

CLASSICS & FLATBREAD PIZZAS

CLASSIC DOUBLE CHEESEBURGER

Two beef patties topped with melted American cheese, mayonnaise and ketchup. Served with fries. 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 with mozzarella cheese, toppings and sauces.

- CHEESE 790 cal | 13.99
- PEPPERONI 970 cal | 15.49



CLASSIC DOUBLE CHEESEBURGER

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



STRAWBERRY CHEESECAKE CHIMIS

BORDER BROWNIE SUNDAE

TRES LECHES CAKE

MINI SOPAPILLAS

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

FIRECRACKER STUFFED JALAPEÑOS

Four handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with ranch for dipping. 770 cal | 10.49

BEEF EMPANADAS

Four handmade pastries filled with mixed cheese & seasoned ground beef. Served with our Signature Queso. 930 cal | 10.49

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 | 13.29

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 a side of jalapeño-BBQ sauce. 1310 cal | 16.79

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

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

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

SALADS, BOWLS & SOUP



FAJITA CHICKEN SALAD



GRANDE TACO SALAD



SHRIMP BORDER BOWL

FAJITA SALAD

Enjoy our mesquite-grilled chicken or **NEW** premium outside skirt steak (add 3.50), seasoned with a secret blend of spices and just a kiss of fresh lime, served over a bed of sautéed onions on a sizzling fajita skillet. Topped tableside with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 16.49

- NEW! CHICKEN** 410 cal
- NEW! PREMIUM OUTSIDE SKIRT STEAK** 500 cal

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, expertly seasoned with our secret blend of spices 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.

- NEW! CHICKEN** 680 cal | 14.99
- NEW! PREMIUM OUTSIDE SKIRT STEAK** 760 cal | 16.99
- SHRIMP** 670 cal | 15.79
- 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)

2,000 CALORIES PER DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

BORDER SMART™ | 700 CALORIES OR LESS

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.

New! SIZZLING FAJITAS

Our **NEW** mesquite-grilled fajita line-up brings you more. It starts with our **NEW** premium outside skirt steak, chicken or your choice of protein. More flavor with our **NEW** blend of spices, more fajita veggies and a grilled jalapeño for an extra kick of spice and flavor!



THE ULTIMATE FAMILY FAJITA FEAST

For over 40 years we've been grilling our premium meats over mesquite wood that imparts a smoky flavor and locks in the juices for unmatched taste and flavor.

Served with our signature fresh, hand-pressed flour tortillas, pico de gallo, cheese, sour cream, guacamole, Mexican rice and refried beans.

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

CLASSICS FOR ONE

NEW! GRILLED CHICKEN
1330 cal | 20.99

NEW! PREMIUM GRILLED OUTSIDE SKIRT STEAK
1490 cal | 23.99

PORK CARNITAS 1670 cal | 21.99

GRILLED SHRIMP 1500 cal | 21.99

PORTOBELLO & VEGETABLES
1220 cal | 20.69

PICK TWO* 23.99

CLASSICS FOR TWO*
Pick any two of our classic fajitas. 40.49

*Please note additional charge for double premium steak selection applies.

FAMILY FAJITA FEASTS

FEASTS SERVE UP TO 4.

Our sizzling platters feature your choice of our **NEW** premium mesquite-grilled outside skirt steak, seasoned chicken, citrus-marinated seared pork carnitas, and chimichurri-brushed shrimp.

NEW! THE ULTIMATE FAMILY FAJITA FEAST
The ultimate feast with all four of our proteins plus a bounty of sautéed vegetables. 5940 cal | 59.99

NEW! FAMILY PICK TWO FEAST*
Pick two of our classic premium proteins. 4840-5550 | 60.99

CLASSICS REIMAGINED

MONTEREY RANCH CHICKEN
Our **NEW** mesquite-grilled chicken breast, expertly seasoned and smothered with melted Jack cheese, crumbled bacon and ranch dressing. 1690 cal | 21.19

BORDER SMARTSM CHICKEN
Light and flavorful! Our **NEW** 8 oz. mesquite-grilled chicken, sautéed onions and red & green bell peppers. Served with black beans, corn tortillas, pico de gallo and guacamole. 690 cal | 17.99

THE ULTIMATE FAJITA[®] SERVES 1-2
The ULTIMATE combo! Our **NEW** premium mesquite-grilled outside skirt steak and chicken, seasoned to perfection with our signature spices, accompanied by chimichurri-brushed shrimp, citrus-marinated seared pork carnitas and sautéed vegetables. 1970 cal | 32.99

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 barbaacoa, 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
Our **NEW** 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

NEW! TACOS AL CARBON
Flour 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) 1120/1560 cal | 13.99
3) 1320/1710 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



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

FROM THE MESQUITE GRILL



NEW! CARNE ASADA

A 1/2 lb. of our **NEW** premium outside skirt steak, marinated and seasoned with our signature spices and grilled to perfection over mesquite wood to lock in flavor. Served sliced on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 1050 cal | 22.99

GRILLED QUESO CHICKEN

Our **NEW** mesquite-grilled chicken breast is seasoned with our signature spices, then topped with our creamy Signature Queso and fresh sliced avocado. Served with sautéed vegetables and cilantro lime rice. 720 cal | 16.99

MEXICAN GRILLED CHICKEN

Our **NEW** 8 oz. mesquite-grilled chicken breast is seasoned to perfection with our signature spices. Topped with pico de gallo & house-made salsa. Served with sautéed vegetables and cilantro lime rice. 550 cal | 16.49



CARNE ASADA



COMBO 2



COMBO 4

SIGNATURE SIDES

3.99 EACH

- REFRIED BEANS 220 cal
- MEXICAN RICE 220 cal
- CILANTRO LIME RICE 180 cal
- BLACK BEANS 210 cal
- FRIES 420 cal
- SAUTÉED VEGETABLES 100 cal

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★ PREMIUM MARGARITAS ★

THE PERFECT PATRÓN



All of our margaritas are crafted exclusively with 100% blue agave tequila from Jalisco, using fresh lime juice and fruit purées.

THE PERFECT PATRÓN

Premium perfection, featuring Patrón Silver Tequila, Patrón Citrónge orange liqueur and house-made lime sour. 260 cal

NEW! ULTIMATE 1800 MARGARITA

Reserva premium 1800 Blanco Tequila partnered with Agavero Orange Liqueur and our NEW fresh agave mix. 240 cal

BORDERITA®

Lunazul Reposado Tequila, Gran Gala orange liqueur and house-made lime sour. 360 cal

BARREL AGED 'RITA

Hornitos Black Barrel Tequila, a premium añejo aged in charred oak barrels, shaken tableside with Cointreau and house-made lime sour. 390 cal

NEW! CLASSIC ROCKS HOUSE 'RITA

Our NEW house margarita has been crafted with the finest ingredients, starting with 100% blue agave Jose Cuervo Tradicional Plata Tequila, Agavero Orange Liqueur, and our NEW fresh agave mix. Each component has been carefully selected to create a truly exceptional drinking experience. Available regular OR grande size. 200/300 cal

STRAWBERRY 250/370 cal
MANGO 230/330 cal

SKINNY MARGARITA

Guilt-free indulgence featuring Dulce Vida Organic Tequila, agave syrup and fresh lime juice. 180 cal

SPICY GHOST 'RITA

Ghost Tequila Blanco, 100% blue agave tequila with a pinch of ghost pepper, paired with our NEW fresh agave mix. 220 cal



PINEAPPLE MEZCAL MARGARITA

NEW! PINEAPPLE MEZCAL MARGARITA

Jose Cuervo Tradicional Plata Tequila, mezcal, spicy agave syrup, our NEW fresh agave mix, pineapple juice, lime and mint. Served in a traditional stone cantarito. 250 cal

NEW! TROPICAL MARGARITA

Teremana Reposado Tequila and triple sec paired with coconut cream, pineapple and lime juices. 300 cal

FROZEN MARGARITAS

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

Classic frozen margarita swirled with our NEW red sangria for the perfect fusion of flavors. Available regular OR grande size. 230/380 cal

CORONARITA™

Enjoy a grande frozen house margarita with a 7 oz. Coronita. 410 cal

FROZEN HOUSE 'RITA

Our NEW frozen margarita features Monte Albán Silver Tequila, triple sec and tangy margarita mix. Available regular OR grande size. 240/360 cal

STRAWBERRY 310/460
MANGO 280/410 cal



CLASSIC HOUSE 'RITA

ADD AN OTB MELTDOWN®

Kick up your frozen or rocks margarita with PATRÓN, GRAND MARNIER or your favorite premium tequila. Ask your server for details. add 40-70 cal



★ HAND-CRAFTED ★ TEX-MEX COCKTAILS

NEW! JALISCO SUNRISE

Olmecca Altos Silver Tequila, orange juice, mango purée and fresh lime juice with a hint of hibiscus. 310 cal

NEW! TITO'S TEXAS MULE

Tito's Handmade Vodka, fresh lime juice and Fever-Tree Ginger Beer, served with a Tajín® rim for a tangy and spicy twist. 160 cal

NEW! RED SANGRIA

NEW blend of red wine, Grand Marnier, house-made lime sour and a kiss of raspberry, served over fresh fruit.

GLASS 240 cal PITCHER 820 cal

PINEAPPLE RUM PUNCH

Bacardi Superior Rum, pineapple and lime juices with pure cane sugar. 270 cal



JALISCO SUNRISE

NEW! GUAVA PALOMA

Hornitos Plata Tequila with house-made lime sour, Fever-Tree Sparkling Grapefruit and a touch of guava. 200 cal

NEW! CLASSIC RANCH WATER

A frosty mug of Jose Cuervo Tradicional Plata Tequila and house-made lime sour, served with a 12 oz. bottle of Topo Chico. 240 cal



CLASSIC RANCH WATER

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

★ BORDER FLIGHTS ★



NEW! PREMIUM MARGARITA FLIGHT

Three amazing margarita samples—the Ultimate 1800 (blanco tequila), Borderita® (reposado tequila), and the Barrel Aged 'Rita (añejo tequila) let you experience three great premium margs at a great price. 450 cal

NEW! MARGARITA FLAVOR FLIGHT

A trio of our **NEW** Classic Rocks House 'Rita flavors, expertly crafted with Jose Cuervo Tradicional Plata Tequila, Agavero Orange Liqueur, our **NEW** fresh agave mix and fruit purées. Enjoy classic, strawberry and mango. 330 cal

★ ICE-COLD ★ BEER

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

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

BLUE MOON 150/260 cal

BUD LIGHT 100/170 cal

COORS LIGHT 90/160 cal

CORONA EXTRA 140/230 cal

CORONA PREMIER 90/140 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



★ BOTTOMLESS BEVERAGES ★

Complimentary refills with all non-alcoholic 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

Sprite

150 cal



140 cal



150 cal