# **LUNCH MENU**

## MONDAY - FRIDAY | UNTIL 4PM



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

#### **DUESADILLA 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 | 11.29

#### **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 | 14.29 STERK 1230 cal | 16.29

#### **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.

CHICKED | 13 29 STERK | 14.59 SHRIMP | 14.99

PORTOBELLO | 12.99

**NEW! GUACAMOLE** | 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 gueso, served smothered or with sauce on the side. Choose Classic or Crispy Chimichanga. 1030-1370 cal | 11.49

# **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 | 9.79

#### **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 | 6.29 HALF ORDER With honey or chocolate sauce. 620/590 cal | 3.29

### **CREATE YOUR OWN** COMBO

PICK ANY 2 10.79

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

#### **ENCHILADAS**

- · CHEESE
- with chile con carne SEASONED GROUND BEEF
- · CHICKEN TINGA
- with salsa verde OR sour cream sauce • PORK CARNITAS

with salsa verde add 1.39

#### CLASSICS

- CHICKEN FLAUTA
- BEFF FMPANADAS
- CHEESE CHILE RELLENO add .99

#### TACOS SOFT/CRISPY

- SEASONED GROUND BEEF
- CHICKEN TINGA
- DOS XX® FISH add .99

#### SOUP OR SALAD

- CHICKEN TORTILLA SOUP
- HOUSE SALAD

## **BORDER SAMPLER**

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 15.99

#### FIRECRACKER STUFFED **JALAPEÑOS**

Four handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 770 cal | 7.49

### **BEEF EMPANADAS**

Four handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 930 cal | 8.79

#### **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 | 12.29

#### **TEXAS DUESO FRIES**

Fries smothered in queso and topped with melted Jack cheese, crispy bacon crumbles, spicy avocado ranch and sliced pickled jalapeños. 1310 cal | 10.29

### **OUESADILLAS**

**BOLD STARTERS** 

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 | 1349

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

**VEGGIE** Zucchini, squash, bell peppers and mixed cheese. 1170 cal | 13.49

#### **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

#### 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

#### **GUACAMOLE LIVE!**®

UACAMOLE LIVEI®

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/OUESO DUO** 560 cal | 12.49

#### SIGNATURE QUESO

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 & SOUP









### **TO START EARNING!**

- Free surprise with sign up
- \$2 off queso every day
- \$5 reward every time you spend \$75 in qualifying purchases
- Half off gueso when you hit Gold Status

PLUS OTHER REWARDS AND OFFERS!

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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, 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

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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#### **®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 | 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 | 12.49

#### **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.

**©CHICKEN** 680 cal | 13.29 **STERK** 760 cal | 14.59 **(7)** SHRIMP 670 cal | 14.99

PORTOBELLO 580 cal | 12.99 NEW! GUACAMOLE 640 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)

M BORDER SMARTSM | 700 CAL ORIES OR LESS

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

# 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 | 4.99



### SPECIALTY

#### THE ULTIMATE FAJITA®

The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal | 28.49

#### **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 quacamole. 630 cal | 15.99

### THE CLASSICS

#### **GRILLED CHICKEN** 1330 cal | 19.49

**GRILLED STEAK** 1490 cal | 21.29

**PORK CARNITAS** 1670 cal | 21.29

**GRILLED SHRIMP** 1500 cal | 21.29

PORTOBELLO & **VEGETABLES** 1220 cal | 19.49

## **PICK ANY TWO CLASSIC FAJITAS**

FOR ONE 21.29 | FOR TWO 38.49



## **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 | 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

#### **TACOS AL CARBON**

Flour 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

#### 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 | 13.79

#### **HONEY-CHIPOTLE SHRIMP TACOS**

Grilled shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. 2) 920 cal | 13.49 3) 1150 cal | 15.29

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

#### 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

### **CLASSICS** =

#### **CLASSIC DOUBLE CHEESEBURGER**

Two beef patties topped with American cheese, mayo & ketchup, on a toasted bun. Served with fries. 1470 cal | 11.99

CHICKEN WINGS 990-1140 cal | 14.29

12 wings with choice of sauce:

JALAPEÑO-BBO • CHOLULA BUFFALO • PASILLA CHILE RUB

PIZZA 3350-3950 cal | 22.00

CHEESE • PEPPERONI (+\$3) • SUPREME with mushrooms, red onions and green & red bell peppers (+\$3)

# 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 mesquitegrilled 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 • BLACK BEANS 210 cal

- CILANTRO LIME RICE 180 cal
- FRIES (add .40) | 420 cal
- SAUTÉED VEGETABLES (add .70) | 100 cal

# **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 | 20.49

#### **BORDER OUESO BEEF ENCHILADAS**

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 12.49

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



CLASSICS



• CHEESE CHILE RELLENO 510 cal add .99



## TACOS SOFT/CRISPY

270 cal add 1.39

**ENCHILADAS** 

• SEASONED GROUND BEEF

with chile con carne 270 cal

sour cream sauce 190/220 cal

• PORK CARNITAS with salsa verde

• SEASONED GROUND BEEF 240/250 cal

• CHEESE with chile con carne 320 cal

• CHICKEN TINGA with salsa verde OR

- CHICKEN TINGA 200/210 cal
- DOS XX® FISH 400 cal add .99

#### SOUP OR SALAD

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

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.

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

• CHICKEN FLAUTA 290 cal

• BEEF EMPANADAS 490 cal