Handcrafted TEX-MEX COCKTAILS



PINEAPPLE RUM PUNCH

Take a trip to the tropics with Bacardí Superior Rum, pineapple juice, fresh lime juice and pure cane sugar. 260 cal | 11.59

RED SANGRIA

Red wine, Presidente Brandy and fresh citrus sour, poured over fresh fruit. GLASS 160 cal | 9.29 PITCHER 760 cal | 23.49

BLUE MOON 150/260 cal BUD LIGHT 100/170 cal COORS LIGHT 90/160 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 **VOODOO RANGER JUICY HAZE IPA** 180/310 cal





IMPORT DRAFTS

PREMIUM DRAFTS

Selection and pricing vary.

Ask about our draft options.

PEACH VODKA 'RITA

PRIMO LONG ISLAND

Deep Eddy Peach Vodka-handcrafted from real peaches,

Hornitos Plata Tequila, Tito's Handmade Vodka,

juice and a splash of cola. 260 cal | 11.89

Te-Cold BEER

DOMESTIC DRAFTS 4.89 5.99

ASK ABOUT OUR SELECTION OF

BOTTLED BEERS. PITCHERS & BUCKETS!

Bacardí Silver, Beefeater Gin, triple sec, fresh lime

shaken with fresh citrus sour and triple sec. 340 cal | 11.89

REGULAR | GRANDE

6.89 7.89

6.69

5.59







TRES LECHES CAKE

A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 11.29

BORDER BROWNIE SUNDAE Rich chocolate brownie topped with vanilla ice cream and drizzled with chocolate sauce. 890 cal | 9.59

STRAWBERRY CHEESECAKE CHIMIS Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 10.29

MINI SOPAPILLAS

Shareable mini Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1380 cal 8.99 HALF ORDER With honey or chocolate sauce. 620/590 cal | 4.29

> 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 -

STRAWBERRY LEMONADE 220 cal

ICED TEA 5-110 cal

PEACH ICED TEA 70 call

MANGO ICED TEA 70 ca

COFFEE 0 cal

MILK 170 cal

JUICE 30-160 cal



We proudly serve Pepsi® products.



pepsi. 0 cal



ROOT BEER by the pint 230 cal | 4.00





FARNING

BORDE REWARDS

\$2 off gueso every day right when you sign up \$5 reward every time you spend \$75 in qualifying purchases

Birthday surprise

Half off queso every day when you spend \$250 in a year

PLUS OTHER REWARDS AND OFFERS!

ALLANDA TO THE PROPERTY OF

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. MUST BE 21+ TO CONSUME ALCOHOLIC BEVERAGES PLEASE DRINK RESPONSIBLY

DESSERTS



WHERE THE BOLD FLAVORS **OF TEXAS & MEXICO COME TOGETHER**





SCAN THIS QR CODE FOR ACCESS TO THE **COMPLETE OTB NUTRITIONAL GUIDE AND** OUR VEGETARIAN. GLUTEN-FREE AND ALLERGEN MENUS.

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.

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

©2024 OTB Acquisition LLC. All rights reserved.



BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 21.99

FIRECRACKER STUFFED JALAPEÑOS

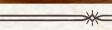
Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 1030 cal | 14.99

TEXAS OUESO FRIES Fries smothered in queso and topped with melted Jack cheese, crispy bacon crumbles spicy avocado ranch and sliced pickled

jalapeños. 1310 cal | 12.49 **BEEF EMPANADAS**

Handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 1130 cal | 15.99

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. 990 cal | 15.79



OUESADILLAS With fresh guacamole, sour cream

& pico de gallo. FAJITA Fajita chicken or steak (add 1.50)

with mixed cheese, poblano and onion 1200/1260 cal | 1779

BRISKET Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 18.99

VEGGIE Zucchini, squash, bell peppers and mixed cheese. 1170 cal | 16.79

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 | 17.79

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 | 18.99



GUACAMOLE LIVE!®

Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 15.79

GUACAMOLE

Made fresh in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 9.99

GUAC/DUESO DUO 560 cal | 14.29

SIGNATURE OUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 10.99

BORDER STYLE (add 1.80) Mixed with salsa verde for an extra kick. 260 cal

PRIMO STYLE (add 2.80) Topped with seasoned ground beef, guacamole and sour cream. add 110 cal

SALADS, BOWLS and SOUP



@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. 410/500 cal | 17.99

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 | 16.79

©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 | 6.99 **BOWL** 560 cal | 10.79

BOLDER BORDER BOWLS

Your choice of protein brushed with lime-cilantro chimichurri and mesquite-grilled to perfection. Served with cilantro lime rice, black beans, pickled red onions, toasted corn, queso fresco, shredded lettuce, pico de gallo, lime crema and sliced avocado.

CHICKEN 680 cal | 16.99 STERK 760 cal | 18.39

© SHRIMP 670 cal | 18.39 PORTOBELLO 580 cal | 16.99

SALAD DRESSINGS: Ranch (add 230 cal) • Lime Vinaigrette (add 140 cal)

House-made Salsa (add 20 cal)

 Spicy Avocado Ranch (add 170 cal) Smoked Jalapeño Vinaigrette (add 120 cal)

BORDER SMARTSM | 690 CALORIES OR LESS



Bold STARTERS

Specialty Rocks MARGARITAS

STRAWBERRY SHAKER

and fresh citrus sour, shaken and

served tableside. 420 cal | 12.99

PINEAPPLE MARGARITA

Premium pineapple margarita with

and pineapple juice. 320 cal | 11.89

TRY IT SPICY! Shaken with fresh

Premium strawberry margarita with

100% Blue Agave Milagro Silver Tequila,

triple sec, house-made strawberry purée

100% Blue Agave Jose Cuervo Tradicional

Silver Tequila, triple sec, fresh lime juice

jalapeños for a bolder taste. 320 cal | 11.89

Frozen MARGARITAS REGULAR / GRANDE

MARGARITA



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.

AMP UP YOUR FAJITAS! ADD A SHRIMP SKEWER 50 cal | 6.39



BORDERITA®

MARKY MARG

Lunazul Reposado Tequila, Gran Gala

Teremana Silver Tequila, fresh lime agave,

splash of orange juice. 220 cal | 12.69

Ultra-premium margarita featuring

Tequila, triple sec, fresh lime agave

and fresh lime juice. 240 cal | 12.49

Mark Wahlberg's Flecha Azul Blanco

orange liqueur and fresh citrus sour.

340 cal | 12.89 LIMIT TWO

SKINNY MANARITA



THE PERFECT PATRÓN Patrón Silver Tequila, Patrón Citrónge orange liqueur and fresh citrus sour. 250 cal | 13.99

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 | 14.99 LIMIT TWO

Specialty

THE ULTIMATE FAJITA® The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal | 36.79

MONTEREY RANCH CHICKEN Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon & ranch dressing. 1690 cal | 24.79

®BORDER SMART™ CHICKEN

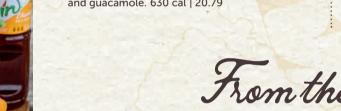
Mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 630 cal | 20.79

GRILLED STEAK 1490 cal | 25.79

PORK CARNITAS 1670 cal | 24.79

GRILLED SHRIMP 1500 cal | 25.79

PORTOBELLO & VEGETABLES 1220 cal | 23.79







Our specialty margarita made with Malibu coconut rum and a Blue Curacao Meltdown. 300/420 cal | 10.99 / 12.99

STRAWBRRRITA

A sweet treat blended with strawberries 300/440 cal | 9.99 / 11.99

MANGO TANGO The perfect mix of margarita and mango. 260/390 cal 9.99 / 11.99

MANGONADA

Sweet mango margarita combined with the subtle saltiness of chamoy and spicy Tajín® Clásico Seasoning for this traditional Mexican frozen favorite! 370 cal | 11.99

and Juárez triple sec. Also available on

HOUSE

Our classic margarita mix, house tequila

DD AN **OTB MELTDOWN**

Kick up your frozen or rocks margarita with your favorite premium teguila or ligueur. Ask your server for details. add 40-70 cal

| FLECHA AZUL BLANCO | ESF |
|-----------------------|-----|
| PATRÓN SILVER | 180 |
| MILAGRO SILVER | TER |
| 1800 SILVER | GR |
| HORNITOS BLACK BARREL | CH |
| | |

POLÒN REPOSADO 00 REPOSADO REMANA REPOSADO AND MARNIER AMBORD

COINTREAU MIDORI **BLUE CURACAO ANCHO REYES** FIREBALL

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. MUST BE 21+ TO CONSUME ALCOHOLIC BEVERAGES. PLEASE DRINK RESPONSIBLY.

MEXICAN GRILLED CHICKEN Mesquite-grilled chicken breast topped with pico de gallo and house-made salsa. Served with sautéed vegetables and cilantro lime rice. 490 cal | 18.29

SIGNATURE

SIDES

2.99 EACH

CARNE ASADA A 9 oz. marinated and seasoned mesquitegrilled steak, sliced and served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal | 25.79

• REFRIED BEANS 220 cal BLACK BEANS 210 cal

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



the rocks. 220/340 cal | 9.49 / 11.49



CORONARITA[™] Enjoy a grande frozen house margarita with a 7 oz. Coronita. 390 cal | 12.59

Two great flavors swirled together to perfection. 230/350 cal | 9.99 /11.99

SANGRIA SWIRL

Sizzling FAJITAS



The Classics

GRILLED CHICKEN 1330 cal | 24.79

PICK ANY TWO CLASSIC FAJITAS FOR ONE 25.79 | FOR TWO 44.79



IRRIA QUESA TACO

BIRRIA OUESA TACOS Beef barbacoa, Jack cheese, diced onion and cilantro in crispy flour tortillas, served with hot consommé for dipping. 2) 930 cal | 17.79 3) 1180 cal | 19.99

SOUTHWEST CHICKEN TACOS Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings 2) 1640 cal | 16.99 3) 2120 cal | 19.99

CRISPY FISH TACOS Golden-fried Alaskan cod, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. 2) 1390 cal | 17.59 3) 1730 cal | 19.99



THE BIG BORDURRITO®

A HUGE serving of fajita chicken or

cheese, black beans, caramelized

onion & peppers, pico de gallo and

Seasoned ground beef, shredded

chicken tinga, fajita chicken (add .50)

or steak (add 1.50), pico de gallo and

salsa verde, roasted red chile-tomatillo

salsa or queso, served smothered or with

cheese rolled in a flour tortilla with

chile con carne, sour cream sauce,

sauce on the side. Choose Classic or Crispy Chimichanga. 1190-1590 cal | 17.79

CLASSIC BUPPITO

OR CHIMICHANGA

steak (add 1.50) wrapped in a seared

flour tortilla with Mexican rice, mixed

Signature Queso. 2330/2450 cal | 19.69

HONEY-CHIPOTLE SHRIMP TACOS

Grilled shrimp, hand-tossed in honeychipotle sauce with cilantro, spicy avocado ranch and shredded cabbage 2) 920 cal | 17.99 3) 1150 cal | 21.99

Border-Style TACOS & BURRITOS

Served with 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. 2) 1370 cal | 16.99 3) 1800 cal | 19.99

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 | 17.59 3) 1430/1580 cal | 19.99

Primo TEX-MEX COMBOS

All combos served with Mexican rice and refried beans, unless otherwise noted. Black beans available upon request.



GRILLED QUESO CHICKEN Simple and delicious, this perfectly seasoned

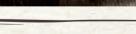
mesquite-grilled chicken breast is topped with our Signature Queso and fresh sliced avocado. Served with sautéed vegetables and cilantro lime rice. 720 cal | 18.29

• FRIES 420 cal • MEXICAN RICE add .10 | 220 cal CILANTRO LIME RICE 180 cal

BORDER SMARTSM | 690 CALORIES OR LESS

SAUTÉED VEGETABLES

add 1.10 | 100 cal



RANCHILADAS A 9 oz. mesquite-grilled steak sliced and served with roasted red chile-tomatillo salsa, plus two hand-rolled cheese enchiladas smothered in chile con carne. 1510 cal | 24.99

BORDER OUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our Border Queso. 920 cal | 16.99

NEW! GRAN PAPI

Five of your favorites on one big plate! Cheese quesadilla, chicken tinga enchilada with sour cream sauce, crispy or soft seasoned ground beef taco, chicken flauta and beef empanadas. Served with Mexican rice. 1900/1890 cal | 21.79

CREATE YOUR OWN COMBO



CLASSICS

- CHICKEN FLAUTA 290 cal
- BEEF EMPANADAS 490 cal • CHEESE CHILE RELLENO 510 cal add 2.59

- 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 2.59

TACOS SOFT/CRISPY

- SEASONED GROUND BEEF 240/250 cal
- CHICKEN TINGA 200/210 cal
- CRISPY FISH 350 cal add 2.59

SOUP OR SALAD

• CHICKEN TORTILLA SOUP 340 cal

• HOUSE SALAD 210 cal

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

