Handcrafted TEX-MEX COCKTAILS



PINEAPPLE RUM PUNCH

GLASS 160 cal PITCHER 760 cal

poured over fresh fruit.

Take a trip to the tropics with Bacardí Superior Rum, pineapple

juice, fresh lime juice and pure cane sugar. 260 cal

Red wine, Presidente Brandy and fresh citrus sour,

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, Bacardí Silver, Beefeater Gin, triple sec, fresh lime juice and a splash of cola. 260 cal

Toe-Cold BEER

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

Selection and pricing vary.

Ask about our selection of draft beers. bottled beers, pitchers & buckets, and available wines.

BLUE MOON 150/260 cal

BUD LIGHT 100/170 cal

COORS LIGHT 90/160 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

Torona Light Voodo RANGER Windelow ULTRA BUD BUE MOON

MODELO ESPECIAL 130/220 cal

VOODOO RANGER JUICY HAZE IPA 180/310 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











We proudly serve Coca-Cola® products.





ENCHILADAS

270 cal add 1.39

CLASSICS

510 cal add .99

• CHEESE with chile con carne

• SEASONED GROUND BEEF

• CHICKEN FLAUTA 290 cal

• BEEF EMPANADAS 490 cal

• CHEESE CHILE RELLENO

with chile con carne 270 cal

• CHICKEN TINGA with salsa verde

• PORK CARNITAS with salsa verde

OR sour cream sauce 190/220 cal



DUESADILLA COMBO

A lunch-size chicken, steak (add 1.00), brisket (add 1.00) or veggie guesadilla served with pico de gallo, sour cream and guacamole, plus a cup of chicken tortilla soup or house salad.

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 STERK 1230 cal | 16.59

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 | 13.29 SHRIMP | 14.99 STERK | 14.59 PORTOBELLO | 12.99

LUNCH BURRITO OR CHIMICHANGA

Seasoned ground beef or shredded chicken tinga, 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. 1030-1370 cal | 11.69

DESSERTS

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

BORDER BROWNIE SUNDAE

Rich chocolate brownie topped with vanilla ice cream and drizzled with chocolate sauce, 890 cal | 7.79

STRAWBERRY CHEESECAKE CHIMIS

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

MINI SOPAPILLAS

Shareable mini Mexican pastries coated in cinnamon-sugar Served with honey and chocolate sauce for dipping. 1380 cal | 6.59 HALF ORDER With honey or chocolate sauce. 620/590 cal | 3.29`

REWARDS



- \$2 off gueso 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

ALL STREET

PLUS OTHER REWARDS AND OFFERS!

- MEHICAN GRILL & CANTINA

WHERE THE BOLD FLAVORS **OF TEXAS & MEXICO COME TOGETHER**

Bold STARTERS



Black beans available upon request. TACOS SOFT/CRISPY

CREATE YOUR OWN COMBO

PICK ANY 2 | 10.79

Served with Mexican rice and refried beans.

- SEASONED GROUND BEEF 240/250 cal

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

- BORDER SAMPLER When you can't pick just one! Chicken • CHICKEN TINGA 200/210 cal quesadillas, fajita steak nachos and
- DOS XX® FISH 400 cal add .99

SOUP OR SALAD

- with mixed cheese and chicken. Served with ranch for dipping, 1030 cal | 11.99
- TEXAS OUESO FRIES Fries smothered in queso and topped with



chicken flautas. 2070 cal | 15.99

FIRECRACKER STUFFED

Six handmade, tempura-fried jalapeños filled

JALAPEÑOS

Handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 1130 cal | 11.59

melted Jack cheese, crispy bacon crumbles

spicy avocado ranch and sliced pickled

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 | 11.99

OUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

FAJITA Fajita chicken or steak (add 1.50) with mixed cheese, poblano and onion. 1200/1260 cal | 13.69

BRISKET Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 14.99

VEGGIE Zucchini, squash, bell peppers

and mixed cheese, 1170 cal | 13.59

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 | 13.79

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 | 13.69

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 | 8.99

GUAC/DUESO DUO 560 cal | 12.69

SIGNATURE DUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 9.59

BORDER STYLE (add .50)

Mixed with salsa verde for an extra kick.

PRIMO STYLE (add 1.69)

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

SALADS, BOWLS and SOUP



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

OFAJITA 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 | 15.19

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 | 12.69

OCHICKEN 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 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.

(T) CHICKEN 680 cal | 13.29 **STERK** 760 cal | 14.59

PORTOBELLO 580 cal | 12.99

(7) SHRIMP 670 cal | 14.99

• Spicy Avocado Ranch (add 170 cal)

> SALAD DRESSINGS: Ranch (add 230 cal)

- Lime Vinaigrette (add 140 cal) • House-made Salsa (add 20 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. MUST BE 21+ TO CONSUME ALCOHOLIC REVERAGES. PLEASE DRINK RESPONSIBLY

©2024 OTB Acquisition LLC. All rights reserved.

POTENTIAL ALLERGENS, GLUTEN OR ANIMAL PRODUCTS.

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

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,

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL

BEFORE ORDERING, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, NUTRITIONAL

OR DIETARY RESTRICTIONS. WE CANNOT GUARANTEE ANY ITEM IS COMPLETELY DEVOID OF

Specialty Rocks MARGARITAS



BORDERITA®

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

SKINNY MANARITA

Teremana Silver Teguila, fresh lime agave splash of orange juice. 220 cal

MARKY MARG

Ultra-premium margarita featuring Mark Wahlberg's Flecha Azul Blanco Teguila, 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 ialapeños for a bolder taste. 320 cal

THE PERFECT PATRON 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 Curação 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

OTB MELTDOWN

Kick up your frozen or rocks margarita with your favorite premium teguila or liqueur. Ask your server for details. add 40-70 cal

FLECHA AZUL BLANCO PATRÓN SILVER MILAGRO SILVER 1800 SILVER

HORNITOS BLACK BARREL

ESPOLÒN REPOSADO 1800 REPOSADO TEREMANA REPOSADO

GRAND MARNIER

CHAMBORD

MIDORI **BLUE CURAÇÃO ANCHO REYES** FIREBALL

COINTREAU

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

Gizzling 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 | 4.89



Opecialty

THE ULTIMATE FAJITA®

The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal | 28.99

MONTEREY RANCH CHICKEN Your favorite mesquite-grilled chicken

smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1690 cal | 20.29

®BORDER SMARTSM 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

MEHICAN GRILLED CHICKEN

Served with sautéed vegetables and

cilantro lime rice. 490 cal | 14.99

SIGNATURE

SIDES

1.69 EACH

Mesquite-grilled chicken breast topped

with pico de gallo and house-made salsa.

The Classics

GRILLED CHICKEN 1330 cal | 19.79

GRILLED STEAK 1490 cal | 21.59

PORK CARNITAS 1670 cal | 21.59

GRILLED SHRIMP 1500 cal | 21.59

PORTOBELLO & VEGETABLES 1220 cal | 19.79

From the MESQUITE GRILL

CARNE ASADA

• REFRIED BEANS 220 cal

BLACK BEANS 210 cal

A 9 oz. marinated and seasoned mesquite-

grilled steak, sliced and served on a skillet

with seasoned butter, sautéed vegetables

• MEXICAN RICE 220 cal

• CILANTRO LIME RICE 180 cal

and Mexican rice. 1050 cal | 19.99

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



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) 930 cal | 14.99 3) 1180 cal | 16.79

SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings 2) 1640 cal | 12.49 3) 2120 cal | 14.29

DOS XX® FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. 2) 1490 cal | 12.99 3) 1880 cal | 14.79

BRISKET TACOS

Shredded beef brisket Jack cheese fried onion strings and jalapeño-BBQ sauce 2) 1370 cal | 13.79 3) 1800 cal | 15.59

HONEY-CHIPOTLE SHRIMP TACOS

Grilled shrimp, hand-tossed in honeychipotle sauce with cilantro, spicy avocado ranch and shredded cabbage 2) 920 cal | 13.59 3) 1150 cal | 15.39

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 | 13.19 3) 1430/1580 cal | 14.99

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 | 15.49

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 | 13.99

==== CLASSICS ==

CHICKEN WINGS

CLASSIC BURRITO

OR CHIMICHANGA

Seasoned ground beef, shredded

chicken tinga, fajita chicken (add .50)

or steak (add 1.50), pico de gallo and

12 wings with choice of sauce: Jalapeño-BBQ • Cholula Buffalo Pasilla Chile Rub. 990-1140 cal | 14.29

PIZZA

Choice of: Cheese, Pepperoni (add 3.00) or Supreme with red onion, mushroom and green & red bell pepper (add 3.00). 3350-3950 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 sliced and

served with roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1510 cal | 20.99

BORDER OUESO **BEEF ENCHILADAS**

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 12.99

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 | 16.59

CLASSICS

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

TACOS SOFT/CRISPY

270 cal add 1.39

• SEASONED GROUND BEEF 240/250 cal • CHICKEN TINGA 200/210 cal

• CHEESE with chile con carne 320 cal

• CHICKEN TINGA with salsa verde OR

• SEASONED GROUND BEEF

with chile con carne 270 ca

sour cream sauce 190/220 cal

• PORK CARNITAS with salsa verde

• DOS XX® FISH 400 cal add .99

SOUP OR SALAD

- CHICKEN TORTILLA SOUP 340 cal • HOUSE SALAD 210 cal

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

BORDER SMARTSM | 690 CALORIES OR LESS

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 | 14.99

• FRIES add .40 | 420 cal

add .70 | 100 cal

• SAUTÉED VEGETABLES

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