



Est. 1982

40 Years Bold!

THE MESQUITE-FIRED

FAJITAS

are

SIZZLING

GUACAMOLE

is

Fresh

BOTTOMLESS

HAND-PRESSED

CHIPS & SALSA

TORTILLAS

are

MADE FRESH IN-HOUSE DAILY

WARM

MARGARITAS

are

ICE-COLD

and

GRANDE

Your

ORIGINAL

MELTDOWN

IS CALLING YOUR NAME

SO, KICK BACK, WIND DOWN, LET LOOSE,

WE'LL TAKE IT FROM HERE

STARTERS, BORDER DIPS & BITES



BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2160 cal | 20.99

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 | 15.99

GRANDE FAJITA NACHOS

Tostada chips topped with refried beans, fajita chicken or steak (add 2.00) and melted mixed cheese. Guacamole, sour cream, pico de gallo and pickled jalapeños served on the side. 1480/1600 cal | 15.99

QUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

FAJITA

Fajita chicken or steak (add 1.99) with mixed cheese, poblano, onion and roasted red chile-tomatillo salsa. 1210/1270 cal | 15.99

BRISKET

Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 15.99

VEGGIE

Zucchini, squash, bell peppers, mixed cheese and roasted red chile-tomatillo salsa. 1180 cal | 13.99

CRISPY HONEY CHIPOTLE SHRIMP

Crispy-fried shrimp, hand-tossed in honey-chipotle sauce, sprinkled with fresh cilantro. Served with spicy avocado ranch for dipping. 810 cal | 16.99

EMPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our Signature Queso. 1120/1130 cal | 12.99

SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. CUP 300 cal | 7.49 BOWL 480 cal | 8.99

MAKE IT BORDER STYLE add 1.99

Mixed with our salsa verde for an extra kick. 170/260 cal

MAKE IT PRIMO STYLE add 2.49

Topped with seasoned ground beef, guacamole and sour cream. add 50/110 cal

GUACAMOLE

Freshly made in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 10.99

GUAC/QUESO DUO 560 cal | 12.99

FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 12.99

GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 13.99



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. 590 cal | 7.49

ENTRÉE SALADS AND SOUP

FAJITA SALAD

Served sizzling on a fajita skillet. Mesquite-grilled chicken or steak (add 1.99) and onions, topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 410/490 cal | 15.99

NEW! GRANDE TOSTADA SALAD

Shredded or 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. 750-820 cal | 14.99

CHICKEN TORTILLA SOUP

Homemade chicken broth loaded with chicken tinga, rice, zucchini and Jack cheese, topped with fresh avocado and tortilla strips. CUP 320 cal | 6.99 BOWL 520 cal | 8.99

HOUSE SALAD

Served with choice of dressing. 250 cal | 7.99

DRESSINGS:

- Ranch (add 230 cal)
- Spicy Avocado Ranch (add 170 cal)
- House-made Salsa (add 20 cal)
- Lime Vinaigrette (add 140 cal)
- Smoked Jalapeño Vinaigrette (add 120 cal)



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.



SMOKEHOUSE FAJITAS

Texas-size fajita platter with chipotle ribs, jalapeño sausage, braised carnitas, shredded beef brisket with honey-chipotle and jalapeño-BBQ sauces on the side, topped with a grilled jalapeño. 2530 cal | 49.99

**LARGE
ENOUGH FOR
TWO!**



SPECIALTY

THE ULTIMATE FAJITA®

The ultimate combo of mesquite-grilled steak, chicken shrimp and carnitas with sautéed vegetables. 1850 cal | 29.99

MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1680 cal | 20.99

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 | 17.99

CLASSIC

GRILLED CHICKEN 1330 cal | 19.99

GRILLED STEAK 1480 cal | 21.99

CARNITAS 1670 cal | 20.99

GRILLED SHRIMP 1500 cal | 20.99

PORTOBELLO & VEGETABLES 1220 cal | 17.99

PICK ANY 2 | CLASSIC FAJITA COMBO
22.99

**AMP UP
YOUR FAJITAS**

ADD

SHRIMP SKEWER 50 cal | 6.49

CHIPOTLE RIBS 290 cal | 12.99

JALAPEÑO SAUSAGE 300 cal | 6.49



FROM THE MESQUITE GRILL

CARNE ASADA

A 9 oz. marinated and seasoned mesquite-grilled steak served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1030 cal | 21.99



MEHICAN GRILLED CHICKEN

Mesquite-grilled chicken breast topped with pico de gallo and house-made salsa. Served with sautéed vegetables and cilantro lime rice. 480 cal | 18.99

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. 710 cal | 18.99

2,000 calories per day is used for general nutrition advice, but calorie needs vary.

BURRITOS, CHIMIS & ENCHILADAS

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



RANCHILADAS

A 9 oz. mesquite-grilled steak topped with red chile-tomatillo salsa and melted Jack cheese, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1490 cal | 22.99

NEW MEXICO

Cheese chile relleno and carnitas enchilada, topped with salsa verde. 1150 cal | 15.99

THE BIG BORDURRITO®

A HUGE serving of fajita chicken or steak (add 4.00) 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 | 19.99

CLASSIC BURRITO or CHIMICHANGA

Shredded or ground beef, shredded chicken tinga, fajita chicken (add 1.99) or steak (add 2.99), pico de gallo and cheese rolled in a flour tortilla smothered with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso. Choose Classic or Crispy Chimichanga. 1200-1590 cal | 16.99

GRILLED SHRIMP BURRITO

A grilled flour tortilla filled with seasoned shrimp, melted Jack cheese, pico de gallo, corn, black beans, fresh avocado and cilantro lime rice. Served with a side of avocado-ranch. 2170 cal | 19.99

BORDER-STYLE TACOS

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



NEW! BIRRIA QUESA TACOS

Beef barbacoa, Mexican cheese, diced onion and cilantro in crispy flour tortillas, served with hot consommé for dipping. TWO 1200 cal | 15.49 THREE 1570 cal | 16.99

BRISKET TACOS

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. TWO 1370 cal | 15.99 THREE 1800 cal | 17.99

SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. TWO 1640 cal | 14.99 THREE 2120 cal | 16.99

DOS XX® FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. TWO 1490 cal | 14.99 THREE 1880 cal | 16.99

HONEY-CHIPOTLE SHRIMP TACOS

Crispy-fried shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. TWO 1100 cal | 15.99 THREE 1430 cal | 19.99

TACOS AL CARBON

Corn tortillas with fajita chicken or steak (add 2.00), Jack cheese, diced onions and chopped cilantro. Served with pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa. TWO 1130/1230 cal | 14.99 THREE 1430/1580 cal | 16.99

GRILLED FISH TACOS DEL MAR

Seasoned, mesquite-grilled whitefish brushed with lime-cilantro chimichurri, lime cabbage-carrot slaw and pico de gallo in two white corn tortillas. 340 cal | 16.99

CABO GRILLED SHRIMP TACOS

Two white corn tortillas filled with chimichurri-grilled shrimp and lime cabbage-carrot slaw, topped with fresh pico de gallo and avocado. 240 cal | 17.99

CREATE YOUR OWN COMBO

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



ANY

2

15.99

ANY

3

17.99

ANY

4

18.99

CLASSICS

- Chicken flautas 320 cal
- Beef empanadas 490 cal
- Chicken empanadas 490 cal
- Cheese chile relleno 510 cal **Add 1.99**

TACOS SOFT/CRISPY

- Shredded or ground beef 200-250 cal
- Chicken tinga 190/200 cal
- Dos XX® fish 400 cal **Add 2.49**
- Brisket 390 cal **Add 2.49**
- Southwest Chicken 420 cal **Add 2.49**

ENCHILADAS

- Cheese with chile con carne 320 cal
- Shredded or ground beef with chile con carne 230/270 cal
- Chicken tinga with salsa verde or sour cream sauce 180/200 cal
- Carnitas with salsa verde 270 cal

SOUP OR SALAD

- Chicken tortilla soup 320 cal
- House salad 210 cal





BOLDER BORDER BOWLS

Cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema 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 | 14.99

GRILLED STEAK 750 cal | 16.99

 **GRILLED SHRIMP** 670 cal | 16.99

 **GRILLED PORTOBELLO** 580 cal | 14.99

2,000 calories per day is used for general nutrition advice, but calorie needs vary.



Each Border SmartSM item contains 690 calories or less.

LUNCH

SERVED MONDAY – FRIDAY UNTIL 4PM



BORDER’S BEST LUNCH FAJITAS
A lunch-size portion of mesquite-grilled fajita chicken or steak 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 1140 cal | 14.99 **STEAK** 1220 cal | 16.99

QUESADILLA COMBO
A lunch-size chicken, steak (**add 1.99**), brisket (**add 2.49**), 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 | 12.99

BOLDER BORDER BOWLS
Cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema and sliced avocado topped with your choice of protein. Choose from mesquite-grilled chicken, portobello, shrimp (**add 2.00**) or steak (**add 2.00**), brushed with lime-cilantro chimichurri. 14.99

CREATE YOUR OWN COMBO

CHOOSE 2 | 13.99 CHOOSE 3 | 14.99

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

CLASSICS

- Chicken flautas 320 cal
- Beef empanadas 490 cal
- Chicken empanadas 490 cal
- Cheese chile relleno 510 cal **Add 1.99**

TACOS SOFT/CRISPY

- Shredded or ground beef 200-250 cal
- Chicken tinga 190/200 cal
- Dos XX® fish 400 cal **Add 2.49**
- Brisket 390 cal **Add 2.49**
- Southwest Chicken 420 cal **Add 2.49**

ENCHILADAS

- Cheese with chile con carne 320 cal
- Shredded or ground beef with chile con carne 230/270 cal
- Chicken tinga with salsa verde or sour cream sauce 180/200 cal
- Carnitas with salsa verde 270 cal

SOUP OR SALAD

- Chicken tortilla soup 320 cal
- House salad 210 cal

DESSERTS

BORDER BROWNIE SUNDAE

Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. 1340 cal | 8.49

CARAMEL SWIRL CHEESECAKE

Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 9.99

NEW! STRAWBERRY CHEESECAKE CHIMIS

Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 8.99

SOPAPILLAS

Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1330 cal | 7.49

TWO SOPAPILLAS

With honey or chocolate sauce. 620/540 cal | 4.49

TRES LECHES CAKE

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 9.99

BEVERAGES

- STRAWBERRY LEMONADE** 210 cal
- ICED TEA** Unsweet 0 cal Sweet 110 cal
- PEACH ICED TEA** 60 cal
- MANGO ICED TEA** 70 cal
- SOFT DRINKS** 0-150 cal

- COFFEE** 0 cal
- MILK** 170 cal
- JUICE** 30–150 cal

NOTICE: 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.



SCAN FOR ALLERGEN MENU

AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT (8) OR MORE GUESTS.
2,000 calories per day is used for general nutrition advice, but calorie needs vary.

OUR FAMOUS MARGARITAS



SPECIALTY ROCKS MARGARITAS

PINEAPPLE MARGARITAS

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

TRY A SPICY version shaken with fresh jalapeños for a bolder taste. 320 cal

BARREL AGED 'RITA

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



1800 MERCEDES

1800 Reposado Tequila, Grand Marnier, triple sec and fresh citrus sour. 280 cal

THE PERFECT PATRÓN

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

SKINNY 'RITA

Herradura Silver Tequila, agave nectar and fresh lime juice. 190 cal

BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and fresh citrus sour. **LIMIT TWO.** 340 cal



FROZEN MARGARITAS REGULAR/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

NEW! 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

SANGRIA SWIRL

Two great flavors swirled together to perfection. 230/350 cal

CORONARITA™

Enjoy a grande frozen house margarita with a 7 oz. Coronita. 390 cal

HANDCRAFTED TEX-MEX COCKTAILS



BLACKBERRY SMASH

Hendrick's—a most unusual premium gin, shaken with blackberry and lime, garnished with fresh mint leaves. 240 cal

PEACH VODKA 'RITA

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

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

RED SANGRIA

Red wine, Presidente Brandy and fresh citrus sour, poured over fresh fruit. **GLASS** 150 cal **PITCHER** 750 cal



ICE-COLD BEER



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

BLUE MOON 150/260 cal	HEINEKEN 130/220 cal
BUD LIGHT 100/170 cal	MICHELOB ULTRA 90/150 cal
CORONA EXTRA 140/230 cal	MILLER LITE 90/150 cal
DOS EQUIS LAGER 120/200 cal	MODELO ESPECIAL 130/220 cal

SERVING 36 DRAFT BEERS

Ask about our selection of bottled beers, pitchers & buckets!

FINE WINES

BY THE GLASS

ROBERT MONDAVI PRIVATE SELECTION
CHARDONNAY 150 cal
RUFFINO LUMINA
PINOT GRIGIO 150 cal
ROBERT MONDAVI PRIVATE SELECTION
CABERNET SAUVIGNON 150 cal

SUTTER HOME
WHITE ZINFANDEL 130 cal

