

LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM

ON THE BORDER

— MEXICAN GRILL & CANTINA —

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER



QUESADILLA COMBO



BORDER'S BEST LUNCH CHICKEN FAJITAS



BORDER SAMPLER



FAJITA CHICKEN QUESADILLAS



GUACAMOLE LIVE!®



QUESADILLA COMBO

A lunch-size chicken, steak (add 2.00), brisket (add 3.00) 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 | 13.99

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 | 15.99 STEAK 1230 cal | 17.99

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 | 14.99 PORTOBELLO | 14.99
STEAK | 17.99 NEW! GUACAMOLE | 14.99
SHRIMP | 16.99

CREATE YOUR OWN COMBO

PICK ANY 2 | 14.99
PICK ANY 3 | 16.99

Served with Mexican rice and refried beans. Black beans available upon request.

ENCHILADAS

- CHEESE with chile con carne
- SEASONED GROUND BEEF with chile con carne
- CHICKEN TINGA with salsa verde OR sour cream sauce
- PORK CARNITAS with salsa verde

CLASSICS

- CHICKEN FLAUTA
- BEEF EMPANADAS
- CHEESE CHILE RELLENO add 2.00

TACOS SOFT/CRISPY

- SEASONED GROUND BEEF
- CHICKEN TINGA
- DOS XX® FISH add 2.00
- BRISKET add 2.50
- SOUTHWEST CHICKEN add 2.50

SOUP or SALAD

- CHICKEN TORTILLA SOUP
- HOUSE SALAD

BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 21.99

FIRECRACKER STUFFED JALAPEÑOS

Four handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 770 cal | 11.99

BEEF EMPANADAS

Four handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 930 cal | 11.99

CHICKEN FLAUTAS

Crispy, hand-rolled corn tortillas filled with chicken tinga. Topped with a lime crema drizzle & served with a side of pico de gallo and queso. 990 cal | 14.99

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 | 16.99

BOLD STARTERS

QUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

FAJITA

Fajita chicken or steak (add 2.00) with mixed cheese, poblano and onion. 1200/1260 cal | 16.99

BRISKET

Brisket, mixed cheese, sautéed onions, pickled jalapeños and a side of jalapeño-BBQ sauce. 1310 cal | 17.99

VEGGIE

Zucchini, squash, bell peppers and mixed cheese. 1170 cal | 15.99

GRANDE FAJITA NACHOS

Tostada chips topped with refried beans, fajita chicken or steak (add 2.50) and melted mixed cheese. Guacamole, sour cream, pico de gallo and pickled jalapeños served on the side. 1480/1600 cal | 16.99

GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 14.99

GUACAMOLE

Made fresh in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 10.99

GUAC/QUESO DUO 560 cal | 13.99

SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. CUP 300 cal | 7.99 BOWL 480 cal | 9.99

» BORDER STYLE (add 2.00)

Mixed with salsa verde for an extra kick. 170/260 cal

» PRIMO STYLE (add 2.50)

Topped with seasoned ground beef, guacamole and sour cream. add 50/110 cal



TRES LECHES CAKE



STRAWBERRY CHEESECAKE CHIMIS



BORDER BROWNIE SUNDAE



MINI SOPAPILLAS

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 | 9.99

STRAWBERRY CHEESECAKE CHIMIS

Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 9.99

BORDER BROWNIE SUNDAE

Rich chocolate brownie topped with vanilla ice cream and drizzled with chocolate sauce. 890 cal | 9.99

MINI SOPAPILLAS

Shareable mini Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1380 cal | 7.99
HALF ORDER With honey or chocolate sauce. 620/590 cal | 4.99



SCAN THIS QR CODE FOR ACCESS TO THE COMPLETE OTB NUTRITIONAL GUIDE AND OUR VEGETARIAN, GLUTEN-FREE AND ALLERGEN MENUS.

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.

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SALADS, BOWLS & SOUP



FAJITA CHICKEN SALAD



GRANDE TACO SALAD



SHRIMP BORDER BOWL

FAJITA SALAD

Mesquite-grilled chicken or steak (add 2.00) 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 | 16.99

GRANDE TACO SALAD

Shredded or 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. 750-820 cal | 15.49

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 | 7.49 BOWL 560 cal | 9.99

BORDER SMART™ | 700 CALORIES OR LESS

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 | 14.99

STEAK 760 cal | 17.99

SHRIMP 670 cal | 16.99

PORTOBELLO 580 cal | 14.99

NEW! GUACAMOLE 640 cal | 14.99

HOUSE SALAD

Served with choice of dressing. 250 cal | 7.99

» 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)

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

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

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 | 6.49



THE ULTIMATE FAJITA®



MONTEREY RANCH CHICKEN

SPECIALTY

THE ULTIMATE FAJITA®

The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal | 31.99

MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1690 cal | 22.99

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 | 18.99

THE CLASSICS

GRILLED CHICKEN

1330 cal | 20.99

GRILLED STEAK

1490 cal | 23.99

PORK CARNITAS

1670 cal | 22.99

GRILLED SHRIMP

1500 cal | 22.99

PORTOBELLO & VEGETABLES

1220 cal | 18.99

PICK ANY TWO CLASSIC FAJITAS

23.99



GRILLED SHRIMP & STEAK FAJITAS

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



HONEY-CHIPOTLE SHRIMP TACOS



THE BIG BORDURRITO®

BIRRIA QUESA TACOS

Beef barbaacoa, Jack cheese, diced onion and cilantro in crispy flour tortillas, served with hot consommé for dipping. 2) 930 cal | 15.99 3) 1180 cal | 18.99

BRISKET TACOS

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. 2) 1370 cal | 16.99 3) 1800 cal | 19.99

SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. 2) 1640 cal | 15.99 3) 2120 cal | 17.99

TACOS AL CARBON

Flour tortillas with fajita chicken or steak (add 2.50), Jack cheese, diced onions and chopped cilantro. Served with pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa. 2) 1130/1230 cal | 15.99 3) 1430/1580 cal | 17.99

HONEY-CHIPOTLE SHRIMP TACOS

Grilled shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. 2) 920 cal | 17.99 3) 1150 cal | 20.99

DOS XX® FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. 2) 1490 cal | 15.99 3) 1880 cal | 17.99

GRILLED FISH TACOS DEL MAR

Seasoned mesquite-grilled whitefish brushed with lime-cilantro chimichurri, lime cabbage-carrot slaw and pico de gallo in two white corn tortillas. 340 cal | 17.99

CABO GRILLED SHRIMP TACOS

Two white corn tortillas filled with chimichurri-grilled shrimp and lime cabbage-carrot slaw topped with fresh pico de gallo and avocado. 240 cal | 18.99

THE BIG BORDURRITO®

A HUGE serving of fajita chicken or steak (add 5.00) 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 | 19.99

CLASSIC BURRITO OR CHIMICHANGA

Seasoned ground beef, shredded chicken tinga, fajita chicken (add 2.00) or steak (add 3.00), 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 | 16.99

GRILLED SHRIMP BORDURRITO

A grilled flour tortilla filled with seasoned shrimp, melted Jack cheese, pico de gallo, corn, black beans, fresh avocado and cilantro-lime rice. Served with a side of avocado ranch. 2170 cal | 21.99

PRIMO TEX-MEX COMBOS

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



RANCHILADAS



BORDER QUESO BEEF ENCHILADAS



GRAN PAPI

FROM THE MESQUITE GRILL



MEXICAN GRILLED CHICKEN



CARNE ASADA



GRILLED QUESO CHICKEN

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 | 18.99

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 | 23.99

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 | 19.99

CREATE YOUR OWN COMBO

ANY 2 16.99 ANY 3 17.99 ANY 4 19.99

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

CLASSICS

- CHICKEN FLAUTA 290 cal
- BEEF EMPANADAS 490 cal
- CHEESE CHILE RELLENO 510 cal add 2.00

TACOS SOFT/CRISPY

- SEASONED GROUND BEEF 240/250 cal
- CHICKEN TINGA 200/210 cal
- DOS XX® FISH 400 cal add 2.00
- BRISKET 390 cal add 2.50
- SOUTHWEST CHICKEN 420 cal add 2.50

SOUP OR SALAD

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

BORDER SMART™ | 700 CALORIES OR LESS

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

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