

PLATOS PEQUEÑOS



Tortilla Soup

roasted tomato • chipotle • panela cheese • avocado 6.50



Green Corn Tamales

sweet corn • sour cream • salsa fresca 6.00



Guacamole

creamy avocado • jalapeño • cilantro • lime 9.75



Plantain Empanadas

roasted plantain • black beans • poblano chile • cotija cheese 6.50

Border Classics

two green corn tamales • two plantain empanadas • two chicken panuchos 15.75

Shrimp Ceviche

tomato • cucumber • jalapeño • citrus shot 3.50 martini 9.75

Amarillo Ceviche

mahi mahi • aji amarillo chile • ginger • lime shot 3.50 martini 9.75

Oaxacan Chicken Tamale

mole • oaxacan string cheese • crema 6.00



Chile Cheese Tamale

manchego cheese • roasted poblano chile • tomatillo avocado salsa 5.00

Wild Mushroom Quesadilla

epazote • manchego, panela, cotija cheeses • mizuna salad • guacamole 13.50

Chicken Asada Quesadilla

grilled chicken • serrano chile • caramelized onion • manchego, panela, cotija cheeses • mizuna salad • guacamole 14.50

Carne Asada Quesadilla

grilled steak • caramelized onion • guajillo salsa • manchego, panela, cotija cheeses • mizuna salad • guacamole 16.50

Poblano Quesadilla

roasted poblano chile • chipotle salsa • manchego, panela, cotija cheeses • mizuna salad • guacamole 12.50

ENSALADAS

Morita Chicken Salad

smoked chile honey marinated chicken • roasted plantain • mango • red wine vinaigrette 13.95



Turkey Tostada

grilled turkey • black beans • roasted corn • tomato • guacamole • mexican cheeses 14.50
with steak 18.00 with shrimp 19.00



Mexican Chopped Salad with Grilled Turkey

charred corn • roasted peppers • chick peas • avocado • tomato • apple • tortilla chips • cumin vinaigrette 14.50
with chicken 16.50 with steak 18.00 with shrimp 19.00



Grilled Pear and Endive Salad

spiced pistachios • cabrales blue cheese • pickled jalapeño • chipotle honey vinaigrette 13.75
with chicken 16.75 with steak 18.25 with shrimp 19.25

Achiote Chicken Caesar Salad*

grilled chicken • romaine hearts • romano cheese • bolillo croutons 13.50
with steak 17.00 with shrimp 18.00

*We use uncooked eggs in our caesar dressing. Please advise us of any food allergies.
18% gratuity is automatically applied to parties of 6 or more guests.



Good for the Planet, Good for You (at least 80% plant based ingredients).
We can make almost any dish with less meat and/or dairy upon request.

TAQUERIA

two handmade corn tortillas • red rice • green rice • black beans

Carnitas Tacos

braised pork • chipotle salsa • guacamole • onion • cilantro 9.50

Grilled Fish Tacos

cucumber grapefruit citrus slaw • lime crema • guacamole 11.95

Carne Asada Tacos

grilled steak • caramelized onion • salsa fresca • guacamole 11.95

Chicken Panuchos

black bean stuffed tortillas • grilled chicken • tomatillo avocado salsa • pickled onion 9.50

Beef Brisket Taquitos

chipotle beef brisket • guacamole • crema 11.50



Potato Rajas Tacos

creamy roasted potato and chiles • mexican cheeses • guacamole • pickled onion 9.25

Roasted Lamb Tacos

adobo roasted lamb • poblano chile • manchego cheese 9.50



Black Bean and Cheese Tacos

mexican cheeses • salsa fresca • guacamole 8.25

PLATOS ESPECIALES

Chicken Chilaquiles

grilled achiote chicken • skillet tomatillo chilaquiles • manchego, panela, cotija cheeses 16.50

Grilled Skirt Steak

charred corn relish • shaved asparagus • sweet pepper salad • handmade flour tortilla 18.50

Pan Seared Pepita Halibut

fire roasted pepper coulis • smashed artichoke hearts • sautéed spinach • baby artichoke salsa 13.50



Chile Relleno

roasted poblano chiles • manchego, panela, cotija cheeses • salsa roja • tomatillo salsa 13.50

Cochinita Pibil

achiote pork roasted in banana leaves • caramelized onion • orange • cinnamon • roasted plantains • guacamole 14.50

Stacked Enchilada Manchego

handmade corn tortillas • citrus roasted chicken • chorizo • mexican cheeses • ancho chile sauce 14.50



Border Vegetables

sweet creamed corn • green chick peas • braised fennel • quinoa salad • sautéed mushrooms
black beans • seasonal farmers market vegetables 14.50



Organic Roasted Eggplant

curried tomato jam • cilantro cous cous • red lentils • feta cherry tomato salad 15.00

PLATILLOS

Black Beans or Charros Beans 4

Seared Greens 4

Smashed Artichoke Hearts 4

Homemade Corn Tortillas (3) 1

Red • Green • White Rice 4

Fried Plantains • Rice 4

Green Chick Pea Salad 4

Handmade Flour Tortilla 1

Border Grill uses organic long-grain rice, beans, and coffee.

We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat.

We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.