



# 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 flautas. 2160 cal | 13.29

## 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 | 10.79

## EMPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our Signature Queso. 1120/1130 cal | 8.99

## 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 | 10.99

## 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 | 10.79

## BRISKET

Brisket, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 11.79

## VEGGIE

Zucchini, squash, bell peppers and roasted red chile-tomatillo salsa. 1180 cal | 10.29

## 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 | 12.29

## 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 | 9.99

## SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 6.99

### MAKE IT BORDER STYLE add .50

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

### MAKE IT PRIMO STYLE add 1.50

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 | 7.49

## GUACAMOLE

Freshly made in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 6.99

## GUAC/QUESO DUO 560 cal | 9.99

## FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 8.99

## 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 | 7.99

## GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 10.49



## AVOCADO FRIES

Made to order tempura-battered avocado slices, served with a side of creamy red chile sauce. 1080 cal | 5.49

## 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 | 4.29

## FRIED PICKLED JALAPEÑOS

Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal | 3.49

# 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 | 11.99

## GRANDE TACO SALAD

Ground beef or chicken tinga on a crisp blend of lettuce & shredded cabbage, mixed cheese, guacamole, lime crema, pico de gallo and pickled jalapeños. Served with seasoned flour tortilla crisps. 730/630 cal | 10.29

## 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 | 4.99 **BOWL** 520 cal | 6.99

### DRESSINGS:

Ranch (add 230 cal)

**NEW!** Spicy Avocado Ranch (add 170 cal)

House-made Salsa (add 20 cal)

Lime Vinaigrette (add 140 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™ item contains 690 calories or less.



# SIZZLING 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.



## SMOKEHOUSE FAJITAS

Texas-size fajita platter with chipotle ribs, jalapeño sausage, braised carnitas, shredded beef brisket with honey-chipotle and jalapeño-BBQ sauces on the side, topped with a grilled jalapeño. 2530 cal | 32.49



## SPECIALTY

### GRANDE FAJITA TRIO

The ultimate combo of mesquite-grilled steak, chicken and shrimp, with sautéed vegetables. 1850 cal | 18.99

### MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1680 cal | 15.99

### 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. 630 cal | 11.99

## CLASSIC

**GRILLED CHICKEN** 1330 cal | 14.49

**GRILLED STEAK** 1480 cal | 16.49

**NEW! CARNITAS** 1670 cal | 14.49

**GRILLED SHRIMP** 1500 cal | 16.49

**PORTOBELLO & VEGETABLES** 1220 cal | 14.49

### PICK ANY 2 | CLASSIC FAJITA COMBO

FOR ONE 16.49    FOR TWO 30.99

## AMP UP YOUR FAJITAS



**SHRIMP SKEWER** 50 cal | 3.99

**NEW! CHIPOTLE RIBS** 290 cal | 9.49

**NEW! JALAPEÑO SAUSAGE** 340 cal | 4.99



## 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 | 16.49



### MEXICAN 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 | 11.99

### 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 | 11.99



# BURRITOS, CHIMIS & ENCHILADAS

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



## RANCHILADAS

A 9 oz. mesquite-grilled steak served with roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1490 cal | 17.49

## BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 9.99



## NEW! NEW MEXICO

Cheese chile relleno and carnitas enchilada, topped with salsa verde. 1150 cal | 10.99

## 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 | 12.49



## 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 | 10.99

## 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 | 11.49

# BORDER-STYLE TACOS

All tacos are served with warm, hand-pressed flour tortillas, Mexican rice and refried beans, unless otherwise noted. Black beans available upon request.



## BRISKET TACOS

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. **TWO** 1370 cal | 10.49 **THREE** 1800 cal | 12.49

## SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. **TWO** 1640 cal | 9.99 **THREE** 2120 cal | 11.99

## DOS XX® FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. **TWO** 1490 cal | 10.29 **THREE** 1880 cal | 12.29



## NEW! HONEY-CHIPOTLE SHRIMP TACOS

Crispy-fried shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. **TWO** 1100 cal | 10.99 **THREE** 1430 cal | 12.99

## NEW! TACOS AL PASTOR

Braised and seasoned carnitas with pineapple salsa. **TWO** 1000 cal | 10.29 **THREE** 1280 cal | 12.29

## NEW! TACOS AL CARBON

Corn tortillas with fajita chicken or steak (**add 1.00**), Jack cheese, pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa. **TWO** 860/960 cal | 10.99 **THREE** 1030/1180 cal | 12.99



# CREATE YOUR OWN COMBOS

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



ANY  
**2**  
9.49

ANY  
**3**  
10.99

ANY  
**4**  
12.49

### CLASSICS

- Chicken flautas 320 cal
- Beef empanadas 490 cal
- Chicken empanadas 490 cal
- Cheese chile relleno 510 cal **Add .99**

### TACOS **SOFT/CRISPY**

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

### ENCHILADAS

- Cheese with chile con carne 320 cal
- Seasoned ground beef with chile con carne 270 cal
- Chicken tinga with salsa verde or sour cream sauce 180/200 cal
- Carnitas with salsa verde 270 cal

### SOUP OR SALAD

- Chicken tortilla soup 320 cal
- House salad 210 cal



## BOLD BURGERS & TORTAS

All burgers and 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 | 10.49

### **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 | 9.49

### **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 | 11.99

### **NEW! LOADED QUESO BURGER**

Our Tex-Mex burger loaded with fresh guac, pico de gallo, tortilla strips, pickled jalapeños, Mexican white cheese and covered in Smoky Queso. Served on a toasted bun. 1520 cal | 10.49


### **NEW! CLASSIC CHEESEBURGER**

Two beef patties topped with American cheese, mayonnaise and ketchup. Served on a toasted bun. 1470 cal | 9.49





## **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 | 10.49

**GRILLED STEAK** 750 cal | 11.99

 **GRILLED SHRIMP** 670 cal | 11.99

 **GRILLED PORTOBELLO** 580 cal | 10.49





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 | 11.29

**STEAK** 1220 cal | 12.99

QUESADILLA COMBO

A lunch-size chicken, steak (add 1.00), brisket (add 1.00) or veggie quesadilla served with pico de gallo, sour cream and guacamole, plus a cup of chicken tortilla soup or house salad. 880–1160 cal | 8.79

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 1.50) or steak (add 1.50), brushed with lime-cilantro chimichurri. 10.49

LUNCH 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. 1000–1370 cal | 9.99

NEW! LOADED QUESO BURGER

Our Tex-Mex burger loaded with fresh guac, pico de gallo, tortilla strips, pickled jalapeños, Mexican white cheese and covered in Smoky Queso on a toasted bun. Served with fries. 10.49



CREATE YOUR OWN

PICK ANY 2 – 7.99

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

TACOS SOFT/CRISPY

- Seasoned ground beef
- Chicken tinga
- Dos XX® fish Add .99

ENCHILADAS

- Cheese with chile con carne
- Seasoned ground beef with chile con carne
- Chicken tinga with salsa verde or sour cream sauce
- Carnitas with salsa verde

CLASSICS

- Cheese chile relleno Add .99

SOUP OR SALAD

- Chicken tortilla soup
- House salad

NEW! QUESO STEAK TORTA

Fajita steak with Mexican white cheese, pico de gallo, lime chimichurri and our Signature Queso in a toasted bolillo roll. Served with fries. 10.49

NEW! MONTEREY RANCH CHICKEN TORTA

Mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon and ranch dressing in a toasted bolillo roll. Served with fries. 9.49

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. Served with fries. 11.99

DESSERTS



SOPAPILLAS

Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1330 cal | 4.99

TWO SOPAPILLAS

With honey or chocolate sauce. 620/540 cal | 2.49

CARAMEL SWIRL CHEESECAKE

Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 6.99

BORDER BROWNIE SUNDAE

Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. 1340 cal | 6.29

NEW! TRES LECHES CAKE

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 7.99

BEVERAGES

**STRAWBERRY LEMONADE** 210 cal

**ICED TEA** Unsweet 0 cal Sweet 110 cal

**PEACH ICED TEA** 60 cal

**MANGO ICED TEA** 70 cal

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



180 cal



0 cal



0 cal



150 cal



150 cal



140 cal

We proudly serve Coca-Cola® products.





# OUR FAMOUS MARGARITAS



## SPECIALTY ROCKS MARGARITAS

### NEW! DIAMANTE MARGARITA

Ultra premium margarita with Maestro Dobel Diamante Tequila made with 100% Pure Agave, Cointreau, lime agave and fresh lime juice for a smooth taste with a light finish. 270 cal | 14.99



### 1800 MERCEDES

1800 Reposado Tequila, Grand Marnier, triple sec and fresh citrus sour. 280 cal | 10.99

### THE PERFECT PATRÓN

Patrón Silver Tequila, Patrón Citrónge orange liqueur and fresh citrus sour. 250 cal | 11.49

### 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 | 10.29

### SKINNY 'RITA

Herradura Silver Tequila, agave nectar and fresh lime juice. 190 cal | 9.49

### 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 | 13.49

### BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and fresh citrus sour. **LIMIT TWO.** 340 cal | 9.49



### 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 | 9.49

**TRY A SPICY** version shaken with fresh jalapeños for a bolder taste. 320 cal | 9.49

**TRY A SMOKY** version with Montelobos Mezcal. 320 cal | 10.49



## FROZEN MARGARITAS REG/GRANDE



### BLUE LAGOON

Our specialty margarita made with Malibu coconut rum and a Blue Curaçao Meltdown. 300/420 cal | 8.49/10.29

### STRAWBRRITA

A sweet treat blended with strawberries. 300/440 cal | 7.49/9.29

### MANGO TANGO

The perfect mix of margarita and mango. 260/390 cal | 7.49/9.29

### HOUSE

Our classic margarita mix, house tequila and Juárez triple sec. Also available on the rocks. 220/340 cal | 6.49/8.29

### SANGRIA SWIRL

Two great flavors swirled together to perfection. 230/350 cal | 7.49/9.29

### CORONARITA™

Enjoy a grande frozen margarita with a 7 oz. Coronita on the side. 390 cal | 9.49



# HANDCRAFTED TEX-MEX COCKTAILS



**NEW! RANCH WATER**

Espolòn Reposado Tequila, made from 100% Blue Weber Agave, served on the rocks with Fever-Tree Sparkling Lime & Yuzu and fresh lime. 150 cal | 10.49

**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 | 10.29

**NEW! BLACKBERRY SMASH**

Hendrick's—a most unusual premium gin, shaken with blackberry and lime, garnished with fresh mint leaves. 240 cal | 10.99

**NEW! PEACH VODKA 'RITA**

Deep Eddy Peach Vodka—handcrafted from real peaches, shaken with fresh citrus sour and triple sec. 340 cal | 9.29

**NEW! CHERRY LIME RUM 'RITA**

Cruzan Aged Light Rum, shaken with cherries and limes, splashed with Sprite® for a hint of sweetness. 270 cal | 8.49

**NEW! RED SANGRIA**

House Cabernet, Presidente Brandy and fresh citrus sour, poured over fresh fruit.  
**GLASS** 150 cal | 6.99  
**PITCHER** 760 cal | 19.99

**NEW! MOJITO CLÁSICO**

Cruzan Aged Light Rum, fresh lime juice, shaken with fresh lime and mint leaves. 280 cal | 8.79

**TITO'S LIMEADE FRESCA**

Texas-made Tito's Handmade Vodka shaken with agave, fresh citrus sour and fresh lime juice. 280 cal | 8.79

**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 | 8.99

**PINEAPPLE RUM PUNCH**

Take a trip to the tropics with Bacardí Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal | 7.79



## ICE-COLD BEER



**IMPORT DRAFTS**  
REG 4.99 / GRANDE 5.59

**PREMIUM DRAFTS**  
REG 5.29 / GRANDE 6.49

**DOMESTIC DRAFTS**  
REG 3.79 / GRANDE 4.59

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

**BLUE MOON**  
150/260 cal

**CORONA EXTRA**  
140/230 cal

**MICHELOB ULTRA**  
90/150 cal

**VOODOO RANGER  
JUICY HAZE IPA**  
180/310 cal

**BUD LIGHT**  
100/170 cal

**DOS EQUIS LAGER**  
120/200 cal

**MILLER LITE**  
90/150 cal

**COORS LIGHT**  
90/160 cal

**HEINEKEN**  
130/220 cal

**MODELO ESPECIAL**  
130/220 cal

## WINES

**BY THE GLASS**

**WOODBIDGE  
CHARDONNAY**

By Robert Mondavi features peach, pear and tropical fruits. 150 cal | 6.99

**CUPCAKE MOSCATO**

Nectarine, peach and honey with a sweet finish. 140 cal | 7.99

**SUTTER HOME  
WHITE ZINFANDEL**

Strawberry and melon with a hint of vanilla. 130 cal | 6.99

**HOUSE CABERNET**

Juicy black cherry with violets and spice. 150 cal | 6.99

ASK ABOUT OUR SELECTION OF BOTTLED BEERS, PITCHERS & BUCKETS.