From the CANTINA

LUNCH MENU

MONDAY – FRIDAY | UNTIL 4PM

ON THE BORDER — MEXICAN GRILL & CANTINA —

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

Handcrafted TEX-MEX COCKTAILS

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

PEACH VODKA 'RITA
Deep Eddy Peach Vodka—handcrafted from real peaches, shaken with fresh citrus sour and triple sec. 340 cal

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

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

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

RED SANGRIA
Red wine, Presidente Brandy and fresh citrus sour, poured over fresh fruit.
GLASS 160 cal **PITCHER** 750 cal

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

Ice-Cold BEER

IMPORTED, PREMIUM AND DOMESTIC DRAFTS
AVAILABLE IN REGULAR & GRANDE SIZE

Draft selections and pricing vary.

Ask about our draft options and our selection of bottled beers, pitchers & buckets.

BLUE MOON 150/260 cal
BUD LIGHT 100/170 cal
CORONA EXTRA 140/230 cal
CORONA PREMIER 80/140 cal
DOS EQUIS LAGER 120/200 cal
HEINEKEN 130/220 cal
MICHELOB ULTRA 90/150 cal
MILLER LITE 90/150 cal
MODELO ESPECIAL 130/220 cal

BEVERAGES

STRAWBERRY LEMONADE 220 cal
ICED TEA 5-110 cal
PEACH ICED TEA 70 cal
MANGO ICED TEA 70 cal
COFFEE 0 cal
MILK 170 cal
JUICE 30–160 cal

130 cal | 0 cal | 0 cal

150 cal | 150 cal | 140 cal

We proudly serve Coca-Cola® products.

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY.

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 | 13.79 **STEAK** 1220 cal | 15.79

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. 880-1220 cal | 10.79

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. 12.99

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. 1030-1370 cal | 11.29

LOADED QUESO BURGER
Our Tex-Mex burger loaded with fresh guac, pico de gallo, tortilla strips, pickled jalapeños, Chihuahua cheese and covered in Signature Queso. Served on a toasted bun with fries on the side. 1540 cal | 12.69

CREATE YOUR OWN Combo

PICK ANY 2 | 10.29

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

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 190/220 cal
- **PORK CARNITAS** with salsa verde 270 cal **add 1.29**

SOUP OR SALAD
- **CHICKEN TORTILLA SOUP** 340 cal
- **HOUSE SALAD** 210 cal

TACOS SOFT/CRISPY
- **SEASONED GROUND BEEF** 240/250 cal
- **CHICKEN TINGA** 200/210 cal
- **DOS XX® FISH** 400 cal **add .99**

CLASSICS
- **CHICKEN FLAUTAS** 290 cal
- **BEEF EMPANADAS** 490 cal
- **CHEESE CHILE RELLENO** 510 cal **add .99**

DESSERTS

BORDER BROWNIE SUNDAE
Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. 1360 cal | 7.59

CARAMEL SWIRL CHEESECAKE
Velvety cheesecake with a rich dulce de leche swirl and caramel sauce. 640 cal | 8.79

STRAWBERRY CHEESECAKE CHIMIS
Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 8.29

SOPAPILLAS
Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1380 cal | 6.59

› **TWO SOPAPILLAS**
With honey or chocolate sauce. 620/590 cal | 3.19

TRES LECHES CAKE
A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 9.79

LIMITED QUANTITY AVAILABLE

On the border of Texas and Mexico, between the Rio Grande and Nueces Rivers, are some 20 million acres of drylands known as, "the chapparal." 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 their steaks and fajitas over mesquite wood flames, sealing in the natural juices and imparting that irresistible flavor that only mesquite can deliver. Our special marinade, plus mesquite wood grilling have been the secret to our 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.

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER
— EST 1982 —

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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.

SCAN QR CODE FOR ALLERGEN MENU.

AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT (8) OR MORE GUESTS.

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Bold STARTERS

BORDER SAMPLER
When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 15.79

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

BEEF EMPANADAS
Handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 1130 cal | 11.29

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 | 13.49

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. 990 cal | 11.99

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 | 14.69

FIRECRACKER STUFFED JALAPEÑOS
Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our Signature Queso. 920 cal | 11.29

QUESADILLAS
With fresh guacamole, sour cream & pico de gallo.

FAJITA Chicken or steak **(add 1.50)** with mixed cheese, poblano, onion and roasted red chile-tomatillo salsa. 1210/1270 cal | 13.29

BRISKET Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 14.79

VEGGIE Zucchini, squash, bell peppers, mixed cheese and roasted red chile-tomatillo salsa. 1180 cal | 13.29

MELTED QUESO FUNDIDO
Melted Chihuahua and Jack cheese mixed tableside with caramelized onions, poblano peppers and chorizo. Enjoy by scooping warm fundido onto hand-pressed flour tortillas. 1320 cal | 11.99

SIGNATURE QUESO
Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 9.29

› **MAKE IT BORDER STYLE add .50**
Mixed with salsa verde for an extra kick. 260 cal

› **MAKE IT PRIMO STYLE add 1.59**
Topped with seasoned ground beef, guacamole and sour cream. add 110 cal

GUACAMOLE LIVE!®
Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 12.79

GUACAMOLE
Freshly made in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 8.79

GUAC/QUESO DUO 560 cal | 12.29

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 | 12.99
GRILLED STEAK 750 cal | 14.49
GRILLED SHRIMP 670 cal | 14.49
GRILLED PORTOBELLO 580 cal | 12.99

SALADS & SOUP

Salads served with choice of Ranch (add 230 cal), Spicy Avocado Ranch (add 170 cal), House-made Salsa (add 20 cal), Lime Vinaigrette (add 140 cal) or Smoked Jalapeño Vinaigrette (add 120 cal).

FAJITA SALAD
Mesquite-grilled chicken or steak **(add 1.50)** and onions served sizzling on a fajita skillet. Topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 410/490 cal | 14.99

GRANDE TACO SALAD
Seasoned 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 in a crispy tortilla shell. 820/750 cal | 12.49

CHICKEN TORTILLA SOUP
Homemade chicken broth loaded with chicken tinga, rice, zucchini and Jack cheese, topped with fresh avocado and tortilla strips.
CUP 340 cal | 6.49 **BOWL** 560 cal | 8.49

EACH BORDER SMART℠ 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.

From the CANTINA

Specialty Rocks MARGARITAS

BARREL AGED 'RITA
Hornitos Black Barrel Tequila, a premium Añejo, aged in charred oak barrels, Cointreau and shaken tableside with fresh citrus sour. 340 cal **LIMIT TWO**

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

TRY IT SPICY! Shaken with fresh jalapeños for a bolder taste. 320 cal

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

THE PERFECT PATRÓN
Patrón Silver Tequila, Patrón Citrónge orange liqueur and fresh citrus sour. 280 cal

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

NEW! SKINNY MANARITA
Teremana Silver Tequila, fresh lime agave, splash of orange juice. 220 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

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

Frozen MARGARITAS

REGULAR / 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 cal

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

MANGONADA
Sweet mango margarita combined with the subtle saltiness of chamoy and spicy Tajín® Clásico Seasoning for this traditional Mexican frozen favorite! 370 cal

SANGRIA SWIRL
Two great flavors swirled together to perfection. 230/350 cal

CORONARITA™
Enjoy a grande frozen house margarita with a 7 oz. Coronita. 390 cal

ADD AN OTB MELTDOWN®
Kick up your frozen or rocks margarita with your favorite premium tequila or liqueur. Ask your server for details. add 40-70 cal

CUERVO GOLD
MILAGRO SILVER
1800 SILVER
PATRÓN SILVER
ESPOLÒN REPOSADO
1800 REPOSADO
HORNITOS BLACK BARREL
TEREMANA REPOSADO
GRAND MARNIER
CHAMBORD
COINTREAU
MIDORI
BLUE CURAÇAO
ANCHO REYES
FIREBALL

Fine WINES
BY THE GLASS

KIM CRAWFORD SAUVIGNON BLANC 140 cal

ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY 150 cal

MEIOMI PINOT NOIR 140 cal

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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 pork carnitas, shredded beef brisket with honey-chipotle and jalapeño-BBQ sauces on the side, topped with a grilled jalapeño. 2530 cal | 40.49

Specialty

NEW! THE ULTIMATE FAJITA®
The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1950 cal | 28.99

MONTEREY RANCH CHICKEN
Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1680 cal | 20.19

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 | 15.99

AMP UP YOUR FAJITAS
ADD

SHRIMP SKEWER 50 cal | 4.89

CHIPOTLE RIBS 290 cal | 10.49

JALAPEÑO SAUSAGE 300 cal | 5.89

The Classics

GRILLED CHICKEN 1330 cal | 19.59

GRILLED STEAK 1480 cal | 21.59

PORK CARNITAS 1670 cal | 21.59

GRILLED SHRIMP 1500 cal | 21.59

PORTOBELLO & VEGETABLES 1220 cal | 19.49

PICK ANY TWO CLASSIC FAJITAS
FOR ONE 21.59 | FOR TWO 38.99

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 | 19.99

MEXICAN GRILLED CHICKEN
Mesquite-grilled chicken breast topped with pico de gallo and house-made salsa. Served with sautéed vegetables and cilantro lime rice. 480 cal | 14.29

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 | 14.29

LOADED QUESO BURGER
Our Tex-Mex burger loaded with fresh guac, pico de gallo, tortilla strips, pickled jalapeños, Chihuahua cheese and covered in Signature Queso. Served on a toasted bun with fries on the side. 1540 cal | 12.69

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

EACH BORDER SMART℠ ITEM CONTAINS 690 CALORIES OR LESS.

TACOS, BURRITOS and More

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

BIRRIA QUESA TACOS
Beef barbacoa, Chihuahua cheese, diced onion and cilantro in crispy flour tortillas, served with hot consommé for dipping.
2) 1200 cal | 14.49 **3)** 1570 cal | 16.49

BRISKET TACOS
Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce.
2) 1370 cal | 13.39 **3)** 1800 cal | 15.39

SOUTHWEST CHICKEN TACOS
Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings.
2) 1640 cal | 11.79 **3)** 2120 cal | 13.79

TACOS AL CARBON
Corn tortillas with fajita chicken or steak **(add 1.50)**, Jack cheese, diced onions and chopped cilantro. Served with pico de gallo, fresh guacamole and roasted red chile-tomatillo salsa.
2) 1130/1230 cal | 12.69
3) 1430/1580 cal | 14.69

TACOS AL PASTOR
Braised and seasoned pork carnitas with pineapple salsa.
2) 1000 cal | 12.69 **3)** 1280 cal | 14.69

HONEY-CHIPOTLE SHRIMP TACOS
Crispy-fried shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage.
2) 1100 cal | 13.29 **3)** 1430 cal | 15.29

DOS XX® FISH TACOS
Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo.
2) 1490 cal | 12.29 **3)** 1880 cal | 14.29

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 Signature Queso. 2330/2450 cal | 14.99

CLASSIC BURRITO OR CHIMICHANGA
Seasoned ground beef, shredded chicken tinga, fajita chicken **(add .50)** or steak **(add 1.50)**, 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. 1190-1590 cal | 13.29

CHICKEN WINGS OR TENDERS
Choose 12 wings or 6 tenders with choice of sauce: Jalapeño-BBQ, Cholula Buffalo or pasilla chile rub.
WINGS (12) 1100-1260 cal | 14.29
TENDERS (6) 1320-1470 cal | 13.29

PIZZA
Choose from: cheese, pepperoni **(add 3.00)** or chorizo & cilantro **(add 3.00)**. 3350-389 cal | 3350-3890

Primo TEX-MEX COMBOS

All combos served with Mexican rice and refried beans, unless otherwise noted. 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 | 20.69

BORDER QUESO BEEF ENCHILADAS
Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 12.39

NEW MEXICO
Cheese chile relleno and pork carnitas enchilada topped with salsa verde. 1150 cal | 12.79

CREATE YOUR OWN

ANY 2 — 11.49
ANY 3 — 13.49
ANY 4 — 15.49

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 190/220 cal
- PORK CARNITAS with salsa verde 270 cal **add 1.29**

TACOS SOFT/CRISPY
- SEASONED GROUND BEEF 240/250 cal
- CHICKEN TINGA 200/210 cal
- DOS XX® FISH 400 cal **add .99**

CLASSICS
- CHICKEN FLAUTAS 290 cal
- BEEF EMPANADAS 490 cal
- CHEESE CHILE RELLENO 510 cal **add .99**

SOUP OR SALAD
- CHICKEN TORTILLA SOUP 340 cal
- HOUSE SALAD 210 cal

SIGNATURE SIDES
1.59 EACH

- REFRIED BEANS 220 cal
- BLACK BEANS 210 cal
- MEXICAN RICE 220 cal
- CILANTRO LIME RICE 180 cal
- FRIES **(add .40)** 420 cal
- SAUTÉED VEGETABLES **(add .70)** | 90 cal

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