

Border Foundry Restaurant & Bar

7718 McPherson Rd Bldg. 2A Suite 2 78045-2815 · +19567245907 · Updated: Jan 14, 2026

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APPETIZERS 11

Foundry Shrimp	\$20.00
Alligator Bites	\$15.00
Fried Oyster Nachos	\$15.00
Shrimp Cakes (3)	\$18.00
Burrata	\$20.00
Ranchero Empanadas	\$15.00
Thai Pork Belly Skewers	\$18.00
Seared Ahituna over Compressed Watermelon	\$18.00
Nashville Hot Chicken Drumettes (6)	\$13.00
Fried Frog Legs	\$15.00
with Jalapeño Tartar Sauce (6)	
Yellowtail Snapper	\$18.00
with Saffron Aioli & Squid Ink Crustini (4)	

BURGERS & SANDWICHES 5

Our Classic Cheese Burger	\$15.00
Grilled red onions, lettuce, tomato, mayo, mustard, and cheddar cheese on a soft brioche bun	
Chorizo Burger	\$17.00
Chorizo, grilled panela cheese, onion, cilantro, avocado, and chipotle aioli on a soft brioche bun	
Hatch Pepper Patty Melt	\$16.00
Hatch peppers, mushrooms, onions, Swiss cheese and chipotle mayo on Texas toast	
The Reuben	\$15.00
House-made pastrami and house-made sauerkraut, Russian dressing and Swiss cheese on rye bread	
Fried Cod Sandwich	\$15.00
Cod fillet with a sesame oil slaw, roasted red pepper, and cilantro mayo on a squid ink brioche bun	

BRICK OVEN PIZZAS 10

House Smoked Salmon	\$18.00
Italian Sausage	\$16.00
Spinach Artichoke	\$15.00
Classic Margherita	\$13.00
Pizza Parillada	\$25.00
Ribeye, onions, avocado, queso caribe, and cilantro crema on a black bean base	
Chipotle Chicken Pizza	\$18.00
Pork Lover's	\$16.00
Pepperoni and Cheese	\$14.00
Shrimp Cilantro & Pecan Pesto	\$21.00
Buffalo Chicken Pizza	\$18.00
Buffalo ranch sauce, fried chicken bites, arugula, carrots, celery, pickles. Drizzled with cilantro crema	

SOUP & SALADS 8

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$8.00
Pear & Fennel Salad	AVAILABLE OPTIONS
Shaved pear and fennel, red lentils, arugula, and candied walnuts tossed in a red wine vinaigrette	\$13.00
	With grilled Chicken: \$22.00
Curried Baby Berg Salad	\$12.00
Two wedges of baby iceberg lettuce, cherry tomatoes, feta cheese, bacon crumble, and toasted pumpkin seeds with our house made curry dressing	
Mixed Green Salad	\$7.00
Cherry tomatoes, artichoke hearts, balsamic vinaigrette	
Roasted Beet Salad	\$12.00
Roasted beets, feta cheese and orange slices tossed with arugula, kale, spinach and harissa vinaigrette	
Thai Salad	AVAILABLE OPTIONS
Romaine, spinach, shaved carrots, red cabbage, peanut dressing	\$9.00
	With: Chicken: \$18.00
	With: Wagyu Beef Patty:
	\$19.00
	With: Shrimp (3): \$20.00
Grilled Romaine Caesar Salad	AVAILABLE OPTIONS
	\$9.00
	With Grilled Chicken: \$18.00
	With Seared Ahi Tuna: \$23.00

Classic Romaine Caesar Salad

AVAILABLE OPTIONS

\$7.00

With Grilled Chicken: \$16.00

With Seared Ahi Tuna: \$21.00

ENTRÉES 18

Prime Tomahawk Steak

\$90.00

Served with chipotle creamed corn and grilled cebollitas

Prime Ribeye

\$55.00

With roasted garlic au gratin potatoes and grilled broccolini

Lobster & Tenderloin

\$75.00

Lobster tail and beef tenderloin topped with a rich béarnaise sauce, crimini mushroom risotto

Huitlacoche Tenderloin

\$50.00

Two (4oz.) beef medallions with a huitlacoche/tequila cream sauce over mushroom & roasted corn risotto

Rack of Lamb

AVAILABLE OPTIONS

Poblano corn croquettes, roasted carrots, chayote, squash, and chimichurri sauce

16oz: \$50.00

Half Rack: \$35.00

Petite Rack of Veal

\$55.00

Tender veal over beet & mushroom risotto with a rosemary demiglaze

Double Bone-In Pork Chop

\$30.00

Guajillo honey glaze with gnocchi and a cilantro pecan pesto

Berkshire Pork Ossobuco

\$40.00

Braised in white wine and pineapple juice, with baby carrots and roasted garlic mashed potatoes

Grilled Swordfish

\$40.00

Swordfish steak served with red pepper couscous and an orange butter sauce

Redfish Etouffée

\$35.00

Redfish smothered in crawfish étouffée, and served on a bed of dirty rice

Herb Crusted Salmon

\$26.00

Mushroom, red pepper and zucchini farro risotto, topped with a dill yogurt sauce

Shrimp Stuffed Rainbow Trout

\$45.00

Served over Calabria pepper risotto with a lemon butter sauce

Seared Scallops (3)

\$38.00

Squid ink fettuccini Alfredo, roasted corn, sun-dried tomatoes and pancetta with saffron beurre blanc sauce

Gulf Shrimp Carbonara (5)

AVAILABLE OPTIONS

Served over house made linguini with carbonara sauce and our own thick cut bacon

\$28.00

Substitute Chicken: \$23.00

Grilled Chicken Breast	\$18.00
Served with a mushroom cauliflower rice, grilled red chimichurri zucchini, and rosemary lemon butter	
Chipotle Chicken Linguini Alfredo	\$21.00
Marinated chicken with house made linguini in a chipotle Alfredo sauce	
Duck Confit Ravioli	\$36.00
Duck confit ravioli in crimini mushroom cream sauce with balsamic reduction, herb salad and lemon vinaigrette	
Pecan Smoked Cornish Hen	\$26.00
Creamy au gratin potatoes, grilled red chimichurri zucchini, and a cilantro lemon au jus	

DRINKS 5

Hot Tea	\$4.00
Select from our tea caddy	
Bottled Water	\$3.50
Acqua Panna, Fiji, Pellegrino	
Iced Tea & Juices	\$2.50
Tea, Lemonade, Fruit Punch, Cranberry	
French Press Coffee	\$4.00
Fresh Coffee	\$3.00

SOFT DRINKS 4

Coke	
Diet Coke	
Sprite	
Dr. Pepper	