

MARGARITAS

SPECIALTY ROCKS

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

THE PERFECT PATRÓN
Patrón Silver, Patrón Citrónge orange liqueur and fresh citrus sour. 260 cal

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

SKINNY 'RITA
Herradura Silver, agave nectar and fresh lime juice. 180 cal

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

BORDERITA®
Lunazul Reposado, Gran Gala orange liqueur and fresh citrus sour. **LIMIT TWO.** 340 cal

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

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

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

FROZEN REG/GRANDE

BLUE LAGOON
Our specialty margarita made with Malibu coconut rum and a Blue Curaçao Meltdown. 300/420 cal

STRAWBRRRITA
A sweet treat blended with strawberries. 300/440

MANGO TANGO
The perfect mix of margarita and mango. 260/390 cal

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

SANGRIA SWIRL
Two great flavors swirled together to perfection. 250/380 cal

CORONARITA™
Enjoy a grande frozen margarita with a 7 oz. Coronita on the side. 390 cal



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

CREATE YOUR OWN COMBOS

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

ANY 2 10.29
ANY 3 12.29
ANY 4 14.29

CLASSICS

- Chicken flautas 340 cal
- Beef empanadas 510 cal
- Chicken empanadas 480 cal

TACOS SOFT/CRISPY

- Seasoned ground beef 280 cal
- Chicken tinga 190/200 cal
- Dos XX® fish 400 cal **Add .99**

SOUP OR SALAD

- Chicken tortilla soup 320 cal
- House salad 210 cal



BORDER CLASSICS

CHICKEN WINGS OR TENDERS

Choose 12 wings or 5 tenders with your choice of sauce:
• Jalapeño-BBQ
• Cholula Buffalo
• Pasilla chile rub

CHICKEN WINGS [12]

990-1140 cal | 14.99

CHICKEN TENDERS [5]

1040-1200 cal | 12.99

PIZZA

Choose from cheese, pepperoni (**add 3.00**), or chorizo & cilantro (**add 3.00**). 3350-3890 cal | 22.00

QUESO BURGER

Two beef patties smothered in smoky queso, and topped with pickled jalapeños, guacamole, white Mexican cheese, tortilla strips, and pico de gallo. Served on a toasted bun with fries. 1470 cal | 12.99

CLASSIC CHEESEBURGER

Two beef patties with American cheese, and topped with lettuce, onions, pickles, mayonnaise and ketchup. Served on a toasted bun with fries. 1420 cal | 11.99

SIDE OF FRIES 420 cal | 4.00

BEVERAGES

STRAWBERRY LEMONADE 210 cal | 2.99

ICED TEA Unsweet 0 cal | 2.99
Peach 60 cal, Mango 70 cal | 3.29

COFFEE 0 cal | 2.99

MILK 170 cal | 2.99

JUICE 30-150 cal | 2.99

FOUNTAIN DRINKS 2.99



We proudly serve Coca-Cola® products.



DRAFT BEER

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



REG/GRANDE

DOS EQUIS LAGER 120/200 cal

MICHELOB ULTRA 90/150 cal

MODELO ESPECIAL 130/220 cal

BUD LIGHT 100/170 cal

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



COCKTAILS

TITO'S LIMEADE FRESCA
Texas-made Tito's Handmade Vodka shaken with agave, fresh citrus sour and fresh lime juice. 270 cal

PRIMO LONG ISLAND
Hornitos Plata Tequila, Tito's Handmade Vodka, Bacardi Silver, Beehive Gin, triple sec, fresh lime juice and a splash of Coke. 260 cal

PINEAPPLE RUM PUNCH
Take a trip to the tropics with Bacardi Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal



WINES BY THE GLASS

WOODBRIIDGE CHARDONNAY
By Robert Mondavi features peach, pear and tropical fruits. 150 cal

CUPCAKE MOSCATO
Nectarine, peach and honey with a sweet finish. 140 cal

SUTTER HOME WHITE ZINFANDEL
Strawberry and melon with a hint of vanilla. 130 cal

SUTTER HOME MERLOT
Blackberry, plum and rich cherry with a hint of smoke & spice. 130 cal

HOUSE CABERNET
Juicy black cherry with violets and spice. 150 cal

NOVECENTO CHAMPAGNE
Sparkling wine with vibrant aromas of citric fruit. 160 cal

DESSERTS

CARAMEL SWIRL CHEESECAKE
Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 7.49

BORDER BROWNIE SUNDAE
Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. 1340 cal | 6.49

SOPAPILLAS
Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1330 cal | 5.29

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



THE BORDER STOPS OUTSIDE YOUR DOOR

REQUEST ROOM SERVICE!

BREAKFAST IS SERVED:

MON-FRI
8 AM-10 AM

SAT & SUN
8 AM-11 AM

LUNCH & DINNER FULL MENU AVAILABLE:

SUN-THURS
11 AM-9:30 PM

FRI & SAT
11 AM-10 PM

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 AFTER EACH USE.

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

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.

STARTERS & BORDER DIPS



BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2160 cal | 13.99

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 | 11.79

EMSPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our Signature Queso. 1110/1170 cal | 9.99

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. 1420/1510 cal | 11.79

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 | 11.49

BRISKET

Brisket, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 12.49

VEGGIE

Zucchini, squash, red onions & peppers. 1160 cal | 10.79



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 | 10.29

SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. **CUP** 300 cal | 5.99 **BOWL** 480 cal | 7.79

MAKE IT BORDER STYLE add .50

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

MAKE IT PRIMO STYLE add 1.50

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 | 6.49 **BOWL** 400 cal | 8.29

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 | 10.49

FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 9.79

TEXAS QUESO FRIES

Queso-smothered fries topped with melted white Mexican cheese, crispy bacon crumbles, creamy avocado ranch dressing and sliced pickled jalapeños. 1300 cal | 8.29

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



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 | 5.99

CHICKEN FLAUTAS

Crispy, hand-rolled corn tortillas filled with chicken tinga. Topped with a lime crema pizzille & served with a side of pico de gallo and queso. 610 cal | 4.99

FRIED PICKLED JALAPEÑOS

Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal | 3.79



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 | 7.79

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)

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 | 12.79

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. 730/620 cal | 10.99

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 | 15.99

GRILLED STEAK 1480 cal | 18.49

GRILLED SHRIMP 1500 cal | 18.49

PORTOBELLO & VEGETABLES 1220 cal | 15.99

PICK ANY 2 CLASSIC FAJITA COMBO FOR ONE 18.49 FOR TWO 34.99

ADD A SHRIMP SKEWER

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

SPECIALTY

GRANDE FAJITA TRIO

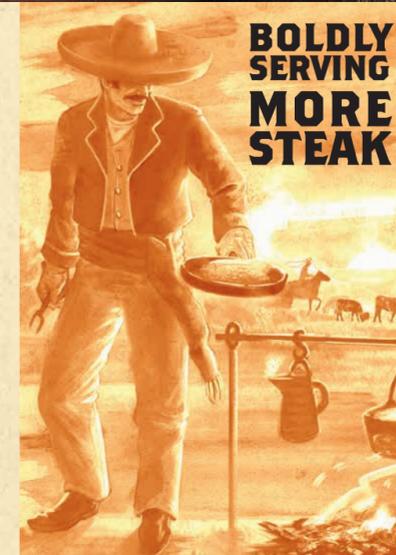
The ultimate combo of mesquite-grilled steak, chicken and shrimp, with sautéed vegetables. 1860 cal | 20.99

MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1690 cal | 17.49

BORDER SMARTSM CHICKEN

Mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 660 cal | 13.79



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

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 | 12.49

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 | 12.49

BURRITOS, CHIMIS & ENCHILADAS

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



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, green chile sauce, ranchero sauce or queso. Choose Classic or Crispy Chimichanga. 1150-1580 cal | 11.29

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 | 13.49

BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our Border Queso. 950 cal | 10.79

RANCHILADAS

A 9 oz. mesquite-grilled steak topped with ranchero sauce and melted Jack cheese, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1560 cal | 18.49



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 | 11.99

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.



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 | 11.49

SOUTHWEST CHICKEN TACOS

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. **TWO** 1490 cal | 10.29 **THREE** 1890 cal | 12.29

DOS XX[®] FISH TACOS

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. **TWO** 1480 cal | 10.49 **THREE** 1920 cal | 12.49

BRISKET TACOS

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. **TWO** 1240 cal | 10.99 **THREE** 1610 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 680 cal | 11.49

GRILLED STEAK 730 cal | 12.99

GRILLED SHRIMP 670 cal | 12.99

GRILLED PORTOBELLO 590 cal | 11.49



Each Border SmartSM item contains 690 calories or less.

2,000 calories per day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.