

## Years Bold! 40 THE MESQUITE-FIRED SIZZLING GUACAMOLE is Horesh ESS TO CHIPS & SALSA TORTILLAS are MADE FRESH IN-HOUSE DAI MARGARITAS are CE-COLD and GRA Your **SO, KICK BACK, WIND DOWN, LET LOOSE,** EITFR 57 :25

## STARTERS, BORDER DIPS & BITES



#### **BORDER SAMPLER**

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2160 cal | 14.99

#### **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 | 12.49

#### **EMPANADAS**

Handmade pastries filled with mixed cheese δ chicken tinga or seasoned ground beef. Served with our Signature Queso. 1120/1130 cal | 10.49

#### **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 | 12.49

#### **QUESADILLAS**

With fresh guacamole, sour cream & pico de gallo.

**FAJITA** Fajita chicken or steak **(add 1.50)** with mixed cheese, poblano, onion and roasted red chile-tomatillo salsa. 1210/1270 cal | 12.49

**BRISKET** Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 13.99

NEW! CHORIZO Chorizo, mixed cheese and spicy avocado ranch. 1560 cal | 13.99

**VEGGIE** Zucchini, squash, bell peppers, mixed cheese and roasted red chile-tomatillo salsa. 1180 cal | 12.49



#### 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 | 13.89

#### MELTED QUESO FUNDIDO

Melted Mexican and Jack cheeses mixed tableside with caramelized onions, poblano peppers and chorizo. Enjoy by scooping warm fundido onto hand-pressed flour tortillas. 1320 cal | 11.29

#### **SIGNATURE QUESO**

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 8.79

**MAKE IT BORDER STYLE** add .50 Mixed with our salsa verde for an extra kick. 260 cal

**MAKE IT PRIMO STYLE add 1.50** Topped with seasoned ground beef, guacamole and sour cream. add 110 cal

#### **GUACAMOLE**

Freshly made in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 7.99

GUAC/QUESO DUO 560 cal | 11.49

#### **TEXAS QUESO FRIES**

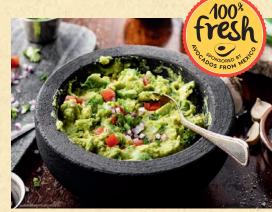
Queso smothered fries, topped with melted white Mexican cheese, crispy bacon crumbles, spicy avocado ranch and sliced pickled jalapeños. 1310 cal | 9.49

#### FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 10.49

#### **GUACAMOLE LIVE!**®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 11.99



#### **AVOCADO FRIES**

Made to order tempura-battered avocado slices, served with a side of creamy red chile sauce. 1080 cal | 6.69

#### **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 | 5.69

## 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  $\vartheta$  shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 410/490 cal | 13.99

#### **NEW! 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 | 11.49

#### 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 | 5.79 **BOWL** 520 cal | 7.79

#### 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 | 38.99

#### SPECIALTY

#### **GRANDE FAJITA**

The ultimate combo of mesquite-grilled steak, chicken and shrimp, with sautéed vegetables. 1850 cal | 21.99

#### **MONTEREY RANCH CHICKEN**

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1680 cal | 18.79

#### BORDER SMART™ CHICKEN Ű

Mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 630 cal | 14.79



## CLASSIC

**GRILLED CHICKEN 1330 cal | 17.99** GRILLED STEAK 1480 cal | 19.99 CARNITAS 1670 cal | 19.99 GRILLED SHRIMP 1500 cal | 19.99 PORTOBELLO & VEGETABLES 1220 cal | 17.99

PICK ANY 2 | CLASSIC FAJITA COMBO **FOR ONE** 19.99 **FOR TWO** 37.49

AMPUP A SHRIMP SKEWER 50 cat | 4.49 CHIPOTLE RIBS 290 cat | 9.99 JALAPEÑO SAUSAGE 300 cat | 5.49

# 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 | 18.69

#### **MEXICAN 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 | 13.39

#### **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 | 13.39

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## **BURRITOS, CHIMIS & ENCHILADAS**

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



#### RANCHILADAS

A 9 oz. mesquite-grilled steak served with roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1490 cal | 19.39

#### BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 11.79

#### **NEW MEXICO**

Cheese chile relleno and carnitas enchilada, topped with salsa verde. 1150 cal | 11.99

#### 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  $\vartheta$  peppers, pico de gallo and Signature Queso. 2330/2450 cal | 13.99

#### 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 smothered with chile con carne, sour cream sauce, salsa verde, roasted red chiletomatillo salsa or queso. Choose Classic or Crispy Chimichanga. 1200-1590 cal | 12.29

# **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 | 13.99 **THREE** 1570 cal | 15.99

#### **BRISKET TACOS**

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. **TWO** 1370 cal | 12.49 **THREE** 1800 cal | 14.49

#### SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. **TWD** 1640 cal | 10.99 **THREE** 2120 cal | 12.99

#### TACOS AL PASTOR

Braised and seasoned carnitas with pineapple salsa. TWO 1000 cal | 11.99 THREE 1280 cal | 13.99

#### **DOS XX® FISH TACOS**

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. **TWO** 1490 cal | 11.49 **THREE** 1880 cal | 13.49

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

Crispy-fried shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. **TWO** 1100 cal | 12.29 **THREE** 1430 cal | 14.29

#### 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. TWO 1130/1230 cal | 11.99 THREE 1430/1580 cal | 13.99

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# CREATE YOUR OWN COMBO

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 .99

#### TACOS SOFT/CRISPY

- Seasoned ground beef 240/250 cal
- Chicken tinga 190/200 cal
- Dos XX<sup>®</sup> fish 400 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 180/200 cal
- Carnitas with salsa verde 270 cal

#### SOUP OR SALAD

- Chicken tortilla soup 320 cal
- House salad 210 cal

# **BOLD** BURGERS, TORTAS MORE

All burgers and tortas served with fries.

#### QUESO STEAK TORTA

Fajita steak with Mexican white cheese, pico de gallo, lime chimichurri and our Signature Queso in a toasted bolillo roll. 1570 cal | 12.99

#### MONTEREY RANCH CHICKEN TORTA

Mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon and ranch dressing in a toasted bolillo roll. 1660 cal | 12.49

#### LOADED QUESO BURGER

Our Tex-Mex burger loaded with fresh guac, pico de gallo, tortilla strips, pickled jalapeños, Mexican white cheese and covered in Signature Queso. Served on a toasted bun. 1520 cal | 11.99

#### **CLASSIC CHEESEBURGER**

Two beef patties topped with American cheese, mayonnaise and ketchup. Served on a toasted bun. 1470 cal | 10.99

#### **CHICKEN WINGS OR TENDERS**

Choose 12 wings or 6 tenders with choice of sauce: jalapeño-BBQ, Cholula Buffalo or pasilla chile rub.

WINGS (12) 1100-1260 cal | 14.29 TENDERS (6) 1320-1470 cal | 13.29

#### PIZZA

Choose from cheese, pepperoni (add 3.00) or chorizo & cilantro (add 3.00). 3350-3890 cal | 22.00





## **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 | 12.39 GRILLED STEAK 750 cal | 13.89 GRILLED SHRIMP 670 cal | 13.89 GRILLED PORTOBELLO 580 cal | 12.39

# LUNCH SERVED MONDAY - FRIDAY UNTIL 4PM

#### **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 1140 cal | 12.49 STERK 1220 cal | 14.49

#### QUESADILLA COMBO

A lunch-size chicken, steak (add 1.00), brisket (add 1.00), chorizo (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 | 9.99

#### **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 1.50) or steak (add 1.50), brushed with lime-cilantro chimichurri. 12.39

#### LUNCH 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, salsa verde, roasted red chile-tomatillo salsa or queso. Choose Classic or Crispy Chimichanga. 1030-1370 cal | 10.49

#### LOADED QUESO BURGER

Our Tex-Mex burger loaded with fresh guac, pico de gallo, tortilla strips, pickled jalapeños, Mexican white cheese and covered in Signature Queso on a toasted bun. Served with fries. 11.99







#### QUESO STEAK TORTA

Fajita steak with Mexican white cheese, pico de gallo, lime chimichurri and our Signature Queso in a toasted bolillo roll. Served with fries. 12.99

#### MONTEREY RANCH CHICKEN TORTA

Mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon and ranch dressing in a toasted bolillo roll. Served with fries. 12.49

## CREATE YOUR OWN

#### PICK ANY 2 - 9.79

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

#### TACOS SOFT/CRISPY

- Seasoned ground beef
- Chicken tinga
- Dos XX<sup>®</sup> fish Add .99

#### ENCHILADAS

- Cheese with chile con carne
- Seasoned ground beef with chile con carne
  Children times with calls used
- Chicken tinga with salsa verde or sour cream sauce
- Carnitas with salsa verde

#### CLASSICS

• Cheese chile relleno Add .99

#### SOUP OR SALAD

- Chicken tortilla soup
- House salad

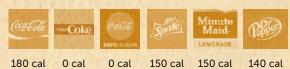


# BEVERAGES

STRAWBERRY LEMONADE 210 cal

ICED TEA Unsweet 0 cal Sweet 110 cal

**FOUNTAIN DRINKS** 



DESSERTS

#### **BORDER BROWNIE SUNDAE**

Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. 1340 cal | 6.99

#### **CARAMEL SWIRL CHEESECAKE**

Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 8.29

#### NEW! STRAWBERRY CHEESECAKE CHIMIS

Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 7.79

#### SOPAPILLAS

Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1330 cal | 5.99

#### TWO SOPAPILLAS

With honey or chocolate sauce. 620/540 cal | 2.79

#### **TRES LECHES CAKE**

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 9.49

PEACH ICED TEA 60 cal MANGO ICED TEA 70 cal COFFEE 0 cal MILK 170 cal JUICE 30-150 cal NOTICE: CONSUMING RAW OR UNDER-COOKED 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.



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SCAN FOR ALLERGEN MENU

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

## **OUR FAMOUS MARGARITAS**



## **SPECIALTY ROCKS MARGARITAS**

#### DIAMANTE MARGARITA

Ultra premium margarita with Maestro Dobel Diamante Tequila made with 100% Pure Agave, Cointreau, lime agave and fresh lime juice for a smooth taste with a light finish. 270 cal



#### 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

**TRY A SMOKY** version with Montelobos Mezcal. 320 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

#### 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

#### **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<sup>®</sup> 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

#### **NEW! SKYRITA**

Enjoy a grande frozen house margarita with a Blue Moon<sup>®</sup> Light Sky. 300 cal

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

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## HANDCRAFTED TEX-MEX COCKTAILS



#### **RANCH WATER**

Espolòn Reposado Tequila, made from 100% Blue Weber Agave, served on the rocks with Fever-Tree Sparkling Lime & Yuzu and fresh lime. 150 cal

#### **MAKER'S 'RITA**

Maker's Mark, a one-of-a-kind, full-flavored bourbon shaken with Gran Gala and fresh citrus sour. 270 cal

#### **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

#### **CHERRY LIME RUM 'RITA**

Cruzan Aged Light Rum, shaken with cherries and limes, splashed with Sprite® for a hint of sweetness. 270 cal

#### **MOJITO CLÁSICO**

Cruzan Aged Light Rum, fresh lime juice, shaken with fresh lime and mint leaves. 280 cal

#### **TITO'S LIMEADE FRESCA**

Texas-made Tito's Handmade Vodka shaken with agave, fresh citrus sour and fresh lime juice. 280 cal

#### **PRIMO LONG ISLAND**

Hornitos Plata Tequila, Tito's Handmade Vodka, Bacardí Silver, Beefeater Gin, triple sec, fresh lime juice and a splash of Coke® 260 caL

#### **RED SANGRIA**

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

#### **PINEAPPLE RUM PUNCH**

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

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## **ICE-COLD BEER**











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

BLUE MOON 150/260 cal BUD LIGHT

100/170 cal **CORONA EHTRA** 140/230 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 BLUE MOON LIGHT SKY 95 cal

ASK ABOUT OUR SELECTION OF BOTTLED BEERS, PITCHERS & BUCKETS.

FINE WINES BY THE GLASS

ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY 150 cal

RUFFIND LUMINA PINOT GRIGIO 150 cal

ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON 150 cal



ROBERT MONDAVI



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