

LUNCH

Served Monday–Friday until 4PM.

BORDER'S BEST LUNCH FAJITAS

A lunch-size portion of mesquite-grilled steak or chicken, served with warm flour tortillas, pico de gallo, sour cream, cheese, guacamole, Mexican rice and refried beans.

CHICKEN 1330 cal

STEAK 1400 cal

QUESADILLA COMBO

A lunch-size chicken, steak or brisket quesadilla served with pico de gallo, sour cream and guacamole, plus a cup of chicken tortilla soup or house salad. 910–1070 cal

BORDER BOWLS

Cilantro lime rice, black beans, bell peppers, queso fresco, shredded lettuce, pico de gallo and sliced avocado topped with your choice of protein. Choose from mesquite-grilled chicken, portobello, shrimp or steak, brushed with lime-cilantro chimichurri.

FAMILY MEALS

SERVES 4-5



Served with chips & salsa, Mexican rice and choice of beans, unless otherwise noted.

TACO FAMILY MEAL

4800-5620 cal

ENCHILADA FAMILY MEAL

5150-6140 cal

ENCHILASAGNA FAMILY MEAL

Served with house salad and choice of dressing.

VEGGIE 4270-4960 cal

KING RANCH OR GREEN CHILE CARNITAS

4680-5690 cal

SIDES

RICE

Cilantro lime 180 cal
Mexican 220 cal

BEANS

Black 200 cal
Refried 230 cal

SAUTÉED VEGETABLES

100 cal

HOUSE SALAD 240 cal

GRILLED SHRIMP SKEWER

3 per order 50 cal

TACO SOFT/CRISPY

Seasoned ground beef 260/250 cal

Chicken tinga 210/200 cal

EMPANADAS

2 per order

Beef 510 cal

Chicken 480 cal



CREATE YOUR OWN

ANY 2

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

SOUP OR SALAD

- Chicken tortilla soup
- House salad

ENCHILADAS

- Cheese & onion with chile con carne
- Seasoned ground beef with chile con carne
- Chicken tinga with green chile or sour cream sauce

TACOS SOFT/CRISPY

- Chicken tinga
- Seasoned ground beef
- Dos XX® fish 420 cal

KIDS

For kids ages 12 and younger.

ENCHILADA PLATE

Pick your enchilada — beef, chicken or cheese. Served with Mexican rice and refried beans. 660-830 cal

BIG KID NACHOS

Nachos, amped up! Big nacho chips topped with refried beans, seasoned ground beef, mixed cheese and our famous queso. 740 cal
Substitute grilled chicken minus 30 cal

CHEESE QUESADILLA

It's like a grilled cheese, but with a tortilla cut into four triangles. Served with french fries. 1210 cal
Add fajita chicken add 80 cal

BORDER CHICKEN STRIPS

A fan favorite! Three all-white meat crispy chicken tenders. Served with french fries. 820 cal

CORN DOG

All of your hot dog goodness on a stick. Served with french fries. 580 cal

GRILLED CHICKEN SOFT TACO

Mesquite-grilled chicken in a flour tortilla. Served with mixed cheese, lettuce, tomatoes, Mexican rice and refried beans. 700 cal

BUILD-YOUR-OWN MINI TACOS

Calling all taco chefs! Three mini crispy taco shells, seasoned ground beef, mixed cheese, lettuce and tomatoes. Served with Mexican rice and refried beans. 810 cal

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4 to 8 years and 1,400 to 2,000 calories a day for children ages 8 to 13 years, but calorie needs vary.

DESSERTS

BORDER BROWNIE SUNDAE

Rich chocolate & walnut brownie topped with vanilla ice cream and drizzled with chocolate sauce. Feeds up to four. 1340 cal

CARAMEL CHURROS

Four traditional churros filled with warm caramel and dusted with cinnamon-sugar. Served with vanilla ice cream. 810 cal

TWO CHURROS

Served with vanilla ice cream. 360 cal

SOPAPILLAS

Five Mexican pastries coated in cinnamon-sugar. Served with honey and chocolate sauce for dipping. 1330 cal

TWO SOPAPILLAS

With honey or chocolate sauce. 620/540 cal

CATERING THAT SIZZLES

For parties from 10 to 10,000, our catering and to-go menus have you covered at

ONTHEBORDER.COM

2,000 calories per day is used for general nutrition advice, but calorie needs vary.
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ON THE
BORDER



We proudly serve Coca-Cola® products.

ON THE
BORDER
TO-GO MENU

STARTERS

BORDER SAMPLER

When you can't pick just one! Chicken quesadillas, fajita steak nachos and mini chicken chimis. 2000 cal

STACKED NACHOS

Chips piled high with seasoned ground beef, refried beans and queso. Topped with lime crema, pico de gallo, pickled jalapeños and guacamole. 2030 cal

EMPANADAS

Handmade pastries filled with mixed cheese & chicken tinga or seasoned ground beef. Served with our signature queso. 1110/1170 cal

FIRECRACKER STUFFED JALAPEÑOS

Six handmade, tempura-fried jalapeños filled with mixed cheese and chicken. Served with our signature queso. 920 cal

GRANDE FAJITA NACHOS

Tostada chips topped with refried beans, fajita chicken or steak and melted mixed cheese. Guacamole, sour cream, pico de gallo and pickled jalapeños served on the side. 1280/1410 cal

GUACAMOLE

Made in small batches throughout the day. 240 cal

GUACAMOLE LIVE!®

Whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt. 750 cal

GUAC/QUESO DUO 530 cal

SIGNATURE QUESO

Prepared in-house with tomatoes, green chiles, onions, cilantro, poblano & jalapeño peppers. **CUP** 300 cal **BOWL** 480 cal

MAKE IT BORDER STYLE

add 170/280 cal
Mixed with our green chile sauce for an extra kick.

MAKE IT PRIMO STYLE

add 50/100 cal
Topped with seasoned ground beef, guacamole and sour cream.

QUESADILLAS

Served with fresh guacamole, sour cream & pico de gallo.

BRISKET

Brisket, sautéed onions, pickled jalapeños and side of jalapeño-BBQ sauce. 1300 cal

FAJITA

Fajita chicken or steak (add 1.50) with poblano & onion. 1190/1280 cal

2,000 calories per day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

ENTRÉE SALADS AND SOUP

FAJITA SALAD

Mesquite-grilled chicken or steak, and onions, topped with a crisp blend of lettuce & shredded cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco. 430/500 cal

GRANDE TACO SALAD

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 with seasoned flour tortilla crisps. 710/630 cal

DRESSINGS: Ranch (add 230 cal), Avocado Ranch (add 130 cal), Salsa (add 20 cal), Lime Vinaigrette (add 140 cal), Smoked Jalapeño Vinaigrette (add 120 cal)

MANGO CHICKEN SALAD

Mesquite-grilled chicken tossed with a crisp blend of lettuce & shredded cabbage, roasted corn, black beans, fresh mango, jicama, pico de gallo, queso fresco and lime vinaigrette. 380 cal

CHICKEN TORTILLA SOUP

Homemade chicken broth loaded with chicken tinga, rice, zucchini and Jack cheese, topped with fresh avocado and tortilla strips. **CUP** 330 cal **BOWL** 540 cal

FAVORITES FROM THE MESQUITE GRILL

CHIMICHURRI CHICKEN & SHRIMP

Mesquite-grilled chicken breast brushed with lime-cilantro chimichurri, topped with pico de gallo and melted Jack cheese, plus a skewer of grilled chimichurri shrimp. Served with cilantro lime rice and sautéed vegetables. 620 cal

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. 860 cal

MEXICAN GRILLED CHICKEN

Mesquite-grilled chicken breast topped with pico de gallo and tomatillo sauce or spicy salsa fresca. Served with sautéed vegetables and cilantro lime rice. 670/620 cal

CARIBBEAN MANGO GRILLED FISH

A seasoned mesquite-grilled whitefish fillet topped with warm pico-mango salsa. Served with sautéed vegetables and cilantro lime rice. 640 cal

CARNE ASADA

An 8 oz. marinated and seasoned mesquite-grilled steak served on a skillet with seasoned butter, sautéed vegetables and Mexican rice. 980 cal



COMBOS

Served with Mexican rice (add 220 cal) and refried beans (add 220 cal). Black beans (add 200 cal) available upon request.

SUPERIOR DINNER

One crispy seasoned ground beef taco, one chicken enchilada with sour cream sauce, one cheese & onion enchilada with chile con carne and a mini chicken chimi. Served with a side of queso. 1180 cal

CREATE YOUR OWN



SOUP OR SALAD

- Chicken tortilla soup 330 cal
- House salad 220 cal

CLASSICS

- Mini chicken chimi 320 cal
- Beef empanadas 510 cal
- Chicken empanadas 480 cal

TACOS SOFT/CRISPY

- Chicken tinga 210/200 cal
- Shredded or ground beef 260/250 cal
- Dos XX® fish 420 cal

ENCHILADAS

- Cheese & onion with chile con carne 360 cal
- Seasoned ground beef with chile con carne 310 cal
- Chicken tinga with green chile or sour cream sauce 210/250 cal

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.

Each Border Smart™ item contains 690 calories or less.

FAJITAS

Our famous fajitas are grilled over mesquite wood and served with warm, hand-pressed flour tortillas, sour cream, pico de gallo, cheese, guacamole, Mexican rice (add 220 cal) and refried beans (add 220 cal), unless otherwise noted. Black beans (add 200 cal) available upon request.

SPECIALTY

THE ULTIMATE FAJITA®

The ultimate combo of mesquite-grilled steak, chicken and shrimp, carnitas and sautéed vegetables. 1680 cal

MONTEREY RANCH CHICKEN

Your favorite mesquite-grilled chicken smothered with melted Jack cheese, crumbled bacon and ranch dressing. 1320 cal

BORDER SMART™ CHICKEN

Mesquite-grilled chicken with sautéed onions and red & green bell peppers. Served with black beans, white corn tortillas, pico de gallo and guacamole. 650 cal

SHRIMP SKEWER

Add a shrimp skewer straight from the mesquite-wood grill. 50 cal

ENCHILADAS

RANCHILADAS

An 8 oz. mesquite-grilled steak topped with ranchero sauce and melted Jack cheese, plus two hand-rolled cheese & onion enchiladas smothered in chile con carne. 1150 cal

BORDER QUESO BEEF ENCHILADAS

Two seasoned ground beef enchiladas topped with our border queso. 510 cal

Served with Mexican rice (add 220 cal) and refried beans (add 220 cal), unless otherwise noted. Black beans (add 200 cal) available upon request.

TOMATILLO ENCHILADAS

Two chicken tinga enchiladas topped with tomatillo sauce and pico de gallo. Served with cilantro lime rice. 460 cal

ENCHILADAS SUIZAS

Three hand-rolled chicken tinga enchiladas with tomatillo cream sauce and melted Jack cheese inside and out. 800 cal

BURRITOS AND CHIMIS

Served with Mexican rice (add 220 cal) and refried beans (add 220 cal). Black beans (add 200 cal) available upon request.

THE BIG BORDURRITO®

A HUGE serving of fajita chicken or steak wrapped in a seared flour tortilla with Mexican rice, mixed cheese, black beans, caramelized onion & red pepper, pico de gallo and sour cream sauce. 1570/1750 cal

THREE-SAUCE FAJITA BURRITO

Fajita chicken or steak, Jack cheese, pico de gallo, sautéed onion & poblano, topped with ranchero sauce, sour cream sauce and our signature queso. 920/1100 cal

CLASSIC BURRITO

Seasoned ground beef or chicken tinga, pico de gallo and cheese rolled in a flour tortilla smothered with chile con carne, sour cream sauce, green chile sauce, ranchero sauce or our signature queso. 720–1010 cal

CLASSIC CHIMICHANGA

Our Classic Burrito fried crispy and smothered with chile con carne, sour cream sauce, green chile sauce, ranchero sauce or our signature queso. 860–1140 cal

BORDER BOWLS

Cilantro lime rice, black beans, bell peppers, queso fresco, shredded lettuce, pico de gallo and sliced avocado topped with your choice of protein. Choose from mesquite-grilled chicken, portobello, shrimp or steak, brushed with lime-cilantro chimichurri.

GRILLED PORTOBELLO 580 cal

GRILLED SHRIMP 660 cal

GRILLED CHICKEN 670 cal

GRILLED STEAK 720 cal

NEW BORDER BITES

Mix and match different made-to-order Border Bites for fresh flavor combinations worth sharing.

CHICKEN FLAUTAS

Hand-rolled yellow corn tortillas filled with chicken tinga and fried golden. Topped with a lime crema drizzle and served with a side of pico de gallo and queso for dipping. 610 cal

PUFFED GORDITA BITES

Fresh fried puffy dough topped with ground beef, pico de gallo, our signature queso and topped with lime crema, fresh lettuce and queso fresco. 600 cal

AVOCADO FRIES

Fresh avocado slices tempura-battered in-house, fried to order and served with a side of creamy red chile sauce. 1060 cal

FRIED PICKLED JALAPEÑOS

Pickled jalapeños lightly breaded, flash-fried and served with a side of ranch for dipping. 420 cal

TACOS

All tacos are served with warm, hand-pressed flour tortillas, Mexican rice (add 220 cal) and refried beans (add 220 cal), unless otherwise noted. Black beans (add 200 cal) available upon request.

SOUTHWEST CHICKEN

Mesquite-grilled chicken, cheddar cheese, creamy red chile sauce and fried onion strings. **TWO** 1090 cal **THREE** 1510 cal

DOS XX® FISH

Dos XX beer-battered fish, creamy red chile sauce, shredded cabbage & carrots, mixed cheese and pico de gallo. **TWO** 1090 cal **THREE** 1510 cal

BRISKET

Shredded beef brisket, Jack cheese, fried onion strings and jalapeño-BBQ sauce. **TWO** 850 cal **THREE** 1250 cal

STREET-STYLE MINI TACOS

Three mini white corn tortillas with chicken or steak, sautéed onion, Jack cheese, fresh avocado, pico de gallo and roasted red chile salsa. 670/720 cal

GRILLED FISH TACOS DEL MAR

Seasoned, mesquite-grilled whitefish brushed with lime-cilantro chimichurri, lime cabbage-carrot slaw and pico de gallo in three mini yellow corn tortillas. 370 cal

CABO GRILLED SHRIMP

Three mini white corn tortillas filled with chimichurri-grilled shrimp and lime cabbage-carrot slaw, topped with fresh pico de gallo and avocado. 380 cal

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