VEGETARIAN MENU

STARTERS

▲ CHIPS® & SALSA

▲ SIGNATURE QUESO
Dip into our original 1982 queso recipe, prepared in-house with tomatoes, green chiles, onion, cilantro, poblano and just the right kick of jalapeño.

GUAC/QUESO DUO
The best of both worlds. Guacamole and a cup of queso.

GUACAMOLE LIVE!®
It’s the freshest guacamole on the planet because we make it right at your table with whole avocados, tomato, jalapeño, cilantro, red onion, lime and a pinch of salt.

GUACAMOLE
Made in small batches throughout the day.

▲ SPINACH & MUSHROOM QUESADILLAS
Spinach & mushrooms with roasted corn and jalapeño. Served with guacamole, sour cream and pico de gallo.

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

SALADS

MANGO SALAD
Special order grilled portobello mushroom
A crisp blend of romaine, iceberg & cabbage tossed with mesquite-grilled portobello mushroom, roasted corn, black beans, mango, jicama, pico de gallo, queso fresco and fat-free mango citrus vinaigrette.

FAJITA SALAD
Special order grilled portobello mushroom
Sizzling mesquite-grilled portobello mushroom topped tableside over a crisp blend of romaine, iceberg & cabbage, pico de gallo, roasted corn, fresh avocado and queso fresco.

DRESSINGS:
Chipotle-Honey Mustard, Ranch, Smoked Jalapeño Vinaigrette, Fat-Free Mango Citrus Vinaigrette, Avocado Ranch or Salsa

BORDER BOWLS

Grilled portobello mushroom brushed with lime-cilantro chimichurri. Served with cilantro lime rice, black beans, bell peppers, queso fresco, shredded lettuce, pico de gallo and sliced avocado.

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▲ 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.
Animal-based enzyme may be used through the production of the cheese.
*Items may be cooked in oil in which meat products have been cooked.
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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.
VEGETARIAN MENU

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

FAJITAS
PORTOBELLO & VEGETABLES
Our famous fajitas are grilled over mesquite wood and served with warm flour tortillas, sour cream, pico de gallo, cheese and guacamole.

ENCHILADAS
CHEESE ENCHILADAS
Special Order Cheese
Three mixed cheese enchiladas with ranchero or tomatillo sauce.

SPINACH & MUSHROOM ENCHILADAS
Two spinach & mushroom enchiladas with tomatillo sauce.

BURRITOS & CHIMIS
VEGETABLE BURRITO
Sautéed vegetables and Jack cheese topped with ranchero or tomatillo sauce.

VEGETABLE CHIMICHANGA*
Sautéed vegetables and Jack cheese topped with ranchero or tomatillo sauce.

CREATE YOUR OWN COMBO
any two
any three
any four

SALAD
HOUSE SALAD
A crisp blend of romaine, iceberg & cabbage, pico de gallo, black bean & corn salsa and queso fresco. Served with or without tortilla strips?

ENCHILADAS
CHEESE
Special Order Cheese
Mixed cheese with ranchero or tomatillo sauce.

SPINACH & MUSHROOM
Spinach & mushroom with tomatillo sauce.

CLASSIC
CHEESE CHILE RELLENO*
Jack cheese stuffed poblano, hand-battered and fried golden. Served with ranchero sauce.

SIDES:
• corn & flour tortillas
• cilantro lime rice
• black beans
• sautéed vegetables
• sour cream
• guacamole
• pico de gallo
• mixed cheese
• roasted red chile salsa

SAUCE OPTIONS:
• ranchero
• tomatillo

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