



DINNER MENU

3 course menu
\$58 per person

4 course menu
\$69 per person

does not include
beverages, tax
and service
charge

STARTERS

HOMEMADE TORTILLA CHIPS

BORDER SALSA TRIO

tomatillo | arbol | smoky chipotle salsas

BORDER GUACAMOLE \$4 additional charge
hass avocado | cilantro | red onion | jalapeño | lime

APPETIZERS *select one | served family style
two or more selections available for an additional charge*

PLANTAIN EMPANADAS

roasted plantain | black beans
poblano | cotija cheese

GREEN CORN TAMALES

creamy sweet corn | salsa fresca | sour cream

SOPES

choice of: chicken, yucatan pork, carne asada,
or wild mushroom

PERUVIAN CEVICHE TOSTADITAS

lime | ginger | aji amarillo chile

POBLANO QUESADILLAS

roasted poblano peppers | mexican cheeses
handmade flour tortilla

SALAD *select one | individually plated*

MEXICAN CHOPPED SALAD

grilled corn | roasted peppers | avocado | tomato
apple | pinto beans | red onion | romaine lettuce
coriander vinaigrette

TIJUANA KALE CAESAR

organic kale | crispy garlic | preserved lemon
cotija cheese croutons

TOSTADA SALAD

crispy corn tortilla | roasted corn | black beans
guacamole | tomato | red onion | romaine | cabbage
manchego, panela, cotija cheeses | crema

ESQUITE SALAD

corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette

BORDER GRILL MANDALAY BAY

destiny.hampton@bordergrill.com | 702.632.6940

karly.lambeth@bordergrill.com | 702.947.4164

3950 las vegas blvd. south | las vegas, nevada 89119 | bordergrill.com



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ENTREES *select two | individually plated
three or more selections available for an additional
charge*

YUCATAN PORK

achiote pork roasted in banana leaves | cilantro
radish | pickled onions

CHICKEN POBLANO ENCHILADAS

chipotle braised chicken | mexican cheeses
salsa verde | charred corn | poblano chiles
sautéed mushrooms

GRILLED PORK CHOP *\$3 additional charge*

14 ounce pork chop | ancho chile honey glaze
mashed boniato sweet potatoes | garlic seared greens

GRILLED SKIRT STEAK

caramelized onions | poblano rajas | roasted tomato
chimichurri

PORTOBELLO MUSHROOM MULITAS

grilled portobello mushrooms | black beans
roasted peppers | pickled onions | braised greens
roasted tomato sauce | guacamole

MAZATLAN FISH *\$3 additional charge*

pan seared seasonal sustainable fish | black quinoa
ancho honey glaze | mango chile salsa
seared garlic greens

TECATE CARNITAS

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

GAUCHO STEAK *\$3 additional charge*

bone in ribeye | crispy mushrooms | pickled peppers

LIME MARINATED HALF CHICKEN

mary's organic chicken | mole verde
broccoli de cicco

CHILE RELLENO

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

DESSERT *select one | individually plated*

SORBET CEVICHE

seasonal sorbet | lime air

COOKIES AND MILK

salted chocolate chip cookies
condensed milk ice cream

TRES LECHES

huckleberry sauce | raspberry meringue
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream
banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade cinnamon churro | tequila berries
salted cajeta ice cream

ARROZ CON LECHE

seasonal fruit | rice pudding | preserved orange
caramel puffed rice

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