

SHARED STARTERS

BORDER GUACAMOLE GF 80/20
freshly mashed hass avocado | jalapeño
red onion | cilantro | lime 9.50

POZOLE VERDE GF
slow cooked chicken in spicy tomatillo broth
hominy | shredded cabbage and radish 12

QUESO FUNDIDO
oaxacan cheese | spanish manchego | flour tortilla
pickled mushrooms and peppers 13

CHILES TREADOS GF 80/20
charred organic peppers | garlic aioli | sea salt 7

OCTOPUS ASADA* GF
piquillo confit | crispy potatoes | sorrel | herb puree 15

PLANTAIN EMPANADAS GF 80/20
roasted plantains | organic black beans
poblano | cotija cheese 10

CEVICHEs

PERUVIAN CEVICHE* GF
sustainable seasonal fish | aji amarillo | ginger
plantain chip | pickled onions 14

BAJA CEVICHE* GF
lime marinated sustainable seasonal fish and shrimp
tomato | jalapeño aioli 15

CRAB & GRAPEFRUIT* GF
avocado | pink peppercorn | grapefruit aguachile
popcorn shoots | serrano 16

SALADS

TIJUANA KALE CAESAR GF 80/20
organic kale | crispy garlic | cotija cheese croutons
preserved lemon 10

ENDIVE GF 80/20
cabrales blue | watercress | spiced pepitas
apple | coriander vinaigrette 11

ESQUITE SALAD GF 80/20
corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette 11

TAQUERIA

CHILE RELLENO 80/20
poblano chile stuffed with mexican cheeses
salsa roja 14

LAMB ADOBO TACOS* GF
three hand pressed corn tortillas | pepita sesame puree
cucumber fresca 18

GRILLED FISH TACOS* GF
three hand pressed corn tortillas | seasonal fish | avocado
shredded young papaya | grapefruit | crema 18

VEGETABLE QUESADILLA 80/20
grilled zucchini | roasted corn | poblano | spinach
mexican cheeses 16

ENTREES

LIME MARINATED HALF CHICKEN* GF
mary's organic chicken | mole verde
broccoli de cicco 28

SKIRT STEAK* GF*
caramelized onions | poblano rajas
roasted tomato chimichurri 27

GAUCHO STEAK* GF
bone in ribeye | crispy mushrooms | pickled peppers 54

YUCATAN PORK* GF
achiote pork roasted in banana leaves
cilantro | radish | pickled onions 23

PESCADO VERACRUZANO* GF
seared striped sea bass | capers | olives
tomato | swiss chard 29

CHICKEN POBLANO ENCHILADAS* GF
chipotle braised chicken | mexican cheeses | salsa verde
charred corn | poblano chiles | sautéed mushrooms 26

GARLIC SHRIMP AND SCALLOPS* GF
ancho chile | parsley | lime | israeli couscous 28

CRAB LESS "CRAB CAKE" 80/20
hearts of palm vegan "crab cake" | avocado puree
crispy spinach | corn vinaigrette 24

SIDES

SMASHED PERUVIAN POTATOES GF 80/20
toasted garlic oil | yogurt | pickled onions | dill 6

CARAMELIZED PLANTAINS GF 80/20
rum | orange 6

BLACK BEANS GF 80/20
hoja santa | mexican cheeses 5

GREEN RICE GF 80/20
organic rice | poblano | cilantro 5

GREEN BEANS GF 80/20
romesco | marcona almonds 6

BRUSSELS SPROUTS GF 80/20
spanish chorizo | piquillo peppers 6

HOMEMADE TORTILLAS
(3) flour or corn 1.50

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 GF* - can be made gluten free
80/20 - at least 80% plant based ingredients

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. We use uncooked eggs in our Caesar dressing. Please advise us of any food allergies.

Border Grill
MODERN MEXICAN