

LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM



QUESADILLA COMBO



BORDER'S BEST LUNCH CHICKEN FAJITAS

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 our NEW premium outside skirt steak or chicken. More flavor with our NEW blend of spices, more fajita veggies and a grilled jalapeño for an extra kick of spice and flavor!

NEW! CHICKEN 1150 cal | 15.99

NEW! PREMIUM OUTSIDE SKIRT STEAK 1230 cal | 18.99

BOLDER BORDER BOWLS

Your choice of protein brushed with lime-cilantro chimichurri, expertly seasoned with our signature blend of spices 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.

NEW! CHICKEN | 14.99

SHRIMP | 16.99

NEW! PREMIUM OUTSIDE SKIRT STEAK 18.99

PORTOBELLO | 14.99

NEW! GUACAMOLE | 14.99

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
- BRISKET add 3.00
- SOUTHWEST CHICKEN add 3.00
- DOS XX® FISH add 2.00

SOUP OR SALAD

- CHICKEN TORTILLA SOUP
- HOUSE SALAD

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 | 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

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

SALADS, BOWLS & SOUP



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

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.



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

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



FAJITA CHICKEN SALAD



GRANDE TACO SALAD



SHRIMP BORDER BOWL

FAJITA SALAD

Enjoy our mesquite-grilled chicken or NEW premium outside skirt steak (add 3.00), seasoned with a secret blend of spices and just a kiss of fresh lime, served over a bed of sautéed onions on a sizzling fajita skillet. Topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 16.99

NEW! CHICKEN 410 cal

NEW! PREMIUM OUTSIDE SKIRT STEAK 500 cal

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, expertly seasoned with our secret blend of spices 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.

NEW! CHICKEN 680 cal | 14.99

NEW! PREMIUM OUTSIDE SKIRT STEAK 760 cal | 18.99

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)

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

New! SIZZLING FAJITAS

Our **NEW** mesquite-grilled fajita line-up brings you more. It starts with our **NEW** premium outside skirt steak, chicken or your choice of protein. More flavor with our **NEW** blend of spices, more fajita veggies and a grilled jalapeño for an extra kick of spice and flavor!



THE ULTIMATE FAMILY FAJITA FEAST

For over 40 years we've been grilling our premium meats over mesquite wood that imparts a smoky flavor and locks in the juices for unmatched taste and flavor.

Served with our signature fresh, hand-pressed flour tortillas, pico de gallo, cheese, sour cream, guacamole, Mexican rice and refried beans.

AMP UP YOUR FAJITAS! ADD A SHRIMP SKEWER 50 CAL | 6.49

CLASSICS FOR ONE

NEW! GRILLED CHICKEN
1330 cal | 21.99

NEW! PREMIUM GRILLED OUTSIDE SKIRT STEAK
1490 cal | 25.99

PORK CARNITAS 1670 cal | 22.99

GRILLED SHRIMP 1500 cal | 22.99

PORTOBELLO & VEGETABLES
1220 cal | 18.99

PICK TWO* Pick any two classic fajitas.
25.99

*Please note \$15 additional charge for double premium steak selection applies.

FAMILY FAJITA FEASTS

FEASTS SERVE UP TO 4.

Our sizzling platters feature your choice of our **NEW** premium mesquite-grilled outside skirt steak, seasoned chicken, citrus-marinated seared pork carnitas, and chimichurri-brushed shrimp.

NEW! THE ULTIMATE FAMILY FAJITA FEAST
The ultimate feast with all four of our proteins plus a bounty of sautéed vegetables. 5940 cal | 69.99

NEW! FAMILY PICK TWO FEAST*
Pick two of our classic premium proteins. 4840-5550 | 75.99

CLASSICS REIMAGINED

MONTEREY RANCH CHICKEN
Our **NEW** mesquite-grilled chicken breast, expertly seasoned and smothered with melted Jack cheese, crumbled bacon and ranch dressing. 1690 cal | 22.99

BORDER SMARTSM CHICKEN
Light and flavorful! Our **NEW** 8 oz. mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 690 cal | 19.99

THE ULTIMATE FAJITA[®] SERVES 1-2
The ULTIMATE combo! Our **NEW** premium mesquite-grilled outside skirt steak and chicken, seasoned to perfection with our signature spices, accompanied by chimichurri-brushed shrimp, citrus-marinated seared pork carnitas and sautéed vegetables. 1970 cal | 33.99

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

NEW! TACOS AL CARBON
Flour tortillas with fajita chicken or steak (**add 3.00**), Jack cheese, diced onions and chopped cilantro. Served with pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa.
2) 1120/1560 cal | 16.99
3) 1320/1710 cal | 18.99

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

NEW! RANCHILADAS
A 1/2 lb. of our **NEW** premium outside skirt steak, marinated and seasoned with our signature spices and grilled to perfection over mesquite wood to lock in flavor. Served sliced with our house-made, roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered with chile con carne. 1510 cal | 25.99

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 | 19.99

NEW MEXICO
Cheese chile relleno and pork carnitas enchilada topped with salsa verde. 920 cal | 16.99

CREATE YOUR OWN COMBO

ANY 2 16.99
ANY 3 17.99
ANY 4 19.99

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

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
• BRISKET 390 cal **add 3.00**
• SOUTHWEST CHICKEN 420 cal **add 3.00**
• DOS XX[®] FISH 400 cal **add 2.00**

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

FROM THE MESQUITE GRILL

NEW! CARNE ASADA
A 1/2 lb. of our **NEW** premium outside skirt steak, marinated and seasoned with our signature spices and grilled to perfection over mesquite wood to lock in flavor. Served sliced on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal | 25.99

GRILLED QUESO CHICKEN
Our **NEW** mesquite-grilled chicken breast is seasoned with our signature spices, then topped with our creamy Signature Queso and fresh sliced avocado. Served with sautéed vegetables and cilantro lime rice. 720 cal | 19.99

MEXICAN GRILLED CHICKEN
Our **NEW** 8 oz. mesquite-grilled chicken breast is seasoned to perfection with our signature spices. Topped with pico de gallo & house-made salsa. Served with sautéed vegetables and cilantro lime rice. 550 cal | 19.99



CARNE ASADA

★ PREMIUM MARGARITAS ★



BORDERITA®

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

SKINNY MARGARITA

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

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

THE PERFECT PATRÓN

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



BORDERITA®



STRAWBERRY SHAKER MARGARITA



THE PERFECT PATRÓN

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 triple sec. Also available on the rocks. 220/340 cal

SANGRIA SWIRL

Two great flavors swirled together to perfection. 230/350 cal

CORONARITA™

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



CORONARITA™



ADD AN OTB MELTDOWN®

Kick up your frozen or rocks margarita with **PATRÓN**, **GRAND MARNIER** or your favorite premium tequila. Ask your server for details. add 40-70 cal

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

HAND-CRAFTED ★ 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



★ ICE-COLD ★ BEER

SERVING 36 DRAFT BEERS

IMPORTED, PREMIUM & DOMESTIC
AVAILABLE IN REGULAR & GRANDE SIZE

Draft selection and pricing vary. 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

MICHELOB ULTRA 90/150 cal

MILLER LITE 90/150 cal

MODELO ESPECIAL 130/220 cal



ASK ABOUT OUR SELECTION OF BOTTLED BEERS, PITCHERS & BUCKETS!



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



130 cal



0 cal



0 cal



150 cal



150 cal



140 cal