

# ON THE BORDER



## -MEXICAN GRILL & CANTINA-

On the border of Texas and Mexico, between the Rio Grande and Nueces Rivers, are some 20 million acres of drylands known as "the chaparral." Mesquite trees grew in abundance in this Brush Country and were used as the chief source of firewood because it was known to burn faster and hotter than other hardwoods. For this reason, Texas cowboys and Mexican vaqueros broiled steaks and fajitas over mesquite wood, sealing in the natural juices and imparting that irresistible flavor that only mesquite can deliver. Our special marinade, plus the mesquite wood grilling, has been the "secret" to the delicious Texas and Mexican specialties that have made On The Border famous since 1982. Relax, have fun and enjoy your unique experience at On The Border.

**On The Border, where the BOLD flavors  
of Texas and Mexico come together.**

**MENUS ARE CLEANED AND SANITIZED BETWEEN EACH USE.**



# STARTERS, BORDER DIPS & BITES



## BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken chimis. 2160 cal | 15.99

## 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 | 13.49

## EMPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our Signature Queso. 1120/1130 cal | 10.89

## 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 | 12.99

## QUESADILLAS

With fresh guacamole, sour cream & pico de gallo.

## FAJITA

Fajita chicken or steak (add 1.50) with poblano, onion and roasted red chile-tomatillo salsa. 1210/1270 cal | 11.99

## BRISKET

Brisket, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 12.99

## SPINACH & MUSHROOM

Spinach, mushrooms, roasted corn & jalapeño. 1140 cal | 11.99

## NEW! 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 | 13.79

## 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 | 12.29

## SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 8.49

### MAKE IT BORDER STYLE add .99

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

### MAKE IT PRIMO STYLE add 1.99

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

## SMOKY QUESO

Our Signature Queso kicked-up with roasted red chile-tomatillo salsa and cilantro. 400 cal | 8.99

## 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

## FIRECRACKER STUFFED JALAPEÑOS

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

## NEW! TEXAS QUESO FRIES

Queso smothered fries, topped with melted white Mexican cheese, crispy bacon crumbles, spicy avocado ranch and sliced pickled jalapeños. 1310 cal | 8.99

## 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 | 7.49

## 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 | 6.99

## FRIED PICKLED JALAPEÑOS

Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal | 5.99

# 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 & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 410/490 cal | 13.49

## TOSTADA SALAD

Shredded or ground beef or chicken tinga on a crisp blend of lettuce & shredded cabbage, mixed cheese, guacamole, sour cream, pico de gallo and pickled jalapeños. Served in a fresh tortilla shell. 630-730 cal | 12.79

## MEXICAN CHICKEN CAESAR SALAD

A blend of romaine, iceberg and cabbage tossed with Caesar dressing and topped with queso fresco, avocado, tortilla strips and mesquite-grilled chicken. 850 cal | 13.69



## 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 | 6.49 **BOWL** 520 cal | 8.49



**DRESSINGS:** Ranch (add 230 cal), **NEW!** Spicy Avocado Ranch (add 170 cal), House-made Salsa (add 20 cal), Lime Vinaigrette (add 140 cal), Caesar (add 280 cal), Smoked Jalapeño Vinaigrette (add 120 cal)

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



Each Border Smart<sup>SM</sup> item contains 690 calories or less.

**SURCHARGE** A 3.5% surcharge will be added to all Guest checks to help support the benefits for our dedicated Team Members.



# SIZZLING FAJITAS

Fajitas are grilled over mesquite wood and served with warm, hand-pressed flour tortillas, Mexican rice, choice of beans, sour cream, pico de gallo and choice of cheese or guacamole.



## THE ULTIMATE FAJITA®

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



### SPECIALTY

#### MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1680 cal | 18.99



#### 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 | 15.69

### AMP UP YOUR FAJITAS



SHRIMP SKEWER 50 cal | 4.99

### CLASSIC

GRILLED CHICKEN 1330 cal | 17.99

GRILLED STEAK 1480 cal | 19.49

CARNITAS 1670 cal | 17.99

GRILLED SHRIMP 1500 cal | 18.99

PORTOBELLO & VEGETABLES 1220 cal | 16.49

### PICK ANY 2 | CLASSIC FAJITA COMBO

FOR ONE 18.99 FOR TWO 35.99

## FROM THE MESQUITE GRILL



#### 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 | 13.99

#### 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 | 14.79



#### 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 rice and sautéed vegetables. 620 cal | 16.49



#### 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 | 18.49

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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 topped with roasted red chile-tomatillo salsa and melted Jack cheese, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1490 cal | 19.49

## BORDER QUESO BEEF ENCHILADAS

Two savory shredded or ground beef enchiladas topped with our Border Queso. 850/920 cal | 12.29

## ENCHILADAS SUIZAS

Three hand-rolled chicken tinga enchiladas with tomatillo cream sauce and melted Jack cheese inside and out. 800 cal | 12.29

## CLASSIC 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. 1160-1590 cal | 13.49

## 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 & peppers, pico de gallo and Smoky Queso. 2310/2430 cal | 14.99

## THREE-SAUCE FAJITA BURRITO

Fajita chicken or steak (add 1.50), Jack cheese, pico de gallo, sautéed onion & poblano, topped with chile con carne, sour cream sauce and our Signature Queso. 1310/1430 cal | 13.99

## GRILLED CALIFORNIA BURRITO

A seared flour tortilla stuffed with fajita steak, Jack cheese, seasoned fries, pico de gallo and avocado-ranch. 1440 cal | 13.99

## CHILES RELLENOS

Two green chile peppers stuffed with cheese, lightly fried and topped with roasted red chile-tomatillo salsa. 1380 cal | 12.99

# BORDER-STYLE TACOS

All tacos are served with Mexican rice and refried beans, unless otherwise noted.  
Black beans available upon request.



## BRISKET TACOS

Two hand-pressed flour tortillas with shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. 1370 cal | 13.29

## SOUTHWEST CHICKEN TACOS

Two hand-pressed flour tortillas with mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. 1640 cal | 12.49

## FISH TACOS

Dos XX beer-battered fish or mesquite-grilled white fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo in two corn tortillas. 1480/970 cal | 13.29

## NEW! HONEY-CHIPOTLE SHRIMP TACOS

Two hand-pressed flour tortillas with crispy-fried shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. 1100 cal | 13.29

## NEW! TACOS AL PASTOR

Two hand-pressed flour tortillas with braised and seasoned carnitas with pineapple salsa. 1000 cal | 12.79

## STREET-STYLE MINI TACOS

Three mini corn tortillas with fajita chicken or steak (add 1.00), Jack cheese, pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa. 900/1020 cal | 11.99

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# BORDER COMBOS



## CREATE YOUR OWN



12.79



13.99



14.99

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

### SOUP OR SALAD

- Chicken tortilla soup 320 cal
- House salad 210 cal
- Caesar Salad 400 cal

### TACOS **SOFT/CRISPY**

- Shredded or ground beef 200-250 cal
- Chicken tinga 190/200 cal
- Carnitas 240/250 cal
- Dos XX® fish 400 cal **Add .99**

### CLASSICS

- Beef empanadas 490 cal
- Chicken empanadas 490 cal
- Cheese chile relleno 510 cal **Add .99**

### 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
- Spinach & Mushroom 220 cal

### SUPERIOR DINNER

One crispy ground beef taco, one chicken tinga enchilada with sour cream sauce, one cheese enchilada with chile con carne and a chicken flauta. Served with Mexican rice and refried beans.  
Black beans available upon request. 1180 cal | 14.29



## BOLD TORTAS

All tortas served with fries.



### NEW! 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 | 12.49

### NEW! MONTEREY RANCH CHICKEN TORTA

Mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon and ranch dressing in a toasted bolillo roll. 1660 cal | 11.99

### NEW! BRAISED CARNITAS TORTA

Braised carnitas with creamy red chile sauce and honey-chipotle sauce, topped with shredded cabbage and pickled red onions in a toasted bolillo roll. 1720 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 or steak, brushed with lime-cilantro chimichurri.

**GRILLED CHICKEN** 670 cal | 11.99

**GRILLED SHRIMP** 670 cal | 12.99

**GRILLED STEAK** 750 cal | 12.99

**GRILLED PORTOBELLO** 580 cal | 11.99



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# 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 | 11.99    **STEAK** 1220 cal | 12.99

### QUESADILLA COMBO

A lunch-size chicken, steak (**add 1.00**), brisket (**add 1.00**) or spinach & mushroom quesadilla served with pico de gallo, sour cream and guacamole, plus a cup of chicken tortilla soup or house salad. 880-1160 cal | 9.79

### 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 1.00**) or steak (**add 1.00**), brushed with lime-cilantro chimichurri. 11.99

### TOSTADA SALAD

Shredded or ground beef or chicken tinga on a crisp blend of lettuce & shredded cabbage, mixed cheese, guacamole, sour cream, pico de gallo and pickled jalapeños. Served in a fresh tortilla shell. 630-730 cal | 12.49

### SOUTHWEST COMBO

Our Southwest Chicken Taco, one carnitas enchilada and a mini chicken chimi smothered in Border Queso. Served with Mexican rice and choice of beans. 1450-1470 cal | 9.99

### ENCHILADA & TACO

One seasoned ground beef enchilada with Border Queso and one seasoned ground beef crispy taco. Served with Mexican rice and choice of beans. 970-990 cal | 8.99

### LUNCH CHIICHANGA

Shredded or 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. 1370 cal | 9.99

# DESSERTS



### BORDER BROWNIE SUNDAE

Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. 1340 cal | 7.99

### CARAMEL SWIRL CHEESECAKE

Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 7.99

### 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 | 2.49

# BEVERAGES

**ICED TEA** 0 cal

**STRAWBERRY LEMONADE** 210 cal

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

**FOUNTAIN DRINKS** 0-180 cal | 2.99  
We proudly serve Coca-Cola® products.



180 cal



0 cal



0 cal



150 cal



150 cal



140 cal



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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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# OUR FAMOUS MARGARITAS



## SPECIALTY ROCKS MARGARITAS

### NEW! PINEAPPLE MARGARITAS

Premium pineapple margarita with 100% Blue Agave Jose Cuervo Tradicional Silver Tequila, triple sec, fresh lime juice and pineapple juice. 320 cal | 11.49

**TRY A SPICY** version shaken with fresh jalapeños for a bolder taste. 320 cal | 11.49

**TRY A SMOKY** version with Montelobos Mezcal. 320 cal | 12.49

### 1800 MERCEDES

1800 Reposado Tequila, Grand Marnier, triple sec and fresh citrus sour. 280 cal | 12.49

### THE PERFECT PATRÓN

Patrón Silver Tequila, Patrón Citrónge orange liqueur and fresh citrus sour. 250 cal | 13.49



### 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 | 12.99

### SKINNY 'RITA

Herradura Silver Tequila, agave nectar and fresh lime juice. 190 cal | 12.49

### 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 | 14.99

### BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and fresh citrus sour. **LIMIT TWO.** 340 cal | 11.49



## FROZEN MARGARITAS GRANDE/SUPER



### BLUE LAGOON

Our specialty margarita made with Malibu coconut rum and a Blue Curaçao Meltdown. 300/420 cal | 11.49/12.99

### STRAWBRRRITA

A sweet treat blended with strawberries. 300/440 cal | 10.49/11.99

### MANGO TANGO

The perfect mix of margarita and mango. 260/390 cal | 10.69/11.99

### HOUSE

Our classic margarita mix, house tequila and Juárez triple sec. Also available on the rocks. 220/340 cal | 9.49/10.99

### SANGRIA SWIRL

Two great flavors swirled together to perfection. 230/350 cal | 10.99/11.99

### CORONARITA™

Enjoy a grande frozen margarita with a 7 oz. Coronita on the side. 390 cal | 10.79

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# HANDCRAFTED TEX-MEX COCKTAILS



**NEW! MAKER'S 'RITA**

Maker's Mark, a one-of-a-kind, full-flavored bourbon shaken with Gran Gala and fresh citrus sour. 270 cal | 12.99

**NEW! CHERRY LIME RUM 'RITA**

Cruzan Aged Light Rum, shaken with cherries and limes, splashed with Sprite® for a hint of sweetness. 270 cal | 10.99

**NEW! MOJITO CLÁSICO**

Cruzan Aged Light Rum, fresh lime juice, shaken with fresh lime and mint leaves. 280 cal | 11.99

**TITO'S LIMEADE FRESCA**

Texas-made Tito's Handmade Vodka shaken with agave, fresh citrus sour and fresh lime juice. 280 cal | 10.49

**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 | 11.49

**PINEAPPLE RUM PUNCH**

Take a trip to the tropics with Bacardí Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal | 10.29



## ICE-COLD BEER



**IMPORT DRAFTS**

18 oz. 7.95 / 22 oz. 8.95

**DOMESTIC DRAFTS**

18 oz. 5.99 / 22 oz. 6.99

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

**BLUE MOON** 150/260 cal

**BUD LIGHT** 100/170 cal

**COORS LIGHT** 90/160 cal

**CORONA EXTRA** 140/230 cal

**DOS EQUIS LAGER** 120/200 cal

**HEINEKEN** 130/220 cal

**MILLER LITE** 90/150 cal

**MODELO ESPECIAL** 130/220 cal

ASK ABOUT OUR SELECTION OF BOTTLES AND CANS.

## WINES

**BY THE GLASS**

**KENDALL-JACKSON CHARDONNAY**

Peach, ginger and vanilla flavors, and a good balance between ripeness and crispness. 150 cal | 8.99

**FETZER MERLOT**

Aromas of black fruits with a touch of spice, mocha and finished with toasty oak. 150 cal | 7.99

**ROSÉ** 130 cal | 7.99

**GLEN ELLEN CABERNET**

Juicy flavors of berry and black cherry with a smooth finish. 150 cal | 7.99

Glen Ellen  
**FETZER**  
PIONEERS IN SUSTAINABILITY



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