

# LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM



QUESADILLA COMBO



CLASSIC BURRITO SMOTHERED IN QUESO

## 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 | 11.49

## BORDER'S BEST LUNCH FAJITAS

A lunch-size portion of our NEW premium outside skirt steak or chicken. More flavor with our NEW blend of spices, more fajita veggies and a grilled jalapeño for an extra kick of spice and flavor!

**NEW! CHICKEN** 1150 cal | 14.79

**NEW! PREMIUM OUTSIDE SKIRT STEAK** 1230 cal | 17.99

## BOLDER BORDER BOWLS

Your choice of protein brushed with lime-cilantro chimichurri, expertly seasoned with our signature blend of spices 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.

**NEW! CHICKEN** | 13.49

**SHRIMP** | 15.29

**NEW! PREMIUM OUTSIDE SKIRT STEAK** 14.99

**PORTOBELLO** | 13.49

**NEW! GUACAMOLE** | 13.29

## 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 | 11.99

# 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 | 3.49

## CREATE YOUR OWN COMBO

PICK ANY 2 | 10.99

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

## ENCHILADAS

- **CHEESE** with chile con carne
- **SEASONED GROUND BEEF** with chile con carne
- **CHICKEN TINGA** with salsa verde OR sour cream sauce
- **PORK CARNITAS** with salsa verde add 1.39

## CLASSICS

- **CHICKEN FLAUTA**
- **BEEF EMPANADAS**
- **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**



STRAWBERRY CHEESECAKE CHIMIS

BORDER BROWNIE SUNDAE

TRES LECHES CAKE

MINI SOPAPILLAS

# ON THE BORDER

— MEXICAN GRILL & CANTINA —

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

## BOLD STARTERS



BORDER SAMPLER



FAJITA CHICKEN QUESADILLAS



GUACAMOLE LIVE!®



## BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 16.49

## FIRECRACKER STUFFED JALAPEÑOS

Four handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 770 cal | 7.99

## BEEF EMPANADAS

Four handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 930 cal | 8.99

## 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 | 12.59

## TEXAS QUESO 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

## 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 | 13.99

**BRISKET** Brisket, mixed cheese, sautéed onions, pickled jalapeños and a side of jalapeño-BBQ sauce. 1310 cal | 15.29

**VEGGIE** Zucchini, squash, bell peppers and mixed cheese. 1170 cal | 13.99

## 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 | 13.99

## 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 | 13.99

## GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 12.99

## GUACAMOLE

Made fresh in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 9.29

**GUAC/QUESO DUO** 560 cal | 12.99

## 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

## SALADS, BOWLS & SOUP



FAJITA CHICKEN SALAD



GRANDE TACO SALAD



SHRIMP BORDER BOWL

## FAJITA SALAD

Enjoy our mesquite-grilled chicken or NEW premium outside skirt steak (add 2.50), seasoned with a secret blend of spices and just a kiss of fresh lime, served over a bed of sautéed onions on a sizzling fajita skillet. Topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 15.49

**NEW! CHICKEN** 410 cal

**NEW! PREMIUM OUTSIDE SKIRT STEAK** 500 cal

## 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, expertly seasoned with our secret blend of spices 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.

**NEW! CHICKEN** 680 cal | 13.49

**SHRIMP** 670 cal | 15.29

**NEW! PREMIUM OUTSIDE SKIRT STEAK** 760 cal | 14.99

**PORTOBELLO** 580 cal | 13.49

**NEW! GUACAMOLE** 640 cal | 13.29

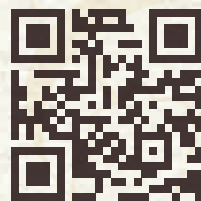
## SALAD DRESSINGS:

- 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)

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

**BORDER SMART™** | 700 CALORIES OR LESS



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 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 REWARDS



JOIN TODAY 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 queso when you hit Gold Status

PLUS OTHER REWARDS AND OFFERS!



# New! SIZZLING FAJITAS

Our **NEW** mesquite-grilled fajita line-up brings you more. It starts with our **NEW** premium outside skirt steak, chicken or your choice of protein. More flavor with our **NEW** blend of spices, more fajita veggies and a grilled jalapeño for an extra kick of spice and flavor!



THE ULTIMATE FAMILY FAJITA FEAST

For over 40 years we've been grilling our premium meats over mesquite wood that imparts a smoky flavor and locks in the juices for unmatched taste and flavor.

Served with our signature fresh, hand-pressed flour tortillas, pico de gallo, cheese, sour cream, guacamole, Mexican rice and refried beans.

**AMP UP YOUR FAJITAS! ADD A SHRIMP SKEWER 50 CAL | 4.99**

## CLASSICS FOR ONE

**NEW! GRILLED CHICKEN**  
1330 cal | 19.99

**NEW! PREMIUM GRILLED OUTSIDE SKIRT STEAK**  
1490 cal | 22.99

**PORK CARNITAS** 1670 cal | 21.99

**GRILLED SHRIMP** 1500 cal | 21.99

**PORTOBELLO & VEGETABLES**  
1220 cal | 20.29

**PICK TWO\*** 21.99

**CLASSICS FOR TWO\***  
Pick any two of our classic fajitas. 35.99

\*Please note additional charge for double premium steak selection applies.

## FAMILY FAJITA FEASTS

FEASTS SERVE UP TO 4.

Our sizzling platters feature your choice of our **NEW** premium mesquite-grilled outside skirt steak, seasoned chicken, citrus-marinated seared pork carnitas, and chimichurri-brushed shrimp.

**NEW! THE ULTIMATE FAMILY FAJITA FEAST**  
The ultimate feast with all four of our proteins plus a bounty of sautéed vegetables. 5940 cal | 58.99

**NEW! FAMILY PICK TWO FEAST\***  
Pick two of our classic premium proteins. 4840-5550 | 58.99

## CLASSICS REIMAGINED

**MONTEREY RANCH CHICKEN**  
Our **NEW** mesquite-grilled chicken breast, expertly seasoned and smothered with melted Jack cheese, crumbled bacon and ranch dressing. 1690 cal | 20.79

**BORDER SMART<sup>SM</sup> CHICKEN**  
Light and flavorful! Our **NEW** 8 oz. mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 690 cal | 15.99

**THE ULTIMATE FAJITA<sup>®</sup> SERVES 1-2**  
The ULTIMATE combo! Our **NEW** premium mesquite-grilled outside skirt steak and chicken, seasoned to perfection with our signature spices, accompanied by chimichurri-brushed shrimp, citrus-marinated seared pork carnitas and sautéed vegetables. 1970 cal | 31.99

## FROM THE MESQUITE GRILL

### NEW! CARNE ASADA

A 1/2 lb. of our **NEW** premium outside skirt steak, marinated and seasoned with our signature spices and grilled to perfection over mesquite wood to lock in flavor. Served sliced on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal | 21.99

### GRILLED QUESO CHICKEN

Our **NEW** mesquite-grilled chicken breast is seasoned with our signature spices, then topped with our creamy Signature Queso and fresh sliced avocado. Served with sautéed vegetables and cilantro lime rice. 720 cal | 15.49

### MEXICAN GRILLED CHICKEN

Our **NEW** 8 oz. mesquite-grilled chicken breast is seasoned to perfection with our signature spices. Topped with pico de gallo & house-made salsa. Served with sautéed vegetables and cilantro lime rice. 550 cal | 15.49



CARNE ASADA

# 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

### BIRRIA QUESA TACOS

Beef barbaacoa, 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

Our **NEW** 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<sup>®</sup> FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo.  
2) 1490 cal | 13.29 3) 1880 cal | 14.79



HONEY-CHIPOTLE SHRIMP TACOS

### HONEY-CHIPOTLE SHRIMP TACOS

Grilled shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage.  
2) 920 cal | 13.99 3) 1150 cal | 15.49

### BRISKET TACOS

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce.  
2) 1370 cal | 14.29 3) 1800 cal | 15.99

### NEW! 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) 1120/1560 cal | 13.49  
3) 1320/1710 cal | 14.99



THE BIG BORDURRITO<sup>®</sup>

### THE BIG BORDURRITO<sup>®</sup>

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 | 15.99

### 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 | 13.99

# PRIMO TEX-MEX COMBOS

All combos served with Mexican rice and refried beans, unless otherwise noted. Black beans available upon request.



RANCHILADAS

### NEW! RANCHILADAS

A 1/2 lb. of our **NEW** premium outside skirt steak, marinated and seasoned with our signature spices and grilled to perfection over mesquite wood to lock in flavor. Served sliced with our house-made, roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered with chile con carne. 1510 cal | 22.49

### BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 13.39

### 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 | 16.99



BORDER QUESO BEEF ENCHILADAS



GRAN PAPI

## CREATE YOUR OWN COMBO

ANY 2 12.49 ANY 3 14.29 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<sup>®</sup> FISH 400 cal add .99

### SOUP OR SALAD

- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal



# ★ PREMIUM MARGARITAS ★

THE PERFECT PATRÓN



All of our margaritas are crafted exclusively with 100% blue agave tequila from Jalisco, using fresh lime juice and fruit purées.

## THE PERFECT PATRÓN

Premium perfection, featuring Patrón Silver Tequila, Patrón Citrónge orange liqueur and house-made lime sour. 260 cal | 12.49

## NEW! ULTIMATE 1800 MARGARITA

Reserva premium 1800 Blanco Tequila partnered with Agavero Orange Liqueur and our NEW fresh agave mix. 240 cal | 11.49

## BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and house-made lime sour. 360 cal | 10.49

## BARREL AGED 'RITA

Hornitos Black Barrel Tequila, a premium añejo aged in charred oak barrels, shaken tableside with Cointreau and house-made lime sour. 390 cal | 13.99

## NEW! CLASSIC ROCKS HOUSE 'RITA

Our NEW house margarita has been crafted with the finest ingredients, starting with 100% blue agave Jose Cuervo Tradicional Plata Tequila, Agavero Orange Liqueur, and our NEW fresh agave mix. Each component has been carefully selected to create a truly exceptional drinking experience. Available regular OR grande size. 200/300 cal | 8.49 / 9.99

**STRAWBERRY** 250/370 cal (add .50)  
**MANGO** 230/330 cal (add .50)

## SKINNY MARGARITA

Guilt-free indulgence featuring Dulce Vida Organic Tequila, agave syrup and fresh lime juice. 180 cal | 10.99

## SPICY GHOST 'RITA

Ghost Tequila Blanco, 100% blue agave tequila with a pinch of ghost pepper, paired with our NEW fresh agave mix. 220 cal | 10.99



PINEAPPLE MEZCAL MARGARITA

## NEW! PINEAPPLE MEZCAL MARGARITA

Jose Cuervo Tradicional Plata Tequila, mezcal, spicy agave syrup, our NEW fresh agave mix, pineapple juice, lime and mint. Served in a traditional stone cantarito. 250 cal | 11.99

## NEW! TROPICAL MARGARITA

Teremana Reposado Tequila and triple sec paired with coconut cream, pineapple and lime juices. 300 cal | 11.99

## FROZEN MARGARITAS

### MANGONADA

Sweet mango margarita combined with the subtle saltiness of chamoy and spicy Tajín® Clásico Seasoning for this traditional Mexican frozen favorite! 370 cal | 10.49

### SANGRIA SWIRL

Classic frozen margarita swirled with our NEW red sangria for the perfect fusion of flavors. Available regular OR grande size. 230/380 cal | 9.49 / 10.99

### CORONARITA™

Enjoy a grande frozen house margarita with a 7 oz. Coronita. 410 cal | 10.49

### FROZEN HOUSE 'RITA

Our NEW frozen margarita features Monte Albán Silver Tequila, triple sec and tangy margarita mix. Available regular OR grande size. 240/360 cal | 8.49 / 9.99

**STRAWBERRY** 310/460 (add .50)  
**MANGO** 280/410 cal (add .50)



CLASSIC HOUSE 'RITA

## ADD AN OTB MELTDOWN®

Kick up your frozen or rocks margarita with PATRÓN, GRAND MARNIER or your favorite premium tequila. Ask your server for details. add 40-70 cal



## HAND-CRAFTED TEX-MEX COCKTAILS

## NEW! JALISCO SUNRISE

Olmecca Altos Silver Tequila, orange juice, mango purée and fresh lime juice with a hint of hibiscus. 310 cal | 11.99

## NEW! TITO'S TEXAS MULE

Tito's Handmade Vodka, fresh lime juice and Fever-Tree Ginger Beer, served with a Tajín® rim for a tangy and spicy twist. 160 cal | 9.99

## NEW! RED SANGRIA

NEW blend of red wine, Grand Marnier, house-made lime sour and a kiss of raspberry, served over fresh fruit.

**GLASS** 240 cal | 8.49  
**PITCHER** 820 cal | 23.99

## PINEAPPLE RUM PUNCH

Bacardi Superior Rum, pineapple and lime juices with pure cane sugar. 270 cal | 8.99



JALISCO SUNRISE

## NEW! GUAVA PALOMA

Hornitos Plata Tequila with house-made lime sour, Fever-Tree Sparkling Grapefruit and a touch of guava. 200 cal | 11.99

## NEW! CLASSIC RANCH WATER

A frosty mug of Jose Cuervo Tradicional Plata Tequila and house-made lime sour, served with a 12 oz. bottle of Topo Chico. 240 cal | 11.99



CLASSIC RANCH WATER

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



# ★ BORDER FLIGHTS ★



MARGARITA FLAVOR FLIGHT

## NEW! PREMIUM MARGARITA FLIGHT

Three amazing margarita samples—the Ultimate 1800 (blanco tequila), Borderita® (reposado tequila), and the Barrel Aged 'Rita (añejo tequila) let you experience three great premium margs at a great price. 450 cal | 13.50

## NEW! MARGARITA FLAVOR FLIGHT

A trio of our NEW Classic Rocks House 'Rita flavors, expertly crafted with Jose Cuervo Tradicional Plata Tequila, Agavero Orange Liqueur, our NEW fresh agave mix and fruit purées. Enjoy classic, strawberry and mango. 330 cal | 11.50

## ★ ICE-COLD BEER ★

### IMPORT DRAFTS

### PREMIUM DRAFTS

### DOMESTIC DRAFTS

	REG	GRANDE
IMPORT DRAFTS	5.49	6.49
PREMIUM DRAFTS	4.99	5.99
DOMESTIC DRAFTS	4.49	5.49

Ask about our draft options and our selection of bottled beers, pitchers & buckets. Selection and pricing vary.

BLUE MOON 150/260 cal

BUD LIGHT 100/170 cal

COORS LIGHT 90/160 cal

CORONA EXTRA 140/230 cal

CORONA PREMIER 90/140 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



## ★ BOTTOMLESS BEVERAGES ★

Complimentary refills with all non-alcoholic 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



140 cal



0 cal



0 cal



130 cal



150 cal



140 cal

Tropicana  
LEMONADE

140 cal

Tropicana  
FRUIT PUNCH

180 cal