

Handcrafted **TEX-MEX COCKTAILS**



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

RED SANGRIA
Red wine, Presidente Brandy and fresh citrus sour, poured over fresh fruit.
GLASS 160 cal
PITCHER 760 cal



Ice-Cold **BEER**

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

Selection 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
- 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



BEVERAGES

- STRAWBERRY LEMONADE** 220 cal | 3.99
- ICED TEA** 5-110 cal | 3.99
- PEACH ICED TEA** 70 cal | 3.99
- MANGO ICED TEA** 70 cal | 3.99
- COFFEE** 0 cal | 2.99
- MILK** 170 cal | 2.99
- JUICE** 30-160 cal | 2.99



We proudly serve Coca-Cola® products.



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.

Classics and **FLATBREAD PIZZAS**

CLASSIC DOUBLE CHEESEBURGER
Two beef patties topped with American cheese, mayonnaise and ketchup. Served on a toasted bun with fries on the side. 1470 cal | 11.99

CHICKEN WINGS-
12 wings with your choice of sauce. 990-1140 cal | 16.49
• **JALAPEÑO-BBQ**
• **CHOLULA BUFFALO**
• **PASILLA CHILE RUB**

FLATBREAD PIZZA
Our crispy flatbread pizzas are hand-prepared and baked, topped with mozzarella cheese, toppings and sauces.
• **CHEESE** 790 cal | 13.99
• **PEPPERONI** 970 cal | 15.49

DESSERTS

TRES LECHES CAKE
A Mexican tradition. A light cake soaked in three kinds of sweet milk, topped with whipped cream and strawberry. 750 cal | 9.99

BORDER BROWNIE SUNDAE
Rich chocolate brownie topped with vanilla ice cream and drizzled with chocolate sauce. 890 cal | 9.49

STRAWBERRY CHEESECAKE CHIMIS
Decadent golden-fried chimichangas filled with creamy strawberry cheesecake, drizzled with house-made strawberry purée. 1010 cal | 9.49

MINI SOPAPILLAS
Shareable mini Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1380 cal | 7.59
HALF ORDER With honey or chocolate sauce. 620/590 cal | 3.39



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

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

ON THE **BORDER**

— MEXICAN GRILL & CANTINA —

WHERE THE BOLD FLAVORS OF TEXAS & MEXICO COME TOGETHER

Bold **STARTERS**



BORDER SAMPLER



FAJITA CHICKEN QUESADILLAS



GUACAMOLE LIVE!®

BORDER SAMPLER
When you can't pick just one! Chicken quesadillas, fajita steak nachos and chicken flautas. 2070 cal | 17.99

QUESADILLAS
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 | 17.49

BRISKET Brisket, mixed cheese, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1310 cal | 16.79

VEGGIE Zucchini, squash, bell peppers and mixed cheese. 1170 cal | 14.49

GUACAMOLE LIVE!®
Made fresh at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal | 12.99

GUACAMOLE
Made fresh in small batches throughout the day with whole avocados, red onion, cilantro, lime and salt. 270 cal | 9.49

GUAC/QUESO DUO 560 cal | 12.99

SIGNATURE QUESO
Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. 480 cal | 9.99

» **BORDER STYLE (add .50)**
Mixed with salsa verde for an extra kick. 260 cal

» **PRIMO STYLE (add 1.69)**
Topped with seasoned ground beef, guacamole and sour cream. add 110 cal

FIRECRACKER STUFFED JALAPEÑOS
Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 1030 cal | 13.49

BEEF EMPANADAS
Handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 1130 cal | 14.29

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 | 13.29

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 | 16.49

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 | 15.79

SALADS, BOWLS and **SOUP**



FAJITA CHICKEN SALAD



GRANDE TACO SALAD



SHRIMP BORDER BOWL

» **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 | 16.49

» **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 | 15.99

» **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 | 8.99

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 | 14.99 » **SHRIMP** 670 cal | 15.39
» **STEAK** 760 cal | 15.99 » **PORTOBELLO** 580 cal | 14.59

» **SALAD DRESSINGS \$1.50 EA :**
• 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 SMART™** | 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.

DENVER HGI 0224

Specialty Rocks MARGARITAS



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

MARKY MARG
Ultra-premium margarita featuring Mark Wahlberg's Flecha Azul Blanco Tequila, triple sec, fresh lime agave and fresh lime juice. 240 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 MANARITA
Teremana Silver Tequila, fresh lime agave, splash of orange juice. 220 cal

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

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

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

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

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

FLECHA AZUL BLANCO
PATRÓN SILVER
MILAGRO SILVER
1800 SILVER
HORNETS BLACK BARREL

ESPOLÓN REPOSADO
1800 REPOSADO
TEREMANA REPOSADO
GRAND MARNIER
CHAMBORD

COINTREAU
MIDORI
BLUE CURAÇAO
ANCHO REYES
FIREBALL

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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.



THE ULTIMATE FAJITA

Specialty

THE ULTIMATE FAJITA®
The ultimate combo of mesquite-grilled steak, chicken, shrimp and braised pork carnitas with sautéed vegetables. 1970 cal | 31.99

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 | 17.99

**AMP UP YOUR FAJITAS!
ADD A SHRIMP SKEWER**
50 cal | 6.99

The Classics

GRILLED CHICKEN
1330 cal | 20.89

GRILLED STEAK
1490 cal | 22.89

PORK CARNITAS
1670 cal | 21.89

GRILLED SHRIMP
1500 cal | 21.89

PORTOBELLO & VEGETABLES
1220 cal | 17.79

PICK ANY TWO CLASSIC FAJITAS
FOR ONE 22.99 | FOR TWO 40.49



GRILLED SHRIMP & STEAK FAJITAS

From the MESQUITE GRILL



MEXICAN GRILLED CHICKEN



CARNE ASADA



GRILLED QUESO CHICKEN

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 | 16.49

CARNE ASADA
A 9 oz. marinated and seasoned mesquite-grilled steak, sliced and served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal | 21.49

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 | 16.99

Border-Style TACOS & BURRITOS

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



HONEY-CHIPOTLE SHRIMP TACOS



CLASSIC BURRITO

BIRRIA QUESA TACOS
Beef barbacoa, Jack cheese, diced onion and cilantro in crispy flour tortillas, served with hot consommé for dipping. 2) 930 cal | 15.79 3) 1180 cal | 17.79

SOUTHWEST CHICKEN TACOS
Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. 2) 1640 cal | 12.99 3) 2120 cal | 14.99

DOS XX® FISH TACOS
Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage, mixed cheese and pico de gallo. 2) 1490 cal | 13.99 3) 1880 cal | 15.99

HONEY-CHIPOTLE SHRIMP TACOS
Grilled shrimp, hand-tossed in honey-chipotle sauce with cilantro, spicy avocado ranch and shredded cabbage. 2) 920 cal | 13.99 3) 1150 cal | 15.99

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 | 13.99 3) 1430/1580 cal | 15.99

BRISKET TACOS
Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. 2) 1370 cal | 13.59 3) 1800 cal | 15.59

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 with chile con carne, sour cream sauce, salsa verde, roasted red chile-tomatillo salsa or queso, served smothered or with sauce on the side. Choose Classic or Crispy Chimichanga. 1190-1590 cal | 15.49

CREATE YOUR OWN COMBO

ANY 2 14.79
ANY 3 16.79
ANY 4 18.79

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

CLASSICS
• CHICKEN FLAUTA 290 cal
• BEEF EMPANADAS 490 cal

TACOS SOFT/CRISPY
• SEASONED GROUND BEEF 240/250 cal
• CHICKEN TINGA 200/210 cal
• DOS XX® FISH 400 cal add 1.50

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



COMBO 2



COMBO 4

SIGNATURE SIDES

• REFRIED BEANS 220 cal | 2.99
• FRIES 420 cal | 2.99
• CILANTRO LIME RICE 180 cal | 2.99
• BLACK BEANS 210 cal | 2.99
• MEXICAN RICE 220 cal | 3.99
• SAUTÉED VEGETABLES 100 cal | 3.29

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