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

For kids ages 12 and younger.

ENCHILADA PLATE
Pick your enchilada — beef, chicken or cheese. Served with Mexican rice and refried beans. 660–830 cal

BIG KID NACHOS
Nachos, amp'd up! Big nacho chips topped with refried beans, seasoned ground beef, mixed cheese and our famous queso. 740 cal Substitute grilled chicken minus 30 cal

CHEESE QUESADILLA
It’s like a grilled cheese, but with a tortilla cut into four triangles. Served with french fries. 1210 cal Add fajita chicken add 80 cal

BORDER CHICKEN STRIPS
A fan favorite! Three all-white meat crispy chicken tenders. Served with french fries. 820 cal

GRILLED CHICKEN SOFT TACO
Mesquite-grilled chicken in a flour tortilla. Served with mixed cheese, lettuce, tomatoes, Mexican rice and refried beans. 700 cal

BUILD-YOUR-OWN MINI TACOS
Calling all taco chefs! Three mini crispy taco shells, seasoned ground beef, mixed cheese, lettuce and tomatoes. Served with Mexican rice and refried beans. 810 cal

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4 to 8 years and 1,400 to 2,000 calories a day for children ages 8 to 13 years, but calorie needs vary.

DESSERTS

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

CARAMEL CHURROS
Four traditional churros filled with warm caramel and dusted with cinnamon-sugar. Served with vanilla ice cream. 810 cal

TWO CHURROS
Served with vanilla ice cream. 360 cal

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

TWO SOPAPILLAS
Served with honey or chocolate sauce. 620/540 cal
**STARTERS**

**BORDER SAMPLER**
When you can’t pick just one! Chicken quesadillas, fajita steak nachos and mini chicken chimi’s. 200 cal

**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

**EMPAÑADAS**
Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our signature queso. 1110/1770 cal

**FIRECRACKER STUFFED JALAPEÑOS**
Six hand-made, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our signature queso. 920 cal

**GRANDE FAJITA NACHOS**
Tostada chips topped with refried beans, fajita chicken or steak and melted mixed cheese. Guacamole, sour cream, pico de gallo and pickled jalapeños served on the side. 1280/1410 cal

**GUACAMOLE**
Made in small batches throughout the day. 240 cal

**GUACAMOLE LITÉ**
Whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 570 cal

**GUAC/QUESO DUO** 530 cal

**SIGNATURE QUESO**
Prepared in-house with tomatoes, green chilies, onions, cilantro, poblano & jalapeño peppers. CUP 300 cal BOWL 480 cal

**MAKE IT BORDER STYLE**
add 170/280 cal

**MAKE IT PRIMO STYLE**
add 50/500 cal

**COMBOS**
Served with Mexican rice (add 220 cal) and refried beans (add 220 cal). Black beans (add 200 cal) available upon request.

**QUESADILLAS**
Served with fresh guacamole, sour cream & pico de gallo. 1510 cal

**BRISKET**
Brisket, sautéed onions, pickled jalapeños and creamed corn of poblano inhibition sauce. 1510 cal

**FAJITA**
Fajita chicken or steak (add 150) with poblano & onion. 1190/1280 cal

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**ENTRÉE SALADS AND SOUP**

**FAJITA SALAD**
Mesquite-grilled chicken or steak, and onions, topped with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 430/500 cal

**MANGO CHICKEN SALAD**
Mesquite-grilled chicken tossed with a crisp blend of lettuce & shredded cabbage, roasted corn, black beans, fresh mango, jicama, pico de gallo, queso fresco and lime vinaigrette. 380 cal

**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 BOWL 540 cal

**DRESSINGS:**
- Ranch (add 230 cal), Avocado Ranch (add 130 cal), Salsa (add 20 cal), Lime Vinaigrette (add 140 cal), Smoked Jalapeño Vinaigrette (add 120 cal)

**FAJITAS**

**SPECIALTY**
The ultimate fajita!
Our famous fajitas are grilled over mesquite wood and served with warm, hand-pressed flour tortillas, sour cream, pico de gallo, cheese, guacamole, Mexican rice (add 220 cal) and refried beans (add 220 cal), unless otherwise noted. Black beans (add 200 cal) available upon request.

**MY FAVORITE**
Choose any 2 Classic Fajita styles. FOR ONE FOR TWO

**CLASSIC**
Grilled shrimp 1110 cal
Portobello & Vegetables 830 cal
Grilled chicken 950 cal
Carnitas 1350 cal
Grilled Steak 1050 cal

**BORDER SMART™ CHICKEN**
Mesquite-grilled chicken with sautéed onions and red & green bell peppers. Served with black beans, white corn tortillas, pico de gallo and guacamole. 650 cal

**SHRIMP SKEWER**
Add a shrimp skewer straight from the mesquite-wood grill. 50 cal

**SOUP OR SALAD**
- Chicken tortilla soup 330 cal
- House salad 220 cal

**CREATE YOUR OWN**

**TACOS SOFT/CRISPY**
- Chickentings 210/220 cal
- Shredded or ground beef 260/250 cal
- Dos XX® fish 420 cal

**THREE-SAUCE FAJITA BURRITO**
Fajita chicken or steak, Jack cheese, pico de gallo, sautéed onion & poblano, topped with ranchero sauce, sour cream sauce and our signature queso. 920/1100 cal

**BURRITOS AND CHIMIS**

**THE BIG BORDURRITO®**
A HUGE serving of fajita chicken or steak wrapped in a seared flour tortilla with Mexican rice, mixed cheese, black beans, caramelized onion & red pepper, pico de gallo and sour cream sauce. 1590/1750 cal

**CLASSIC BURRITO**
Seasoned ground beef or chicken tinga, pico de gallo and cheese served in a flour tortilla tempered with fresh mint chimmichurri. 960 cal

**CLASSIC CHIMICHANGA**
Our Classic Burrito fried crispy and seasoned with chile con carne, sour cream sauce, green chile sauce, ranchero sauce or our signature queso. 860–1140 cal

**BURGER BOWLS**

**BORDER SMART**

**BORDER SMART**

**FAVORITES FROM THE MESQUITE GRILL**

**CHIMICHURRI CHICKEN & SHRIMP**
Mesquite-grilled chicken breast brushed with lime-cilantro chimichurri, topped with pico de gallo and melted Jack cheese, plus a skewer of grilled chimichurri shrimp. Served with cilantro lime sauce and sautéed vegetables. 620 cal

**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 sauce. 860 cal

**MEXICAN GRILLED CHICKEN**
Mesquite-grilled chicken breast topped with pico de gallo and tomatillo sauce or spicy salsa fresca. Served with sautéed vegetables and cilantro lime. 670/670 cal

**CARIBBEAN MANGO GRILLED FISH**
A seasoned mesquite-grilled whitefish fillet topped with warm pico-mango salsa. Served with sautéed vegetables and cilantro lime. 640 cal

**CARNE ASADA**
An 8 oz. marinated and seasoned mesquite-grilled steak served on a skirt with seasoned butter, sautéed vegetables and Mexican rice. 980 cal

**ENCHILADAS**

**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. 1150 cal

**BORDER QUESO BEEF ENCHILADAS**
Two seasoned ground beef enchiladas topped with our border queso. 510 cal

**TOMATILLO ENCHILADAS**
Two chicken tinga enchiladas topped with tomatillo sauce and pico de gallo. Served with cilantro lime. 460 cal

**ENCHILADAS SUIZAS**
Three hand-rolled chicken tinga enchiladas with tomatillo cream sauce and melted Jack cheese inside and out. 800 cal

**HIMICHURRI CHICKEN**
An 8 oz. marinated and seasoned mesquite-grilled chicken filet topped with warm pico-mango salsa, fresh avocado and tortilla strips. 980 cal

**BORDER SMART™**
Served with Mexican rice (add 220 cal) and refried beans (add 220 cal), unless otherwise noted. Black beans (add 200 cal) available upon request.

**SHRIMP SKEWER**
Add a shrimp skewer straight from the mesquite-wood grill. 50 cal

**GRILLED SHRIMP**
1110 cal
**PORTOBELLO & VEGETABLES**
830 cal
**GRILLED CHICKEN**
950 cal
**CARNITAS**
1350 cal
**GRILLED STEAK**
1050 cal

**DRESSINGS:**
- Ranch (add 230 cal), Avocado Ranch (add 130 cal), Salsa (add 20 cal), Lime Vinaigrette (add 140 cal), Smoked Jalapeño Vinaigrette (add 120 cal)

**NEW BORDER BITES**
Mix and match different made-to-order Border Bites for fresh flavor combinations worth sharing.

**CHICKEN FLAUTAS**
Hand-rolled yellow corn tortillas filled with chicken tinga and fried golden. Topped with a lime crema and chimmichurri and served with a side of pico de gallo and queso for dipping. 610 cal

**PUFFED GORDITA BITES**
Fresh flour tortillas filled with ground beef, pico de gallo, our signature queso and topped with lime crema, fresh lettuce and queso fresco. 600 cal

**AVOCADO FRIES**
Fresh avocado slices tempura-battered in-house, fried to order and served with a side of creamy red chile sauce. 1060 cal

**FRIED PICKLED JALAPEÑOS**
Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal

**TACOS**
All tacos are served with warm, hand-pressed flour tortillas, Mexican rice (add 220 cal) and Black beans (add 200 cal) unless otherwise noted. Black beans (add 200 cal) available upon request.

**MOS XX® FISH**
Dos XX® beer-battered fish, creamy red chile sauce, shredded cabbage & carrots, mixed cheeses and pico de gallo. TWO 1090 cal THREE 1510 cal

**BRISKET**
Shredded beef brisket, Jack cheese, fried onion strings and jalapeño BBQ sauce. TWO 835 cal THREE 1570 cal

**STREET-STYLE MINI TACOS**
Three mini white corn tortillas with chicken or steak, sautéed onion, Jack cheese, fresh avocado, pico de gallo and roasted red chile salsa. 670/720 cal

**GRILLED FISH TACOS DEL MAR**
Seasoned, mesquite-grilled whitefish brushed with lime-cilantro chimmichurri, lime-cabbage-carrot slaw and pico de gallo in three mini yellow corn tortillas. 370 cal

**CABO GRILLED SHRIMP**
Three mini white corn tortillas filled with chimmichurri-grilled shrimp and lime-cabbage-carrot slaw, topped with fresh pico de gallo and avocado. 380 cal

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