

Handcrafted

TEX-MEX COCKTAILS

PEACH VODKA 'RITA

PRIMO LONG ISLAND

PINEAPPLE RUM PUNCH

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

FAJITA CHICKEN QUESADILLAS

GUACAMOLE LIVE!®

PEACH VODKA 'RITA

Deep Eddy Peach Vodka—handcrafted from real peaches, shaken with fresh citrus sour and triple sec. 340 cal | 9.99

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 | 9.39

PINEAPPLE RUM PUNCH

Take a trip to the tropics with Bacardi Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal | 8.59

RED SANGRIA

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

GLASS 160 cal | 7.59

PITCHER 760 cal | 22.19

Ice-Cold BEER

REGULAR | GRANDE

IMPORT DRAFTS

5.29

6.29

PREMIUM DRAFTS

4.59

5.59

DOMESTIC DRAFTS

3.99

4.99

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

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

MODELO ESPECIAL 130/220 cal

VOODOO RANGER JUICY HAZE IPA 180/310 cal

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 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 .139

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

BORDER SAMPLER

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

QUESADILLAS

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

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/QUESO DUO 560 cal | 12.69

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. 260 cal

PRIMO STYLE (add 1.69)

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

DOS EQUIS

CORONA

Miller Lite

Coors LIGHT

VOODOO RANGER

Modelo Especial

Michelob ULTRA

BUD LIGHT

BLUE MOON

Heineken

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

pepsi.

140 cal

pepsi.

0 cal

pepsi.

0 cal

Starry

130 cal

150 cal

140 cal

180 cal

140 cal

We proudly serve Pepsi® products.

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.

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 | 6.59

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

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.

©2024 OTB Acquisition LLC. All rights reserved.

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 | 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

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 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

STEAK 760 cal | 14.59

SHRIMP 670 cal | 14.99

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



BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and fresh citrus sour. 340 cal | 9.99

SKINNY MANARITA

Teremana Silver Tequila, fresh lime agave, splash of orange juice. 220 cal | 10.29

MARKY MARG

Ultra-premium margarita featuring Mark Wahlberg's Flecha Azul Blanco Tequila, triple sec, fresh lime agave and fresh lime juice. 240 cal | 10.99

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 | 10.99

PINEAPPLE MARGARITA

Premium pineapple margarita with 100% Blue Agave Jose Cuervo Tradicional Silver Tequila, triple sec, fresh lime juice and pineapple juice. 320 cal | 9.99

TRY IT SPICY! Shaken with fresh jalapeños for a bolder taste. 320 cal | 9.99

THE PERFECT PATRÓN

Patrón Silver Tequila, Patrón Citrónge orange liqueur and fresh citrus sour. 250 cal | 11.99

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 | 13.99

Frozen MARGARITAS

REGULAR / GRANDE



BLUE LAGOON

Our specialty margarita made with Malibu coconut rum and a Blue Curaçao Meltdown. 300/420 cal | 9.29 / 10.99

STRAWBRRRITA

A sweet treat blended with strawberries. 300/440 cal | 8.29 / 9.99

MANGO TANGO

The perfect mix of margarita and mango. 260/390 cal | 8.19 / 9.89

MANGONADA

Sweet mango margarita combined with the subtle saltiness of chamoy and spicy Tajin® Clásico Seasoning for this traditional Mexican frozen favorite! 370 cal | 9.99

HOUSE

Our classic margarita mix, house tequila and Juárez triple sec. Also available on the rocks. 220/340 cal | 7.29 / 8.99

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
MI CAMPO BLANCO
HORNITOS BLACK BARREL

ESPOLÓN REPOSADO
1800 REPOSADO
TEREMANA REPOSADO
GRAND MARNIER
CHAMBORD

COINTREAU
MIDORI
BLUE CURAÇAO
ANCHO REYES
FIREBALL

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.

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
• BLACK BEANS 210 cal

• MEXICAN RICE 220 cal
• CILANTRO LIME RICE 180 cal

• FRIES add .40 | 420 cal
• SAUTÉED VEGETABLES add .70 | 100 cal

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

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

BRISKET TACOS

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

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

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 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. 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.