

STARTERS

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

SPICY BLACK BEAN DIP GF 80/20
organic black beans | spanish goat cheese
habanero | poblano | guacamole | salsa fresca 9

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

PLANTAIN EMPANADAS GF 80/20
roasted plantains | organic black beans | poblano | cotija cheese 9

GREEN CORN TAMALES GF 80/20
sweet corn | sour cream | salsa fresca 10

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

CEVICHE

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 | cotija cheese croutons | preserved lemon
crispy garlic 10 chicken 17 steak 23 shrimp 23

TURKEY TOSTADA GF 80/20
grilled turkey | organic black beans | roasted corn | tomato
guacamole | mexican cheeses 17 steak 23 shrimp 23

STEAK SALAD* 80/20
endive | cabrales blue | spiced pepitas | roasted tomato
apple | coriander vinaigrette 23 shrimp 23

QUESADILLAS

hand rolled flour tortilla | mexican cheeses | guacamole | crema
add organic rice and black beans 5

CARNE ASADA QUESADILLA
grilled marinated steak | caramelized onions | arbol salsa 19

CHIPOTLE CHICKEN QUESADILLA
chipotle braised chicken | arbol salsa 17

VEGETABLE QUESADILLA 80/20
grilled zucchini | roasted corn | poblano | spinach 17

TORTAS

mexican sandwiches | smoked paprika fries

BACON CARNITAS BURGER
ground pork | tecate carnitas | bacon aioli | poblano relish
applewood smoked bacon 18

GRILLED CHICKEN, BACON & AVOCADO TORTA
saint andré cheese | caramelized onions | pickled jalapeños
applewood smoked bacon 18

CHILE RELLENO BURGER*
ground black angus brisket and short rib | romaine | chipotle aioli
roasted poblano stuffed with mexican cheeses | brioche bun 19
portobello mushroom 15

TACOS

three hand pressed corn tortillas | organic rice and black beans

CARNITAS
braised pork | chipotle salsa | guacamole | onion | cilantro 17

AVOCADO GF 80/20
red quinoa | amaranth | black sesame | chipotle salsa
grilled corn relish | pickled onion 17

SPICY SHRIMP GF
chipotle shrimp | guacamole | cucumber slaw | chipotle aioli 19

CARNE ASADA GF
grilled marinated steak | caramelized onions
salsa fresca | guacamole 18

ENSENADA FISH* GF
grilled sustainable fish | avocado | grapefruit
shredded young papaya | crema 18

BRISKET TAQUITOS GF
slow roasted shredded black angus beef brisket
spicy slaw | guacamole | salsa fresca 18

ENCHILADAS

CHICKEN POBLANO ENCHILADAS GF
chipotle braised chicken | mexican cheeses | salsa verde
charred corn | poblano chiles | sautéed mushrooms 24

SHORT RIB ENCHILADAS GF
slow roasted short ribs | handmade corn tortillas
oaxacan cheese | guajillo chile sauce 28

ENTREES

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | caramelized onion
orange | cinnamon | sautéed plantains | guacamole
rice and beans 24

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

CHILE RELLENO 80/20
roasted poblano chiles | mexican cheeses | salsa roja
tomatillo salsa | rice and beans 17

STEAK NACHOS GF
grilled skirt steak | caramelized onion | guacamole
cascabel chile aioli | mexican cheeses 17 chicken 16

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