

BORDER GUACAMOLE GF | 80/20
freshly mashed hass avocado | onion
jalapeño | cilantro | lime 9.75

GREEN CORN TAMALES GF | 80/20
sweet corn | crema | salsa fresca 8



BOCADITOS

TORTILLA SOUP GF | 80/20
roasted tomato chipotle broth | corn tortillas
panela cheese | avocado 8 chicken 10 shrimp 12

CHEF'S DAILY SOUP
seasonal | delicious | chef inspired 8

PLANTAIN EMPANADAS 80/20
roasted plantains | organic black beans | poblano
aged cotija | crema | salsa roja 9

BRISKET TAQUITOS
slow roasted shredded beef brisket | spicy slaw
guacamole | salsa fresca | crema 11

ENSALADA DE LA CASA GF | 80/20
organic greens | jicama | citrus | toasted pepitas
pickled onions | red wine vinaigrette 8

QUINOA FRITTERS 80/20
crunchy aztec grain | aged cotija cheese | aioli duo 8

CEVICHE

PERUVIAN CEVICHE GF
aji amarillo | ginger | lime | cucumber
avocado | crispy plantains 13

BAJA CEVICHE TOSTADA GF
shrimp | lime marinated sustainable seasonal fish
tomato | jalapeño aioli 12

CEVICHE DUO GF
baja ceviche | peruvian ceviche 14

QUESADILLAS

hand rolled flour tortillas | mexican cheeses | guacamole | crema

CARNE ASADA QUESADILLA
grilled marinated steak | caramelized onions | arbol salsa 18

CITRUS CHICKEN QUESADILLA
grilled citrus marinated chicken | roasted tomatoes
serrano chiles | cilantro | onion 17

WILD MUSHROOM QUESADILLA
seasonal mushrooms | huitlacoche | dried crushed peppers
roasted garlic | epazote 16

ENSALADAS ESPECIALES

TURKEY TOSTADA GF | 80/20
grilled turkey | organic black beans | roasted corn | tomato
guacamole | mexican cheeses | crema 16 steak 18 shrimp 19

MEXICAN CHOPPED SALAD GF | 80/20
grilled chicken | charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips | cumin vinaigrette 16
steak 18 shrimp 19

ENCHILADAS Y CHILAQUILES

ENCHILADAS DE COSTILLAS GF
slow braised short ribs | handmade corn tortillas
mexican cheeses | housemade apple sauce | herb salad 23

CHICKEN POBLANO ENCHILADAS GF
mary's roasted chicken | handmade corn tortillas | poblano crema
grilled corn | wild mushrooms | charred poblano chiles 23

SEASONAL VEGETABLE CHILAQUILES GF | 80/20
farmers market vegetables | roasted tomato
tortilla chips | salsa verde | queso fresco | crema 19



THEATRE PRIX FIXE

3-course dinner, including a sampling of
classic appetizers, your choice of any signature
entrée, and choice of any homemade dessert
please ask your server for details 34

PLATOS FUERTES

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | honey lime yams
roasted brussels sprouts | pineapple jicama salsa 23

GRILLED SKIRT STEAK
charred corn relish | organic black beans | tomato | avocado
handmade flour tortilla 26

CRISPY POTATO RAJAS RELLENO 80/20
poblano pepper stuffed with creamy potato rajas | chipotle salsa
organic black beans | corn relish slaw | crema 15.75

SAUTÉED SHRIMP GF
ancho chile | slivered garlic | parsley | lime
organic braised greens | organic rice 26

CARNITAS
roasted corn grits | serrano chile salsa | red onion
jalapeño bacon | cilantro 23

GRILLED TURKEY GF
cracked black pepper sauce | honey lime yams | seared greens 21

PESCADO VERACRUZANO GF
pan seared sustainable seasonal fish | organic white rice | tomato
kalamata olive | jalapeño | oregano | white wine garlic broth 26

TACOS

three hand pressed corn tortillas | organic rice & black beans

TACOS DE CAMARÓN GF
grilled gulf shrimp | mango slaw | aji amarillo aioli | avocado 21

LAMB BARBACOA GF
slow roasted lamb shoulder | jalapeño mint salsita
queso fresco | avocado 18

GRILLED FISH GF
sustainable seasonal fish | cucumber citrus slaw | pink grapefruit
shredded lettuce | avocado | roasted jalapeño aioli 18

TACOS DE COSTILLAS GF
honey cumin glazed boneless pork ribs | cotija cheese
pineapple jicama salsa | avocado 18

CARNE ASADA GF
grilled marinated steak | caramelized onions
salsa fresca | avocado 17

PESCADO ENSENADA
beer battered sustainable seasonal fish | cabbage slaw
avocado crema | salsa fresca | aji amarillo aioli 18

CRISPY RAJAS GF | 80/20
creamy potatoes and roasted chiles | mexican cheeses
guacamole | grilled corn relish | chipotle crema 14

SUSTAINABILITY

Border Grill uses organic long grain rice and black beans. We source humane certified, antibiotic, and hormone free meats and poultry. Seasonal, locally grown ingredients are used whenever possible and we 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.

GF - gluten free 80/20 - at least 80% plant based ingredients
Please advise us of any food allergies.

Border Grill
MODERN MEXICAN