

STARTERS



BORDER SAMPLER chicken quesadillas, beef fajita nachos, chicken flautas	16.99	BEEF EMPANADAS cheese, picadillo beef, queso	8.99	GRANDE FAJITA NACHOS refried beans, cheese, guacamole, sour cream, pico de gallo, jalapeños	
GUACAMOLE	9.99	STACKED NACHOS picadillo beef, refried beans, queso, guacamole, pico de gallo, lime crema, jalapeños	13.99	♦ <i>Chicken Fajita</i>	13.99
GUAC & QUESO DUO	12.99			♦ <i>Beef Fajita*</i>	15.99
<i>New!</i> SPICY GARLIC WINGS serrano ranch	11.99	CHICKEN FLAUTAS lime crema, salsa verde, pico de gallo, queso	12.99	♦ SIGNATURE QUESO	9.99
				♦ <i>Border Style</i> with salsa verde for an extra kick Add .50	
				♦ <i>Primo Style</i> picadillo, guacamole, sour cream Add 1.99	

Quesadillas

Served with guacamole, sour cream & pico de gallo.

CHICKEN FAJITA	13.99	VEGGIE	13.99
BEEF FAJITA	17.99	zucchini, squash, bell peppers, cheese	

SALADS, Bowls & SOUP

FAJITA SALAD lettuce, pico de gallo, roasted corn, avocado, queso fresco, choice of dressing <i>Chicken Fajita</i> 15.99 ♦ <i>Beef Fajita*</i> 17.99		CHICKEN TORTILLA SOUP rice, zucchini, Jack cheese, avocado, tomato, tortilla strips <i>Cup</i> 6.99 ♦ <i>Bowl</i> 8.99	
GRANDE TACO SALAD picadillo beef or chicken tinga, crispy tortilla shell, lettuce, cheese, guacamole, lime crema, pico de gallo, pickled jalapeños	12.99	BOLDER BORDER BOWLS cilantro lime rice, black beans, pickled red onions, queso fresco, lettuce, pico de gallo, avocado <i>Chicken Fajita</i> 13.99 ♦ <i>Beef Fajita*</i> 15.99 <i>Shrimp</i> 15.99 ♦ <i>Guacamole</i> 13.99	

SIGNATURE Dishes

GRILLED QUESO CHICKEN avocado, queso, sautéed vegetables, cilantro lime rice	15.99	CARNE ASADA* beef fajita, sautéed vegetables, Mexican rice	22.99
MEXICAN GRILLED CHICKEN pico de gallo, salsa, sautéed vegetables, cilantro lime rice	15.99	SANTA FE CHICKEN chicken fajita, Jack cheese, pico de gallo, avocado, cilantro lime rice, sautéed vegetables	15.99

Tacos & BURRITOS

Served with Mexican rice & refried beans. Each taco plate includes two tacos.

BIRRIA QUESA TACOS beef barbacoa, Jack cheese, onion, cilantro, hot consommé, crispy flour tortillas	14.99	GRILLED SHRIMP TACOS sweet-chipotle glaze, cabbage, pico de gallo, spicy avocado ranch	13.99	<i>New!</i> TACO DINNER picadillo beef or chicken tinga, soft or crispy	12.99
SOUTHWEST CHICKEN TACOS chicken fajita, grilled onion, Jack cheese, pico de gallo, creamy red chili	12.99	TACOS AL CARBON Jack cheese, onion, cilantro, pico de gallo, guacamole, roasted red chile-tomatillo salsa ♦ <i>Chicken Fajita</i> 13.99 ♦ <i>Beef Fajita</i> 14.99		CLASSIC BURRITO chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso ♦ <i>Picadillo</i> 13.99 ♦ <i>Chicken Tinga</i> 13.99 ♦ <i>Chicken Fajita</i> 14.99 ♦ <i>Beef Fajita*</i> 16.99	
CRISPY FISH TACOS cabbage, creamy red chili, pico de gallo	13.99				

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

†The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients or any allergies you may have, whether listed above or not.

An 18% suggested gratuity will be calculated for parties of 8 or more. Any gratuity is voluntary and appreciated and guests always have the right to determine the final amount.



FAJITAS



Served with fresh flour tortillas, grilled onion, pico de gallo, cheese, sour cream, guacamole, Mexican rice & refried beans. Add Shrimp Skewer 4.99



CHICKEN FAJITA
For One 19.99 ♦ For Two 31.99

SEARED PORK CARNITAS
For One 21.99 ♦ For Two 33.99

BEEF FAJITA*
For One 24.99 ♦ For Two 44.99

VEGGIE
For One 19.99 ♦ For Two 29.99

GRILLED SHRIMP
For One 21.99 ♦ For Two 34.99

ONLY 22.99 FOR ONE

COMBINATION FAJITAS
YOUR CHOICE OF TWO

FOR TWO ONLY 38.99

FAMILY Feasts

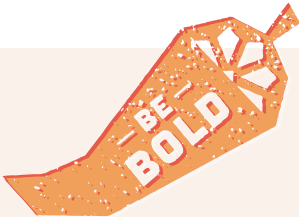
Served with fresh flour tortillas, guacamole, pico de gallo, sour cream, cheese, Mexican rice & refried beans. Add a shrimp skewer 4.99

FAMILY PICK TWO FEAST (Serves 3 - 4) 59.99
pick two of our classic premium proteins
Double Beef Fajita* Add 15

THE ULTIMATE FAJITA (Serves 1 - 2) 33.99
beef fajita*, chicken, grilled shrimp, pork carnitas, sautéed vegetables

ULTIMATE FAJITA FEAST (Serves 3 - 4) 59.99
beef fajita*, chicken, pork carnitas, shrimp, sautéed vegetables

New!



ENCHILADAS

Two enchiladas served with Mexican rice, refried beans & topped with onions.

- CHEESE** 12.99
chile con carne, cheese
- CHICKEN TINGA** 12.99
salsa verde or sour cream, cheese
- PICADILLO BEEF** 12.99
chile con carne, cheese
- PORK & GREEN CHILE** 12.99
salsa verde, cheese

- COMBINATION** 12.99
picadillo beef, chicken tinga or cheese
- SHRIMP** 14.99
sour cream sauce, cheese
- FAJITA** 14.99
beef & chicken fajita enchiladas, chile con carne, cheese

New!

Combinations

Served with Mexican rice & refried beans.

- SAN PEDRO**
beef fajita taco al carbon, cheese enchilada, guacamole, pico de gallo
15.99
- MANZANILLA**
picadillo beef enchilada, cheese enchilada, chicken flauta, salsa verde
14.99

- TAMPICO**
chicken fajita taco al carbon, cheese enchilada, beef empanada, guacamole, pico de gallo
14.99
- VERACRUZ**
cheese enchilada, soft chicken tinga taco, chicken tostada
14.99



Pairs PERFECTLY
with our 6 CLASSIC MARGARITA

FRESHLY IMPROVED ITEM!

JOIN US
FOR

App-y
HOUR!



MONDAY - FRIDAY ♦ 4 - 7 PM
THURSDAY ♦ 4 PM - Close
Bar & Patio Only

\$3 - \$6
Drink Specials
♦
1/2 OFF SELECT
Appetizers

LUNCH

SERVED Monday - Friday UNTIL 4 PM

BORDER'S BEST LUNCH FAJITAS

fresh flour tortillas, grilled onion, pico de gallo, cheese, sour cream, guacamole, Mexican rice, refried beans

Chicken Fajita 14.99 ♦ Beef Fajita* 18.99

QUESADILLA COMBO

pico de gallo, sour cream, guacamole, choice of a cup of tortilla soup or house salad

Chicken Fajita 11.99 ♦ Beef Fajita 12.99 ♦ Veggie 11.99

BOLDER BORDER BOWLS

cilantro lime rice, black beans, pickled red onion, queso fresco, lettuce, pico de gallo, avocado

Chicken Fajita 13.99 ♦ Beef Fajita* 15.99

Shrimp 15.99 ♦ Guacamole 13.99

CLASSIC BURRITO

topped with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso

Picadillo Beef 11.99 ♦ Chicken Tinga 11.99

CREATE YOUR OWN Lunch Combo

PICK ANY TWO
ONLY 11.99

Served with Mexican rice & refried beans. All enchiladas topped with onions.

CLASSICS

- ♦ Chicken Flauta
- ♦ Beef Empanadas (2)

SOUP OR SALAD

- ♦ Chicken Tortilla Soup
- ♦ House Salad

ENCHILADAS

- ♦ Cheese with chile con carne
- ♦ Picadillo Beef with chile con carne or queso
- ♦ Chicken Tinga with salsa verde or sour cream sauce
- ♦ Pork Carnitas with salsa verde Add 1.39

SOFT OR CRISPY TACOS

- ♦ Picadillo Beef
- ♦ Chicken Tinga
- ♦ Crispy Fish Add .99

DESSERTS

BORDER BROWNIE SUNDAE

chocolate sauce, vanilla ice cream

7.79

STRAWBERRY CHEESECAKE CHIMIS

golden-fried chimichangas filled with strawberry cheesecake

8.99

TRES LECHEs CAKE

light cake soaked in three milks, whipped cream

9.79

MINI SOPAPILLAS

honey, chocolate dipping sauce

Full 6.59 ♦ Half 3.49

BOTTOMLESS Beverages

Complimentary refills with all non-alcoholic beverages.



- ♦ STRAWBERRY LEMONADE
- ♦ ICED TEA
- ♦ PEACH ICED TEA
- ♦ MANGO ICED TEA



BORDER
REWARDS



SCAN TODAY TO START EARNING!

- ♦ FREE surprise with sign up
- ♦ HALF OFF QUESO when you hit Gold Status
- ♦ \$2 OFF queso every day
- ♦ \$5 REWARD every time you spend \$75 in qualifying purchases

* KIDS MENU AVAILABLE FOR AMIGOS 12 & UNDER *

Our ALL NEW Classic Margarita, crafted exclusively with Pueblo Viejo 104 Blanco tequila, premium orange liqueur, lemon, lime

♦ FROZEN or ON THE ROCKS ♦

CLASSIC	STRAWBERRY	MANGO
Regular 8.99 ^{\$6}	Regular 8.99	Regular 8.99
Grande 9.99	Grande 10.99	Grande 10.99

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.

• • • Premium Margaritas • • •

PERFECT PATRÓN	12.99
Patrón Silver Tequila, Patrón Citrónge orange liqueur, lemon, lime	
ULTIMATE 1800 MARGARITA	11.99
1800 Blanco Tequila, orange liqueur, organic agave nectar, lemon, lime	
SKINNY MARGARITA	10.99
Dulce Vida Organic Blanco Tequila, agave syrup, lime	
TROPICAL MARGARITA	11.99
Teremana Reposado Tequila, triple sec, coconut cream, pineapple juice, lime	
SANGRIA SWIRL	
classic frozen margarita, sangria Regular 9.99 ♦ Grande 10.99	

THE
Border
FLIGHT!

TRY ALL THREE FLAVORS

house, strawberry, & mango margaritas on the rocks

11.99

Hand-Crafted COCKTAILS

TITO'S TEXAS MULE	9.99	RED SANGRIA	8.99
Tito's Handmade Vodka, lime, ginger beer, Tajín rim		red wine, Grand Marnier, lime sour, raspberry, fresh fruit	
PINEAPPLE RUM PUNCH	8.99	CLASSIC RANCH WATER	11.99
Bacardí Superior Rum, pineapple juice, lime, pure cane sugar		Jose Cuervo Tradicional Blanco Tequila, lime, Topo Chico	
GUAVA PALOMA	11.99		
Hornitos Plata Tequila, lime sour, sparkling grapefruit, guava			

BEER

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



ASK ABOUT OUR
SELECTION OF DRAFT
& BOTTLED BEER!

TURNING UP THE FLAVOR AT ON THE BORDER



SINCE 1982, we've been serving bold, crave-worthy Tex-Mex. We're proud to be part of a family-owned restaurant group with a proven track record of running great restaurants and elevating guest experience. We've made exciting updates to bring you *fresher* ingredients & *bigger* flavor.

OUR SALSA

Made fresh daily with fire roasted tomatoes & jalapénos to bring out the authentic Tex-Mex flavors.

Queso

is thicker, richer & creamier—making it the perfect chip sidekick

CHIPS

Now lighter, crispier, & even more craveable.



OUR FAJITAS

Served sizzling over grilled onion. Steak & chicken prepared fresh every day to give you a superior bite. Served with rich Mexican butter and hand-pressed tortillas.

REFRIED Beans

Made fresh in-house with our from-scratch charro beans.



OUR Rice

Light and fluffy, steamed fresh throughout the day.



AND OUR Classic MARGARITA

Crafted with fresh juice and 100% blue agave tequila.

We're proud of where we've been and even more excited about where we're going. Thanks for being part of the journey.

• • • • • *Let's keep the fire going!* • • • • •