



BORDER GUACAMOLE GF • 80/20

freshly mashed hass avocado • jalapeño
cilantro • lime 9.50

SPICY BLACK BEAN DIP GF • 80/20

organic black beans • spanish goat cheese
habanero • poblano • guacamole • salsa fresca 9

BOCADITOS

TORTILLA SOUP GF • 80/20

roasted tomato broth • panela cheese • avocado 9
chicken 14 shrimp 16

STEAK NACHOS GF

grilled skirt steak • caramelized onion • guacamole
cascabel chile aioli • mexican cheeses 17 chicken 16

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 GF*

mexican cheeses • homemade chorizo • roasted peppers 13

QUINOA FRITTERS 80/20

crunchy aztec grain • cotija cheese • aji amarillo aioli 10

CRISPY RAJAS TACOS GF • 80/20

creamy potatoes • roasted chiles • mexican cheeses
guacamole • charred corn relish • chipotle crema 10

BORDER CLASSICS

chicken panuchos • green corn tamales • plantain empanadas 19

WAGYU BEEF SOPES GF

guajillo chile marinated wagyu beef • corn masa “little boats”
mango red cabbage mint slaw 14

CEVICHE

PERUVIAN CEVICHE GF

lime • ginger • aji amarillo chile 14

BAJA CEVICHE GF

shrimp • lime marinated sustainable seasonal fish
tomato • jalapeño aioli 15

TUNA CRUDO GF

ahi tuna • soy serrano chile glaze • aztec grain
oaxacan chile • avocado • cilantro 16

QUESADILLAS

hand rolled flour tortillas • mexican cheeses • guacamole • crema

CARNE ASADA QUESADILLA

grilled marinated steak • caramelized onions • arbol salsa 19

CITRUS CHICKEN QUESADILLA

grilled citrus marinated chicken • caramelized onions • cilantro 16

MARKET VEGETABLE QUESADILLA

roasted poblanos • grilled asparagus • zucchini • fava beans
mexican cheeses • red pepper remoulade sauce 16

ENSALADAS

CAESAR SALAD GF • 80/20

crisp romaine • romano cheese • garlic croutons 9
chicken 17 steak 19 shrimp 22

WATERCRESS, JICAMA, & ORANGE GF

bacon wrapped dates stuffed with chorizo & blue cheese
toasted coriander vinaigrette 9

ENCHILADAS

CHICKEN POBLANO ENCHILADAS GF

roasted chicken • handmade corn tortillas • poblano crema
grilled corn • wild mushrooms • charred poblano chiles 26

SHORT RIB ENCHILADAS GF

slow roasted short ribs • oaxacan cheese
handmade corn tortillas • guajillo chile sauce 28

THE ULTIMATE BORDER GRILL EXPERIENCE

3-course dinner, including a sampling of classic appetizers, your choice
of any platos fuertes below*, and choice of any homemade dessert
ask your server for details • only 42 per person!

*oaxacan strip steak & gaucho steak additional 8

PLATOS FUERTES

YUCATAN PORK GF

achiote pork slow roasted in banana leaves • pickled onions • orange
cinnamon • organic black beans • caramelized plantains • guacamole 24

GRILLED SKIRT STEAK

charred corn relish • organic black beans
seasonal vegetables • handmade flour tortilla 27

CHILE RELLENO

roasted poblano chiles • manchego, panela, cotija cheeses
salsa roja • tomatillo salsa 19

CHICKEN MOLE VERDE GF

mary's organic free range oven roasted half chicken
pumpkin seed mole • watercress • peruvian corn 28

SAUTÉED SHRIMP AND SCALLOPS GF

ancho chile • slivered garlic • parsley • lime • braised greens • rice 28

TECATE CARNITAS

roasted corn grits • black bean huitlacoche salsa • red onion
cilantro • jalapeño bacon 23

OAXACAN STRIP STEAK

seared 16 ounce steak • mole colorado • avocado • tomato
charred wild mushroom quesadilla 36

PORK EN MOLE GF

slow roasted pork • black mole sauce • pickled vegetables
achiote corn masa huarache • guacamole 29

PESCADO VERACRUZANO GF

pan seared sustainable seasonal fish • tomato • kalamata olive
jalapeño • oregano white wine garlic broth 29

DUCK CHILAQUILES GF

confit duck • roasted cascabel sauce • fava beans • leeks
mexican cheeses • orange chayote salad 23

GAUCHO STEAK GF

all natural beef ribeye • caramelized onion • roasted garlic
serrano • red chilaquiles 38

MUSHROOM MULITAS GF • 80/20

portobello mushroom • roasted peppers • organic black beans
mexican cheeses • guacamole • braised greens • pickled onions 21

TACOS & TAQUITOS

three handmade corn tortillas • rice • organic black beans

WAGYU BEEF TACOS GF

pineapple guajillo marinated wagyu beef
grilled pineapple salsa • guacamole 28

BRISKET TAQUITOS GF

slow roasted shredded black angus beef brisket
spicy slaw • guacamole • salsa fresca 22

FISH TACOS ENSENADA GF

beer battered or grilled sustainable fish
avocado crema • salsa fresca 23

SUSTAINABILITY

Border Grill uses organic 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.

REFRESHERS

SPARKLING WHITE PEACH LEMONADE
homemade lemonade • white peach • splash of soda 5

SPARKLING CORAZON LEMONADE
blood orange • pomegranate • passion fruit 5

SEASONAL LEMONADE
fresh seasonal fruit • homemade lemonade 5

SPARKLING POMEGRANATE LIMEADE
homemade limeade • pomegranate juice 5

REFILLS 2.50

MARGARITAS

BLANCO MARGARITA
tequila blanco • agave nectar • fresh lime 11

PATRON MARGARITA
patron silver • agave nectar • fresh lime 14

CADILLAC MARGARITA
sauza blue reposado • grand marnier
agave nectar • fresh lime 14

SANGRIA MARGARITA
sauza blue blanco • spanish sangria • fresh orange
lime • melon • pineapple 11

RASPBERRY CHIPOTLE MARGARITA
campeón silver • agave nectar • fresh lime
raspberry chipotle shrub 12

SKINNY MARGARITA
olmea altos plata • fresh lime • agave nectar • club soda 12

BLOOD ORANGE MARGARITA
corralejo blanco • blood orange • agave nectar
fresh jalapeño & lime • mole rim 12

PINEAPPLE VANILLA MARGARITA
pineapple vanilla infused tequila • agave nectar • fresh lime 12

PATRON PLATINUM MARGARITA
patron platinum • grand marnier • agave nectar • fresh lime 29

THE BIG BOSS "JEFE GRANDE" MARGARITA
karma silver • agave nectar • fresh lime 29

BORDER SHAKER FOR TWO
corralejo reposado • agave nectar • fresh lime
serves two double margaritas 29

MANGO & CILANTRO MARGARITA
casa noble blanco • mango • cilantro
fresh lime • agave nectar • hand muddled 14

- MAKE ANY OF THE ABOVE MARGARITAS
"JEFE GRANDE" FOR AN ADDITIONAL CHARGE -

SPECIALTY COCKTAILS

FRESH FRUIT PALOMA
tres agaves silver • seasonal fresh fruit
freshly squeezed grapefruit juice • lemon lime soda 10

BORDER BLOODY MARY
homemade chile infused seagrams vodka • horseradish
red pepper spiced tomato blend 11

BACON BLOODY MARY
homemade bacon infused seagrams vodka • horseradish
red pepper spiced tomato blend 11

MEXICAN MAI TAI
cruzan light rum • sauza blue reposada • orgeat syrup
fresh pineapple & orange • chile lime salt & sugar rim
topped with captain morgan black rum 11

SKINNY PINK LEMONADE
veev acai spirit • yuzu citrus juice
pink passion fruit • club soda 12

PRICKLY PEAR PINA COLADA
cruzan coconut rum • cruzan pineapple rum
prickly pear • toasted coconut rim 11

MOJITOS

CLASSIC MOJITO
cruzan light rum • fresh mint • lime
sugar • hand muddled 11

CUCUMBER COOLER
homemade cucumber infused seagrams vodka
fresh mint • lime • hand muddled 11

FRESH FRUIT MOJITO
fruit infused cruzan light rum • seasonal fruit
hand muddled • sugar rim 11

CERVEZA

BOTTLED BEER 7

CORONA
CORONA LIGHT
NEGRA MODELO
MODELO ESPECIAL
VICTORIA
BUDWEISER
COORS LIGHT
REDBRIDGE (gluten free)
O'DOUL'S (non-alcoholic)
SEASONAL CRAFT BEER

TECATE
PACIFICO
DOS EQUIS LAGER
DOS EQUIS AMBER
BUD LIGHT
MILLER LIGHT
LAGUNITAS I.P.A.
SHINER BOCK
FIRESTONE PALE 31

CHELADA
victoria • freshly squeezed lime juice • salted rim 8

WINE

SUPREMA SANGRIA
red wine • orange • lime • pineapple • melon
piloncillo • cinnamon sticks 12

CHARDONNAY

WILLIAM HILL
central coast • california 9 glass / 36

KENDALL-JACKSON VINTNER'S RESERVE
california 11 glass / 44

WHITE VARIETALS

FIRESTEED
pinot gris • oregon 10 glass / 40

CHATEAU STE MICHELLE
harvest select • riesling • washington 8 glass / 32

BOGLE
sauvignon blanc • napa 8 glass / 32

CABERNET SAUVIGNON

WILLIAM HILL
central coast • california 9 glass / 36

BOGLE
napa 8 glass / 32

PINOT NOIR

BV COASTAL
california 11 glass / 44

GNARLY HEAD
california 12 glass / 48

RED VARIETAL

BERINGER
merlot • california 8 glass / 32

MONTES
malbec • chile 10 glass / 40

SPARKLING

CRISTALINO BRUT
cava • spain 9 glass / 36

VEUVE CLICQUOT BRUT YELLOW LABEL
champagne • france 95

Border Grill
MODERN MEXICAN