLOODY MARY
Tomato juice, lime, salt, and your choice of vodka. 105 cal

BORDER’S BLOODY MARY MULE
Tomato juice, lime, mint, and your choice of vodka. 105 cal

IMPORT DRAFTS
JUICE
MILK
COFFEE
MANGO ICED TEA
LEMONADE
STRAWBERRY

BEVERAGES

PINEAPPLE RUM PUNCH
Take a trip to the tropics with fresh pineapple juice, lime, and a splash of cola. 220 cal

STEAK MEXICANO BOWL
Mesquite grilled steak and steak fajitas topped with cheese, pico de gallo, and guacamole. 1200-1260 cal

STRAWBERRY CHEESECAKE CHIMIS
Rich chocolate brownie topped with vanilla ice cream, drizzled with chocolate sauce. 750 cal

TEX-MEX CUPCAKES
Rich chocolate and sour cream mix topped with sour cream frosting and cinnamon-sugar. 560 cal

TEX-MEX DESSERTS

LUNCH MENU
MONDAY – FRIDAY | UNTIL 4PM

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BORDER REWARDS

- 15% off every Friday when you sign up
- 10% off every day you spend 65 in qualifying purchases
- Birthday surprise
- Free gift every Tuesday when you spend $250 in a year

YOU CAN FIND THE COMPLETE OTB NUTRITIONAL GUIDE AND OUR FRESH, GOURMET-STYLE, GLUTEN-FREE AND ALLERGEN-FRIENDLY MENUS!

ON THE BORDER
WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

CREATE YOUR OWN COMBO
Any 4 items served with Mexican rice and refried beans. Black bean available upon request.

ON THE BORDER
WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

GUACAMOLE LIVE!
Make your own guacamole with house-made guacamole, fresh cilantro, lime, salt and pico de gallo.

GUACAMOLE
Made fresh to order, served with chips.

GUACAMOLE LITE
Mayo-free guacamole made with house-made guacamole, fresh cilantro, lime, salt and pico de gallo.

GUAC/QUESO DIP
GUAC/QUESO DIP

SIGNATURE QUESO

BEVEARAGES

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

**AMP YOUR FAJITAS** ADD A SHRIMP SKWER 50-cal.

**Specialty Rocks MARGARITAS**

- **BORDERITA**-Lime, Roasted Jalapeño Tequila, Gran Gala Pina Colada Liqueur and fresh citrus sauce 390 cal
- **SKINNY MARGARITA**-Tamarind Simple Syrup, tequila (love agave, spoonful of salt) 290 cal
- **MARGARITA MARGARITA**-Roasted Chili Infused Tequila, triple sec, house-made strawberry purée and fresh citrus sour 390 cal
- **BLUE LAGOON**-Silver Tequila, triple sec, fresh lime juice and agave splash of orange juice. 220 cal
- **SKINNY MANARITA**-340 cal
  - orange liqueur and fresh citrus sour.
- **Borderita® HOUSE Specialties**
  - **ROCKS**
    - **FROZEN**
    - **BLUE LAGOON**
    - **MARGARITA MARGARITA**
    - **MANGONADA**
      - Mango and passion fruit blended with lime and house-made strawberry purée.
    - **CROWNARITA**
      - 340 cal
      - Tequila, triple sec, house-made strawberry purée and fresh citrus sour, shaken and tableside with fresh citrus sour.
    - **BORDER SMART**
      - 230/350 cal
      - Two great flavors swirled together with a 7 oz. Coronita. 390 cal
    - **SHAKER MARGARITA**
      - Mango and shaken tableside with fresh citrus sour.

**Specialty From the MESQUITE GRILL**

- **MEXICAN GRILLED CHICKEN**
  - Mesquite-grilled chicken breast topped with a blend of mozzarella and cheddar cheeses, served with sautéed vegetables and cilantro lime rice, 490 cal
- **CARNE ASADA**
  - A 9 oz. seasoned steak, served over a bed of sautéed onion, Mexican rice and cilantro lime rice. 930 cal
- **GRILLED QUESO CHICKEN**
  - Single entree chicken, perfectly seasoned mozzarella and cheddar cheese breaded and topped with our Signature Queso and fresh cilantro avoaccado. Served over sautéed vegetables and cilantro lime rice. 720 cal

**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.

**Classics**

- **BIBBA QUESA TACOS**
  - Beef, bacon, jack cheese, fresh onion, served with shredded lettuce, tomato, fresh lime, and sour cream. 260 cal
  - **HONEY CHIPOTLE SHARK**
    - Grilled shark, food tossed in honey-chipotle sauce, with fresh lime, shredded lettuce, sour cream and house-made salsa 160 cal
  - **BRISKET TACOS**
    - Shredded beef tossed in your choice of barbecue sauce. Served with pico de gallo. 210 cal
  - **DO’S KILL FISH TACOS**
    - Soft shell fish, battered (tempura style), served with shredded lettuce, tomato, fresh lime, and sour cream. 210 cal
  - **TACOS AL CARBON**
    - Grilled steak, sliced and served on a skillet with sautéed onions and cheddar cheese. 240 cal
  - **THE BIG BORDURRITO®**
    - A 18 oz. combo of chicken, pork, or steak, served with chips and salsa. 2,200 cal

**Create Your Own Combo**

2+ SOFT OR HARD TACOS 490/540 cal

**enchiladas**

- **BEAN**
  - Ground beef, black beans, jack cheese, served with fresh lime, fresh pico de gallo, melted cheese and cilantro lime rice. 1070 cal

**Soup & Salad**

- **CHORIZO TOSTADA**
  - Chorizo, warm corn tortillas, and pico de gallo 340 cal
- **CABALLO BACALAO** 320 cal