

Handcrafted

TEX-MEX COCKTAILS

PEACH VODKA 'RITA

PINEAPPLE RUM PUNCH

PRIMO LONG ISLAND

LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM

QUESADILLA COMBO

CLASSIC BURRITO SMOTHERED IN QUESO

ON THE BORDER

MEXICAN GRILL & CANTINA

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

Bold

STARTERS

BORDER SAMPLER

CRISPY HONEY-CHIPOTLE SHRIMP

FAJITA CHICKEN QUESADILLAS

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 Coke®. 260 cal

RED SANGRIA

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

GLASS 160 cal   PITCHER 760 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

Ice-Cold BEER

IMPORTED, PREMIUM AND DOMESTIC DRAFTS AVAILABLE IN REGULAR & GRANDE SIZE

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

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

STRAWBERRY GUAVA TOPO CHICO HARD SELTZER 100 cal

DOS EQUIS

Corona Extra

Miller Lite

Modelo Especial

Michelob ULTRA

BUD LIGHT

BLUE MOON

Heineken

Fine WINES

BY THE GLASS

KIM CRAWFORD SAUVIGNON BLANC 140 cal

ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY 150 cal

MEIOMI PINOT NOIR 140 cal

Ask for local selection of wines.

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

We proudly serve Coca-Cola® products.

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 | 14.59   STEAK 1230 cal | 16.59

QUESADILLA COMBO

A lunch-size chicken, steak (add 1.00), brisket (add 1.00) 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 | 10.79

BOLDER BORDER BOWLS

Cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema and sliced avocado topped with your choice of protein. Choose from mesquite-grilled chicken, portobello, shrimp (add 1.50) or steak (add 1.50), brushed with lime-cilantro chimichurri. 12.99

LUNCH BURRITO or CHIMICHANGA

Seasoned ground beef or shredded chicken tinga, pico de gallo and cheese rolled in a flour tortilla smothered with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso. Choose Classic Burrito or Crispy Chimichanga. 1030-1370 cal | 11.29

CREATE YOUR OWN COMBO

PICK ANY 2 | 10.29

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

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 add 1.29

TACOS SOFT/CRISPY

• SEASONED GROUND BEEF 240/250 cal  
• CHICKEN TINGA 200/210 cal  
• DOS XX® FISH 400 cal add .99

SOUP OR SALAD

• CHICKEN TORTILLA SOUP 340 cal  
• HOUSE SALAD 210 cal

CLASSICS

• CHICKEN FLAUTA 290 cal  
• BEEF EMPANADAS 490 cal  
• CHEESE CHILE RELLENO 510 cal add .99

DESSERTS

BORDER BROWNIE SUNDAE

Rich chocolate brownie topped with vanilla ice cream and drizzled with chocolate sauce. 890 cal | 7.59

SOPAPILLAS

Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1380 cal | 6.59

TRES LECHES CAKE

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 9.79

STRAWBERRY CHEESECAKE CHIMIS

Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 8.29

NEW! MARGARITA CHEESECAKE

Delicious and refreshing, classic lime margarita-flavored cheesecake on a graham cracker crust. 760 cal | 8.29

» TWO SOPAPILLAS

With honey or chocolate sauce. 620/590 cal | 3.19

TRES LECHES CAKE

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 9.79

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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BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 15.79

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 | 13.49

BEEF EMPANADAS

Handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 1130 cal | 11.29

GRANDE FAJITA NACHOS

Tostada chips topped with refried beans, fajita chicken or steak (add 1.50) and melted mixed cheese. Guacamole, sour cream, pico de gallo and pickled jalapeños served on the side. 1480/1600 cal | 13.49

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.

FULL ORDER 990 cal | 11.99

HALF ORDER 530 cal | 6.69

CRISPY HONEY-CHIPOTLE SHRIMP

Crispy-fried shrimp hand-tossed in honey-chipotle sauce, sprinkled with fresh cilantro and served over our NEW Mexican Slaw. Served with spicy avocado ranch for dipping. 630 cal | 14.69

FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 11.29

QUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

FAJITA

Chicken or steak (add 1.50) with mixed cheese, poblano, onion and roasted red chile-tomatillo salsa. 1210/1270 cal | 13.29

BRISKET

Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 14.79

VEGGIE

Zucchini, squash, bell peppers, mixed cheese and roasted red chile-tomatillo salsa. 1190 cal | 13.29

SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 9.29

» BORDER STYLE (add .50)

Mixed with salsa verde for an extra kick. 260 cal

» PRIMO STYLE (add 1.59)

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

GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 12.79

GUACAMOLE

Made fresh in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 8.79

GUAC/QUESO DUO

560 cal | 12.29

SALADS, BOWLS and SOUP

FAJITA CHICKEN SALAD

GRANDE TACO SALAD

SHRIMP BORDER BOWL

• FAJITA SALAD

Mesquite-grilled chicken or steak (add 1.50) 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 | 14.99

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 | 12.49

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 | 6.49   BOWL 560 cal | 8.49

BOLDER BORDER BOWLS

Your choice of protein brushed with lime-cilantro chimichurri and 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 | 12.99

STEAK 760 cal | 14.49

SHRIMP 670 cal | 14.49

PORTOBELLO 580 cal | 12.99

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.



# Specialty Rocks MARGARITAS



**NEW! MARKY MARG**  
Ultra-premium margarita featuring Mark Wahlberg's Flecha Azul Blanco Tequila, triple sec, fresh lime agave and fresh lime juice. 240 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**

**NEW! SKINNY MANARITA**  
Teremana Silver Tequila, fresh lime agave, splash of orange juice. 220 cal

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

**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

# 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

**NEW! TOPORITA**  
Grande frozen house margarita topped with a Strawberry Guava Topo Chico® Hard Seltzer. 340 cal  
AVAILABILITY VARIES BY LOCATION

**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  
FLECHA AZUL REPOSADO  
HORNETOS BLACK BARREL

ESPOLÓN REPOSADO  
1800 REPOSADO  
TEREMANA REPOSADO  
GRAND MARNIER  
CHAMBORD  
COINTREAU

MIDORI  
BLUE CURAÇAO  
ANCHO REYES  
FIREBALL

# 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.



**NEW! THE ULTIMATE FAJITA®**  
The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal | 28.99

**SMOKEHOUSE FAJITAS**  
Texas-size fajita platter with chipotle ribs, jalapeño sausage, braised pork carnitas, shredded beef brisket with honey-chipotle and jalapeño-BBQ sauces on the side, topped with a grilled jalapeño. 2530 cal | 40.49

**MONTEREY RANCH CHICKEN**  
Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon and ranch dressing. 1690 cal | 20.19

**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 | 15.99

**AMP UP YOUR FAJITAS**

- SHRIMP SKEWER 50 cal | 4.89
- CHIPOTLE RIBS 290 cal | 10.49
- JALAPEÑO SAUSAGE 300 cal | 5.89

**GRILLED CHICKEN** 1330 cal | 19.59  
**GRILLED STEAK** 1490 cal | 21.59  
**PORK CARNITAS** 1670 cal | 21.59  
**GRILLED SHRIMP** 1500 cal | 21.59  
**PORTOBELLO & VEGETABLES** 1220 cal | 19.49

**PICK ANY TWO CLASSIC FAJITAS**  
FOR ONE 21.59 | FOR TWO 38.99

# 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 | 14.29

**CARNE ASADA**  
A 9 oz. marinated and seasoned mesquite-grilled steak served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal | 19.99

**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 | 14.29

## SIGNATURE SIDES 1.59 EACH

- REFRIED BEANS 220 cal
- MEXICAN RICE 220 cal
- FRIES add .40 | 420 cal
- BLACK BEANS 210 cal
- CILANTRO LIME RICE 180 cal
- SAUTÉED VEGETABLES add .70 | 100 cal

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**BORDER SMART™** | 690 CALORIES OR LESS

# TACOS, BURRITOS and More

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) 1200 cal | 14.49 3) 1570 cal | 16.49

**SOUTHWEST CHICKEN TACOS**  
Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. 2) 1640 cal | 11.79 3) 2120 cal | 13.79

**DOS HH® FISH TACOS**  
Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. 2) 1490 cal | 12.29 3) 1880 cal | 14.29

**BRISKET TACOS**  
Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. 2) 1370 cal | 13.39 3) 1800 cal | 15.39

**HONEY-CHIPOTLE SHRIMP TACOS**  
Crispy-fried shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. 2) 1070 cal | 13.29 3) 1390 cal | 15.29

**TACOS AL CARBON**  
Corn tortillas with fajita chicken or steak (add 1.50), Jack cheese, diced onions and chopped cilantro. Served with pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa. 2) 1130/1230 cal | 12.69 3) 1430/1580 cal | 14.69

**THE BIG BORDURRITO®**  
A HUGE serving of fajita chicken or steak (add 1.50) 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 | 14.99

**CLASSIC BURRITO OR CHIMICHANGA**  
Seasoned ground beef, shredded chicken tinga, fajita chicken (add .50) or steak (add 1.50), pico de gallo and cheese rolled in a flour tortilla smothered with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso. Choose Classic Burrito or Crispy Chimichanga. 1190-1590 cal | 13.29

## CLASSICS

**CHICKEN WINGS or TENDERS**  
Choose 12 wings or 6 tenders with choice of sauce: Jalapeño-BBQ, Cholula Buffalo or pasilla chile rub. **WINGS (12)** 1100-1260 cal | 14.29 **TENDERS (6)** 1320-1470 cal | 13.29

**PIZZA**  
Choice of: cheese, pepperoni (add 3.00) or chorizo & cilantro (add 3.00). 3350-3890 cal | 22.00

# 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 served with roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1510 cal | 20.69

**BORDER QUESO BEEF ENCHILADAS**  
Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 12.39

**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 | 16.49

## CREATE YOUR OWN COMBO

ANY 2 11.49  
ANY 3 13.49  
ANY 4 15.49

## CLASSICS

- CHICKEN FLAUTA 290 cal
- BEEF EMPANADAS 490 cal
- CHEESE CHILE RELLENO 510 cal add .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 add 1.29

## TACOS SOFT/CRISPY

- SEASONED GROUND BEEF 240/250 cal
- CHICKEN TINGA 200/210 cal
- DOS XX® FISH 400 cal add .99

## SOUP or SALAD

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

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