

# ON THE BORDER

— MEXICAN GRILL & CANTINA —

# VEGETARIAN MENU SUGGESTIONS

09.29.2021V1

We have prepared this suggested list of vegetarian menu options based on the most current ingredient information from our food suppliers. The recipes for the following menu options do not contain beef, pork, poultry, fish or shellfish, but may contain eggs, dairy or honey. Please be aware that many of our other recipes contain poultry, meat, or fish products or products made from these ingredients, and normal kitchen operations involve the sharing of cooking and preparation areas. Therefore, the possibility exists for food items to come in contact with other food products

Due to these circumstances, we are unable to guarantee that any menu item can be completely free of poultry, meat or fish products.

**All entrées served with cilantro lime rice and choice of black beans or sautéed vegetables.**

## STARTERS & BORDER DIPS

### SIGNATURE QUESO

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

### SMOKY QUESO

Our Signature Queso kicked-up with roasted red chile tomatillo salsa and cilantro.

### ▲ CHIPS & SALSA

#### GUAC/QUESO DUO

The best of both worlds. Guacamole and a cup of queso.

#### GUACAMOLE

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

#### VEGGIE QUESADILLA

Zucchini, squash, peppers and Jack cheese. Served with guacamole, sour cream and pico de gallo.

### ▲ AVOCADO FRIES

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

### ▲ FRIED PICKLED JALAPEÑOS

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



## ENTRÉE SALADS

### FAJITA SALAD (special order)

Mesquite-grilled portobello mushroom 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.

**DRESSINGS:** *Spicy Avocado Ranch, Lime Vinaigrette, Ranch, House-made Salsa or Smoked Jalapeño Vinaigrette*

## BOLDER BORDER BOWLS

### GRILLED PORTOBELLO BORDER BOWL

Grilled portobello mushroom served atop cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema and sliced avocado.

## BURRITOS & CHIMIS

### VEGETABLE BURRITO

Sautéed vegetables and Jack cheese topped with roasted red chile-tomatillo salsa.

### ▲ VEGETABLE CHIMICHANGA

Sautéed vegetables and Jack cheese topped with roasted red chile-tomatillo salsa.

## PORTOBELLO & VEGETABLE FAJITAS

Grilled over mesquite wood and served with warm, hand-pressed flour tortillas, pico de gallo and cheese. Sour cream and guacamole available upon request.

## CHEESE

### ENCHILADAS (special order)

Two mixed cheese enchiladas with roasted red chile-tomatillo salsa.

### KIDS CHEESE QUESADILLA

listed **without** side

## CREATE YOUR OWN COMBO

### ▲ HOUSE SALAD

A crisp blend of romaine, iceberg & cabbage, pico de gallo, and queso fresco. Served with or without tortilla strips.

### CHEESE ENCHILADAS (special order)

Mixed cheese with roasted red chile-tomatillo salsa.

### SIDES:

corn & flour tortillas	guacamole
cilantro lime rice	pico de gallo
black beans	mixed cheese
sautéed vegetables	▲ french fries
sour cream	

### SAUCE OPTIONS:

salsa verde  
signature queso  
roasted red chile-tomatillo salsa

## DESSERTS

**ALL ARE AVAILABLE OPTIONS**

▲ These items could be considered vegetarian, however through the cooking process they may contain or come in contact with items that may not be acceptable as part of some vegetarian diets. Items may be cooked in oil in which meat products have been cooked. *Animal-based enzyme may be used through in the production of the cheeses.*

At On The Border, a top priority is always the health and safety of our guests. As part of our commitment to you, our vegetarian menu is based on product information provided by On The Border's approved food manufacturers. Every effort is made to keep this information current. However, it is possible that ingredient changes and substitutions may occur due to the differences in regional suppliers, recipe revisions, preparation techniques and/or the season of the year. Certain menu items may vary from restaurant to restaurant and may not be available at all locations. We highly recommend that our guests with special dietary needs consult with a restaurant manager prior to placing an order to ensure the posted information is accurate and represents the menu items sold at that particular location. Limited time offers, test products or regional items have not been included in the menus.