

MARGARITAS

ROCKS

1800 MERCEDES

1800 Reposado, Grand Marnier, triple sec and fresh citrus mix. 290 cal

THE PERFECT PATRÓN

Patrón Silver, Patrón Citrónge orange liqueur and our fresh citrus mix. 260 cal

STRAWBERRY SHAKER MARGARITA

Premium strawberry margarita with 100% Blue Agave Milagro Silver Tequila, triple sec, house made strawberry puree and fresh citrus sour, shaken and served tableside. 420 cal

SKINNY 'RITA

Herradura Silver, agave nectar and fresh lime juice. 180 cal

BARREL AGED 'RITA

Hornitos Black Barrel Tequila, a premium Añejo, aged in charred oak barrels, Cointreau and shaken tableside with house-made fresh citrus sour. 350 cal

BORDERITA®

Lunazul Reposado, Gran Gala orange liqueur and our homemade citrus mix. **LIMIT TWO.** 340 cal

FROZEN REG/GRANDE

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

HOUSE

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

SANGRIA SWIRL

Two great flavors swirled together to perfection. 250/380 cal

CORONARITA™

Enjoy a frozen margarita with a 7 oz. Coronita tipped in. 390 cal

STARTERS & BORDER DIPS

BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2040 cal | 12.99

STACKED NACHOS

Chips piled high with seasoned ground beef, refried beans and queso. Topped with lime crema, pico de gallo, pickled jalapeños and guacamole. 2030 cal | 10.49

EMPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our signature queso. 1110/1170 cal | 8.99

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. 1280/1410 cal | 10.99

QUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

FAJITA

Fajita chicken or steak (**add 1.50**) with poblano & onion. 1190/1280 cal | 10.79

BRISKET

Brisket, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1300 cal | 11.79

SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. **CUP** 300 cal | 5.29 **BOWL** 480 cal | 6.49

MAKE IT BORDER STYLE add .50

Mixed with our green chile sauce for an extra kick. 170/280 cal

MAKE IT PRIMO STYLE add 1.50

Topped with seasoned ground beef, guacamole and sour cream. add 50/100 cal

SMOKY QUESO

Our Signature Queso kicked-up with house-made roasted red tomatillo salsa and cilantro. **CUP** 250 cal | 5.79 **BOWL** 400 cal | 6.99

GUACAMOLE

Made in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 240 cal | 6.99

GUAC / QUESO DUO 530 cal | 9.49

GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 9.99

FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our signature queso. 920 cal | 8.49

FAJITAS

Fajitas are grilled over mesquite wood and served with warm, hand-pressed flour tortillas, sour cream, pico de gallo, cheese, guacamole, Mexican rice and refried beans. Black beans available upon request.

CLASSIC

GRILLED CHICKEN 1390 cal | 14.49

GRILLED STEAK 1490 cal | 16.49

GRILLED SHRIMP 1550 cal | 16.49

PORTOBELLO & VEGETABLES 1270 cal | 14.49

PICK ANY 2 FAJITA COMBO

Any 2 Classic Fajitas.

FOR ONE 16.49 **FOR TWO** 30.99

ADD A SHRIMP SKEWER

Add a shrimp skewer straight from the mesquite-wood grill. 50 cal | 3.99

FROM THE MESQUITE GRILL

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. 860 cal | 11.79

MEXICAN GRILLED CHICKEN

Mesquite-grilled chicken breast topped with pico de gallo and spicy salsa fresca. Served with sautéed vegetables and cilantro lime rice. 620 cal | 11.79

SPECIALTY

GRANDE FAJITA TRIO

The ultimate combo of mesquite-grilled steak, chicken and shrimp, with sautéed vegetables. 1750 cal | 18.99

MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1760 cal | 15.49

BORDER SMART™ CHICKEN

Mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 650 cal | 11.49

CARNE ASADA

An 8 oz. marinated and seasoned mesquite-grilled steak served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 980 cal | 16.49



CARNE ASADA

DRAFT BEER

Draft selections and pricing varies. Ask about our draft options.

REG / GRANDE

DOS EQUIS LAGER 120/200 cal

MICHELOB ULTRA 90/150 cal

MODELO ESPECIAL 130/220 cal

REG / GRANDE

BUD LIGHT 100/170 cal

ASK ABOUT OUR SELECTION OF BOTTLED BEERS

COCKTAILS

TITO'S LIMEADE FRESCA

Texas-made Tito's Handmade Vodka shaken with agave, our fresh citrus mix and fresh lime juice. 270 cal

PRIMO LONG ISLAND

Hornitos Plata tequila, Tito's Handmade Vodka, Bacardi Silver, Beefeater Gin, triple sec, fresh lime juice and a splash of Coke. 260 cal

PINEAPPLE RUM PUNCH

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

WINES BY THE GLASS

WOODBRIIDGE CHARDONNAY

By Robert Mondavi features peach, pear and tropical fruits. 150 cal

CUPCAKE MOSCATO

Nectarine, peach and honey with a sweet finish. 140 cal

SUTTER HOME WHITE ZINFANDEL

Strawberry and melon with a hint of vanilla. 130 cal

HOUSE CABERNET

Juicy black cherry with violets and spice. 150 cal

BORDER BITES

Small plates, big flavor!

AVOCADO FRIES

Made to order tempura-battered avocado slices, served with a side of creamy red chile sauce. 1060 cal | 5.49

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. 610 cal | 4.29

FRIED PICKLED JALAPEÑOS

Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal | 3.49

CREATE YOUR OWN COMBOS

ANY
2
9.49

ANY
3
10.99

ANY
4
12.49

TACOS SOFT/CRISPY

- Seasoned ground beef 260/250 cal
- Chicken tinga 210/200 cal
- Dos XX® fish 410 cal **Add .99**

ENCHILADAS

- Cheese & onion with chile con carne 360 cal
- Seasoned ground beef with chile con carne 310 cal
- Chicken tinga with green chile or sour cream sauce 210/250 cal

SOUP OR SALAD

- Chicken tortilla soup 330 cal
- House salad 210 cal

CLASSICS

- Chicken flautas 340 cal
- Beef empanadas 510 cal
- Chicken empanadas 480 cal

Each Border Smart™ item contains 690 calories or less.

BURRITOS, CHIMIS & ENCHILADAS

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

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 sour cream sauce. 2010/2190 cal | 12.49

CLASSIC BURRITO OR CHIMICHANGA

Seasoned ground beef or shredded chicken tinga, pico de gallo and cheese rolled in a flour tortilla smothered with chile con carne, sour cream sauce, green chile sauce, ranchero sauce or queso. Choose Classic or Crispy Chimichanga. 1160-1580 cal | 10.99



RANCHILADAS

THREE-SAUCE FAJITA BURRITO

Fajita chicken or steak (**add 1.50**), Jack cheese, pico de gallo, sautéed onion & poblano, topped with ranchero sauce, sour cream sauce and our signature queso. 1360/1540 cal | 11.49

BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our border queso. 950 cal | 9.99

RANCHILADAS

An 8 oz. mesquite-grilled steak topped with ranchero sauce and melted Jack cheese, plus two hand-rolled cheese & onion enchiladas smothered in chile con carne. 1590 cal | 17.49

TACOS

All tacos are served with warm, hand-pressed flour tortillas, Mexican rice and refried beans, unless otherwise noted. Black beans available upon request.

SOUTHWEST CHICKEN

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings.

TWO 1530 cal | 9.99

THREE 1950 cal | 11.99

BRISKET

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce.

TWO 1290 cal | 10.49

THREE 1690 cal | 12.49

DOS XX® FISH

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo.

TWO 1520 cal | 10.29

THREE 1940 cal | 12.29



SOUTHWEST CHICKEN

STREET-STYLE MINI TACOS

Three mini corn tortillas with chicken or steak (**add 1.00**), sautéed onion, Jack cheese, fresh avocado, pico de gallo and roasted red chile salsa. 1110/1160 cal | 10.49

DESSERTS

CARAMEL SWIRL CHEESECAKE

NEW

Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 6.99

BORDER BROWNIE SUNDAE

Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. Feeds up to four. 1340 cal | 6.29

SOPAPILLAS

Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1330 cal | 4.99

TWO SOPAPILLAS

With honey or chocolate sauce. 620/540 cal | 2.49



CARAMEL SWIRL CHEESECAKE

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.



Each Border Smart™ item contains 690 calories or less.

ENTRÉE SALADS AND SOUP

FAJITA SALAD

Served sizzling on a fajita skillet. Mesquite-grilled chicken or steak (**add 1.50**) and onions, topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 430/500 cal | 11.99

GRANDE TACO SALAD

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 with seasoned flour tortilla crisps. 710/630 cal | 10.29

CHICKEN TORTILLA SOUP

Homemade chicken broth loaded with chicken tinga, rice, zucchini and Jack cheese, topped with fresh avocado and tortilla strips. **CUP** 330 cal | 4.79 **BOWL** 540 cal | 6.49

DRESSINGS:

Ranch (230 cal), Avocado Ranch (130 cal), Salsa (20 cal), Lime Vinaigrette (140 cal), Smoked Jalapeño Vinaigrette (120 cal)

BORDER BOWLS

Cilantro lime rice, black beans, bell peppers, queso fresco, shredded lettuce, pico de gallo and sliced avocado topped with your choice of protein. Choose from mesquite-grilled chicken, portobello, shrimp or steak, brushed with lime-cilantro chimichurri.

GRILLED CHICKEN 670 cal | 10.49

GRILLED STEAK 720 cal | 11.99

GRILLED SHRIMP 660 cal | 11.99

GRILLED PORTOBELLO 580 cal | 10.49

BEVERAGES

STRAWBERRY LEMONADE 210 cal

ICED TEA

Unsweet 0 cal, Sweet 110 cal, Peach 60 cal, Mango 70 cal

COFFEE 0 cal

MILK 170 cal

JUICE 30-150 cal

We proudly serve Coca-Cola® products.



180 cal



0 cal



0 cal



150 cal



150 cal



140 cal

2,000 calories per day is used for general nutrition advice, but calorie needs vary. ©2020 OTB Acquisition LLC. All rights reserved.