

Handcrafted TEX-MEX COCKTAILS



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

LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM



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

CREATE YOUR OWN COMBO
CHOOSE 2 | 14.99 CHOOSE 3 | 16.99
Served with Mexican rice and refried beans. Black beans available upon request.

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 **SHRIMP** | 16.99 **STEAK** | 17.99 **PORTOBELLO** | 14.99

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

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

CLASSICS

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

SOUP OR SALAD

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

ON THE BORDER

— MEXICAN GRILL & CANTINA —

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

Bold STARTERS



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

FIRECRACKER STUFFED JALAPEÑOS
Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 1030 cal | 13.99

BEEF EMPANADAS
Handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 1130 cal | 13.99

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

CRISPY HONEY-CHIPOTLE SHRIMP
Crispy-fried shrimp, hand-tossed in honey-chipotle sauce, sprinkled with fresh cilantro. Served with spicy avocado ranch for dipping. 810 cal | 17.99

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 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

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

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

SALADS, BOWLS and SOUP



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

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

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)

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.

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

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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 AN ITEM IS COMPLETELY DEVOID OF POTENTIAL ALLERGENS, GLUTEN OR ANIMAL PRODUCTS.



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

BLUESTONE 0224

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

Ice-Cold BEER

SERVING 36 DRAFT BEERS

IMPORTED, PREMIUM & DOMESTIC AVAILABLE IN REGULAR & GRANDE SIZE

Draft selection and pricing varies. Ask about our selections.



BLUE MOON 150/260 cal
BUD LIGHT 100/170 cal
CORONA EXTRA 140/230 cal
DOS EQUIS LAGER 120/200 cal

HEINEKEN 130/220 cal
MICHELLOB ULTRA 90/150 cal
MILLER LITE 90/150 cal
MODELO ESPECIAL 130/220 cal



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



Coca-Cola 130 cal
2nd Coke 150 cal
Coca-Cola zero SUGAR 0 cal
Sprite 0 cal
Minute Maid LEMONADE 150 cal
Dr Pepper 140 cal

We proudly serve Coca-Cola® products.

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Specialty Rocks MARGARITAS



BORDERITA®
Lunazul Reposado Tequila, Gran Gala orange liqueur and fresh citrus sour. 340 cal **LIMIT TWO**

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 **LIMIT TWO**

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 Tajín® 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

CORONARITA™
Enjoy a grande frozen house margarita with a 7 oz. Coronita. 390 cal

SANGRIA SWIRL
Two great flavors swirled together to perfection. 230/350 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
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 | 6.49



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



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 | 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

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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 | 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
Corn 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 HH® 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
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 | 23.99

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 | 18.99

NEW MEXICO
Cheese chile relleno and pork carnitas enchilada topped with salsa verde. 1150 cal | 16.99

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

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

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

SOUP or SALAD
• CHICKEN TORTILLA SOUP 340 cal
• HOUSE SALAD 210 cal

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