

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



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

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 | 4.89



Specialty

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 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

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

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 | 14.99

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 | 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 | 14.99

SIGNATURE SIDES 1.69 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

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 honey-chipotle 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

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 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

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

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 QUESO BEEF ENCHILADAS

BORDER QUESO 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

CREATE YOUR OWN COMBO

ANY 2 11.99 ANY 3 13.79 ANY 4 15.79

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 1.39

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

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.

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 SMART™ | 690 CALORIES OR LESS

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