

# DINNER I

*\$58 per person • does not include tax, service charge, or beverages*

## STARTER

### Homemade Tortilla Chips

tomatillo salsa • smoky chipotle salsa • roja salsa

**SALAD** *please choose one • individually plated*

**Mexican Chopped Salad** grilled corn • roasted peppers • avocado • tomato • apple pinto beans • red onion • romaine lettuce • coriander vinaigrette

**Caesar Salad** crisp romaine • romano cheese • garlic croutons • caesar dressing

**Heirloom Tomato and Cucumber Salad** extra virgin olive oil • red wine vinegar

**Tostada Salad** crispy corn tortillas • roasted corn • organic black beans • guacamole tomato • red onion • lettuce • cabbage • cheese • crema

**ENTREES** *please choose two • individually plated*

### Jalapeño Lime Grilled Skirt Steak

roasted corn relish • black beans • seasonal salad • handmade flour tortilla

### Chile Relleno

roasted poblano pepper • manchego, panela, cotija cheeses  
roja salsa • tomatillo salsa • rice • black beans

### Yucatan Pork

achiote pork roasted in banana leaf • grilled onion • orange • cinnamon  
red rice • black beans • plantain orange salsa • handmade corn tortillas

### Chicken Poblano Enchiladas

slow roasted chicken • handmade corn tortillas • poblano cream  
grilled corn • wild mushrooms • roasted poblano peppers

### Tecate Carnitas

slow roasted pork • red onion • cilantro • cucumber citrus slaw  
guacamole • handmade flour tortilla

### Chicken Chilaquiles

crispy corn tortillas • shredded chicken • tomatillo salsa • manchego, panela, cotija cheeses  
baby greens • cilantro lime dressing

## ENTREES UPGRADE

*\$5 per person per item • to add additional options*



*Border  
Grill*



11-10



**DESSERT** *please choose one • individually plated*

**Vanilla Flan** mexican custard • homemade caramel sauce

**Tres Leches** passion fruit sauce • prickly pear sauce

**Fresh Berries** strawberries • blueberries • raspberries • fresh mint • whipped cream

**Cookie Assortment** brownie bites • coconut apricot pajas • mexican sugar cookies

## DINNER 2

**\$69 per person** • does not include tax, service charge, or beverages

### STARTER

#### Homemade Tortilla Chips

tomatillo salsa • smoky chipotle salsa • roja salsa

### APPETIZERS *please choose one • served family style*

**Plantain Empanadas** roasted plantains • black beans • poblano peppers • cotija cheese

**Green Corn Tamales** sweet corn tamales • sour cream • salsa fresca

**Poblano Quesadilla** roasted poblano peppers • manchego, panela, cotija cheeses  
handmade flour tortilla • salsa fresca • guacamole

**Baja Ceviche** lime marinated halibut and shrimp • cilantro • jalapeño • tomato • cilantro aioli •  
avocado • taro root chips

**Chicken Sopes** slow roasted chicken • corn masa boats • guacamole • salsa fresca

**Bacon Wrapped Dates** chorizo • blue cheese

### SALAD *please choose one • individually plated*

**Mexican Chopped Salad** grilled corn • roasted peppers • avocado • tomato • apple  
pinto beans • red onion • romaine lettuce • coriander vinaigrette

**Caesar Salad** crisp romaine • romano cheese • garlic croutons • caesar dressing

**Heirloom Tomato and Cucumber Salad** extra virgin olive oil • red wine vinegar

**Tostada Salad** crispy corn tortillas • roasted corn • organic black beans • guacamole  
tomato • red onion • lettuce • cabbage • cheese • crema



*Border  
Grill*



11-10



**ENTREES** *please choose one • individually plated*

**Gaicho Steak**

grilled 12 oz. rib eye • caramelized onions • roasted garlic • serrano chiles  
red chilaquiles • baby greens • cilantro lime dressing

**Jalapeño Lime Grilled Skirt Steak**

roasted corn relish • black beans • seasonal salad • handmade flour tortilla

**Grilled Skirt Steak and Fries**

chimichurri • chile dusted fries • mizuna salad

**New York Strip Steak**

pan seared loin • grilled wild mushroom quesadilla • mole sauce • avocado tomato salad  
chipotle aioli • cilantro pesto • huitlacoche butter

**Smoked Pork Chop with Cholita Glaze**

grilled 14 oz pork chop • ancho chile honey glaze  
boniato mashed sweet potatoes • garlic seared greens

**Rotisserie Half Chicken**

crispy garlic smashed potatoes • roasted vegetables

**Shrimp and Chorizo Chile Relleno**

roasted anaheim peppers • rock shrimp • mexican chorizo • roasted tomato sauce • seasonal salad

**Mazatlan Halibut**

pan seared alaska halibut • ancho honey glaze • mango chile salsa  
black quinoa salad • seared garlic greens

**Portabello Mushroom Mulitas**

grilled marinated mushrooms • black beans • roasted peppers • pickled onions  
roasted tomato sauce • braised greens • guacamole

**ENTREES UPGRADE**

*\$5 per person per item • to add additional options*

**DESSERT** *please choose one • individually plated*

**Tres Leches** passion fruit sauce • prickly pear sauce

**Banana Cream Pie** homemade graham cracker crust • fresh whipped cream

**Flourless Chocolate Truffle Cake** prickly pear lychee sauce • fresh raspberries

**Pastel Rufina** layers of puff pastry • sweetened cream cheese • chocolate chunks • fresh berries

**Pineapple Upside Down Cake** chunky pineapple ice cream • pineapple cream anglaise

**Orange Cheesecake** candied orange • orange passion fruit sauce • whipped cream



*Border  
Grill*



11-10

