

# TEXAS

**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.

**WILD HORSE  
DESERT**

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

# STARTERS & BORDER DIPS



## 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. 2000 cal | 12.99

## EMPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our Signature Queso. 1110/1170 cal | 10.49

## 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 | 10.99

## BORDER BITES

Small plates, big flavor!

### AVOCADO FRIES

Made to order tempura-battered avocado slices, served with a side of creamy red chile sauce. 1060 cal | 6.99

### 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. 610 cal | 5.99

### FRIED PICKLED JALAPEÑOS

Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal | 4.99

## MELTED QUESO FUNDIDO NEW

Melted Mexican and Jack cheeses mixed tableside with caramelized onions, poblano peppers and diced chicken. Enjoy by scooping warm fundido onto hand-pressed flour tortillas. 1180 cal | 11.99

## SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. **CUP** 300 cal | 6.79 **BOWL** 480 cal | 7.99

### MAKE IT BORDER STYLE add .99

Mixed with our green chile sauce for an extra kick. 170/280 cal

### MAKE IT PRIMO STYLE add 1.99

Topped with seasoned ground beef, guacamole and sour cream. add 50/100 cal

## SMOKY QUESO

Our Signature Queso kicked-up with roasted red chile tomatillo salsa and cilantro. **CUP** 250 cal | 6.99 **BOWL** 400 cal | 8.49

## 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 | 10.99

## FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 9.99



## GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 10.99



## 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. 410/480 cal | 12.99

### TOSTADA SALAD

Shredded or ground beef or chicken tinga over a crisp blend of romaine, iceberg & cabbage, mixed cheese, guacamole, sour cream, pico de gallo and pickled jalapeños. Served in a tortilla shell. 620-730 cal | 12.49

### MEXICAN CHICKEN CAESAR SALAD

A blend of romaine, iceberg & cabbage tossed with Caesar dressing and topped with queso fresco, avocado, tortilla strips and mesquite-grilled chicken. 850 cal | 12.99



### 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 | 5.99 **BOWL** 520 cal | 7.99

### DRESSINGS:

Ranch (add 230 cal), Avocado Ranch (add 130 cal), House-made Salsa (add 20 cal), Lime Vinaigrette (add 140 cal), Smoked Jalapeño Vinaigrette (add 120 cal), Caesar (add 280 cal)

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

# 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.



## CLASSIC

**GRILLED CHICKEN** 1340 cal | 16.99

**GRILLED STEAK** 1480 cal | 18.99

**CARNITAS** 1420 cal | 16.99

**GRILLED SHRIMP** 1500 cal | 17.99

**PORTOBELLO & VEGETABLES** 1220 cal | 14.99

**PICK ANY 2  
CLASSIC FAJITA COMBO  
FOR ONE 17.99 FOR TWO 35.99**

### ADD A SHRIMP SKEWER

Add a shrimp skewer straight from the mesquite-wood grill. 50 cal | 4.99

## SPECIALTY

### THE ULTIMATE FAJITA®

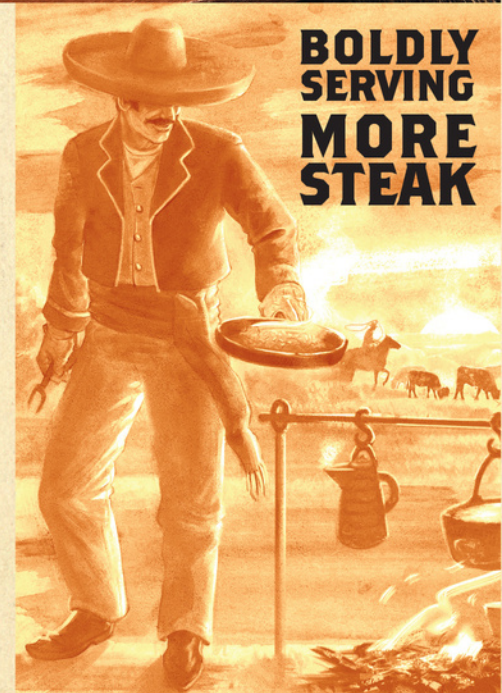
The ultimate combo of mesquite-grilled steak, chicken, shrimp and carnitas, with sautéed vegetables. 2000-2080 cal | 21.99

### MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1690 cal | 17.99

### BORDER SMART<sup>SM</sup> CHICKEN

Mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 660 cal | 14.49



## FROM THE 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 | 17.99

### 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 rice and sautéed vegetables. 620 cal | 15.99



### 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. 720 cal | 13.99

### MEXICAN GRILLED CHICKEN

Mesquite-grilled chicken breast topped with pico de gallo and house-made salsa. Served with sautéed vegetables and cilantro lime rice. 630 cal | 13.69

# BURRITOS, CHIMIS & ENCHILADAS



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



## RANCHILADAS

A 9 oz. mesquite-grilled steak topped with ranchero sauce and melted Jack cheese, plus two hand-rolled cheese enchiladas smothered in red chile sauce. 1530 cal | 18.99

## BORDER QUESO BEEF ENCHILADAS

Two savory shredded or ground beef enchiladas topped with our Border Queso. 880/950 cal | 11.79

## ENCHILADAS SUIZAS

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

## 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 | 14.49

## 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

## THREE-SAUCE FAJITA BURRITO

Fajita chicken or steak (**add 1.50**), Jack cheese, pico de gallo, sautéed onion & poblano, topped with ranchero sauce, sour cream sauce and our Signature Queso. 1340/1470 cal | 13.99

## CLASSIC BURRITO OR CHIMICHANGA

Shredded or ground beef, chicken tinga or carnitas, pico de gallo and cheese rolled in a flour tortilla smothered with red chile sauce, sour cream sauce, green chile sauce, ranchero sauce or queso. Choose Classic or Crispy Chimichanga. 1160-1580 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 warm hand-pressed flour tortillas with shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. 1240 cal | 12.99

## SOUTHWEST CHICKEN TACOS

Two warm hand-pressed flour tortillas with mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. 1490 cal | 11.99

## STREET-STYLE MINI TACOS

Three mini corn tortillas with chicken or steak (**add 1.00**), Jack cheese, pico de gallo, fresh guacamole and roasted red chile tomatillo salsa. 900/1020 cal | 11.79

## FISH TACOS

Dos XX® beer-battered fish or mesquite-grilled whitefish, creamy red chile sauce, shredded cabbage & carrots, mixed cheese and pico de gallo in two yellow corn tortillas. 1480/970 cal | 12.79




# 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 or steak, brushed with lime-cilantro chimichurri.

 **GRILLED CHICKEN** 680 cal | 11.99

 **GRILLED SHRIMP** 670 cal | 12.99

 **GRILLED STEAK** 730 cal | 12.99

 **GRILLED PORTOBELLO** 590 cal | 11.99

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



Each Border Smart™ item contains 690 calories or less.

# CREATE YOUR OWN COMBOS

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



## ENCHILADAS

- Cheese with red chile sauce 320 cal
- Shredded or ground beef with red chile sauce 210/250 cal
- Chicken tinga with green chile or sour cream sauce 180/200 cal
- Carnitas with green chile sauce 210 cal
- Spinach & mushroom 220 cal

## CLASSICS

- Beef empanadas 510 cal
- Chicken empanadas 480 cal
- Cheese Chile Relleno 510 cal **Add .99**

## TACOS SOFT/CRISPY

- Shredded or ground beef 200-280 cal
- Chicken tinga 190/200 cal
- Carnitas 210-220 cal
- Dos XX® fish 400 cal **Add .99**

## SOUP OR SALAD

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



# LUNCH

**SERVED MONDAY – FRIDAY  
UNTIL 4PM**



## BORDER'S BEST LUNCH FAJITAS

A lunch-size portion of mesquite-grilled 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** 1150 cal | 11.49

**STEAK** 1220 cal | 12.69

## QUESADILLA COMBO

A lunch-size chicken, steak (**add 1.00**) or brisket (**add 1.00**) quesadilla served with pico de gallo, sour cream and guacamole, plus a cup of chicken tortilla soup or house salad. 900–1050 cal | 9.69

## 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 over a crisp blend of romaine, iceberg & cabbage, mixed cheese, guacamole, sour cream, pico de gallo and pickled jalapeños. Served in a tortilla shell. 620-730 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 CHIMICHANGA

Shredded or ground beef or chicken tinga, pico de gallo and cheese rolled in a flour tortilla and fried crispy. Smothered in red chile sauce, sour cream sauce, green chile sauce, ranchero sauce or our Signature Queso. 1160-1580 cal | 9.99

# DESSERTS

## CARAMEL SWIRL CHEESECAKE

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

## BORDER BROWNIE SUNDAE

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



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

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.

# BEVERAGES

**STRAWBERRY  
LEMONADE** 210 cal

**ICED TEA**  
Unsweet 0 cal, Sweet 110 cal,  
Peach 60 cal, Mango 70 cal

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

**JUICE** 30-150 cal

**COFFEE** 0 cal

**MILK** 170 cal



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# MARGARITAS

## SPECIALTY ROCKS

### 1800 MERCEDES

1800 Reposado, Grand Marnier, triple sec and fresh citrus sour. 290 cal | 11.99

### THE PERFECT PATRÓN

Patrón Silver, Patrón Citrónge orange liqueur and fresh citrus sour. 260 cal | 12.99

### 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 | 12.49

### SKINNY 'RITA

Herradura Silver, agave nectar and fresh lime juice. 180 cal | 11.99

### 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, Gran Gala orange liqueur and fresh citrus sour.

**LIMIT TWO.** 340 cal | 10.99

## BOLD TO BOLDEST

NEW

### PINEAPPLE MARGARITA

Premium pineapple margarita with 100% Blue Agave Jose Cuervo Tradicional Silver Tequila, triple sec, fresh lime juice, and pineapple juice. 320 cal | 10.99

### SPICY PINEAPPLE MARGARITA

Premium pineapple margarita with 100% Blue Agave Jose Cuervo Tradicional Silver Tequila, triple sec, fresh lime juice, pineapple juice, all shaken with fresh jalapeños for a bolder taste. 320 cal | 10.99

### SMOKY PINEAPPLE MARGARITA

Premium pineapple margarita with Montelobos Mezcal, 100% Blue Agave Jose Cuervo Tradicional Silver Tequila, triple sec, fresh lime juice and pineapple juice for the boldest smoky taste. 320 cal | 11.99

## FROZEN REG/GRANDE

### BLUE LAGOON

Our specialty margarita made with Malibu coconut rum and a Blue Curaçao Meltdown. 300/420 cal | 10.99/12.69

### STRAWBRRRITA

A sweet treat blended with strawberries. 300/440 cal | 9.99/11.69

### MANGO TANGO

The perfect mix of margarita and mango. 260/390 cal | 9.99/11.69

### HOUSE

Our classic margarita mix, house tequila and triple sec. Also available on the rocks. 220/340 cal | 8.99/10.69

### SANGRIA SWIRL

Two great flavors swirled together to perfection. 250/380 cal | 9.99/11.69

### CORONARITA™

Enjoy a frozen margarita with a 7 oz. Coronita on the side. 390 cal | 9.79



**KICK UP YOUR MARGARITA!  
ADD AN OTB MELTDOWN™**

# DRAFT BEER

Draft selection and pricing varies. Ask about our Craft Beer options.

**DOS EQUIS AMBAR** 130/220 cal

**DOS EQUIS LAGER** 120/200 cal

**18 oz.** 7.50 / **22 oz.** 8.50

### DOMESTIC DRAFTS

Ask your server for selections. 120-130 cal / 190-200 cal

**18 oz.** 5.79 / **22 oz.** 6.79



**ASK ABOUT OUR SELECTION OF BOTTLES & CANS.**

# COCKTAILS

### TITO'S LIMEADE FRESCA

Texas-made Tito's Handmade Vodka shaken with agave, fresh citrus sour and fresh lime juice. 270 cal | 9.99

### 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 | 10.99

### PINEAPPLE RUM PUNCH

Take a trip to the tropics with Bacardí Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal | 8.99



# WINES BY THE GLASS

### KENDALL-JACKSON CHARDONNAY

By Robert Mondavi features peach, pear and tropical fruits. 150 cal | 8.99

### FETZER MERLOT

Nectarine, peach and honey with a sweet finish. 150 cal | 7.99

### ROSÉ

130 cal | 7.99

### DARK HORSE CABERNET

Juicy black cherry with violets and spice. 150 cal | 7.99

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