

LUNCH I

\$31 per person • does not include tax, service charge, beverages, or dessert

SALAD *served family style*

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

TACO TRIO *please choose three • served family style*

Chicken Tacos citrus roasted chicken • guacamole • salsa fresca

Carne Asada Tacos grilled steak • caramelized onion • guacamole • cilantro

Grilled Fish Tacos cucumber citrus slaw • guacamole

Spicy Shrimp Tacos chipotle shrimp • guacamole • cucumber jicama slaw • chipotle aioli

Fish Tacos Ensenada beer battered fish • avocado crema • shredded cabbage • salsa fresca

Wild Mushroom Tacos garlic • black beans • guacamole • salsa fresca • epazote aioli

Potato Rajas Tacos roasted potatoes and peppers • cotija cheese • guacamole • salsa fresca

SIDES *served family style*

Black Beans

Red and Green Rice

Handmade Corn Tortillas

DESSERT UPGRADE I

\$3.50 per person • served family style

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

DESSERT UPGRADE 2 & 3

\$5 per person • please choose one • individually plated

\$9 per person • please choose two • served family style

Tres Leches passion fruit • 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



*Border
Grill*



11-10



LUNCH 2

\$37 per person • does not include tax, service charge, beverages, or dessert

APPETIZERS *please choose one • served family style*

Guacamole hass avocado • cilantro • red onion • jalapeño • lime

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

Queso Fundido melted manchego, panela, oaxacan string cheeses
chorizo • onion • roasted peppers

Chicken Tinga Empanadas citrus chicken • chorizo
roasted poblanos • oaxacan cheese • apple slaw • pumpkin seed mole

Peruvian Ceviche Tostaditas hawaiian fish • cilantro • onions • jalapeno
ginger chile sauce • crispy plantain chips • avocado

APPETIZERS UPGRADE

\$5 per person • please choose three • served family style

ENTREES *please choose two • individually plated*

Cuban Pressed Sandwich

slow roasted pork • ham • turkey • swiss cheese • pickles • caramelized onions
cumin fries • dijon aioli

Grilled Skirt Steak

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

Achiote Grilled Chicken

ancho chile • portabello mushroom ragout
black beans • red and green rice • handmade flour tortillas

Shrimp Tostada

crispy corn tortillas • grilled shrimp • roasted corn • black beans
guacamole • tomato • red onion • lettuce • cabbage • cheese • crema

Poblano Chicken Torta

grilled marinated chicken breast • jalapeño bacon • poblano aioli • saint andré cheese
roasted poblano chiles • caramelized onions • avocado • smoked paprika fries

Chile Relleno

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



*Border
Grill*



11-10



DESSERT UPGRADE 1

\$3.50 per person • served family style

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

DESSERT UPGRADE 2 & 3

\$5 per person • please choose one • individually plated

\$9 per person • please choose two • served family style

Tres Leches passion fruit • 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



*Border
Grill*



11-10

