

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
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

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

ENSALADAS

CHICKEN CAESAR SALAD ^{80/20}
grilled chicken • crisp romaine • romano cheese
garlic croutons 17 steak 19 shrimp 22

TURKEY TOSTADA ^{GF • 80/20}
grilled turkey • organic black beans • roasted corn • tomato
guacamole • mexican cheeses 17 steak 19 shrimp 22

PEPPER CRUSTED STEAK SALAD ^{80/20}
pan seared sirloin steak • heirloom tomatoes • roasted peppers
avocado • blue cheese • peruvian corn • spring greens
citrus jalapeño vinaigrette • flour tortilla 19 shrimp 22

QUESADILLAS

hand rolled flour tortillas • mexican cheeses • guacamole • crema
add rice and organic black beans 4

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

TORTAS

mexican sandwiches • smoked paprika fries

JALAPEÑO BACON CARNITAS BURGER
ground pork • tecate carnitas • bacon aioli • poblano relish 18

GRILLED CHICKEN, BACON, & AVOCADO
jalapeño bacon • saint andré cheese
caramelized onions • pickled jalapeños 18

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



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

TACOS

three hand pressed corn tortillas • rice • organic black beans

YUCATAN PORK TACOS
achiote pork • black bean stuffed tortilla • guacamole
habanero pickled onions 17

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

FISH TACOS ENSENADA ^{GF*}
beer battered or grilled sustainable fish • avocado crema
salsa fresca 19

CHICKEN PANUCHOS ^{GF}
black bean stuffed tortillas • grilled citrus chicken
guacamole • pickled onions 16

PORK BELLY ^{GF}
guacamole • chipotle blood orange reduction
citrus cabbage slaw • pomegranate seeds 20

BRISKET TAQUITOS ^{GF}
slow roasted shredded black angus beef brisket
spicy slaw • guacamole • salsa fresca 18

ENCHILADAS

CHICKEN POBLANO ENCHILADAS ^{GF}
roasted chicken • handmade corn tortillas • poblano crema
grilled corn • wild mushrooms • charred poblano chiles 24

SHORT RIB ENCHILADAS ^{GF}
slow roasted short ribs • handmade corn tortillas
oaxacan cheese • guajillo chile sauce 28

PLATOS FUERTES

YUCATAN PORK ^{GF}
achiote pork slow roasted in banana leaves • caramelized onion
orange • cinnamon • sautéed plantains • guacamole
handmade corn tortillas 24

GRILLED SKIRT STEAK ^{GF*}
charred corn relish • organic black beans • seasonal vegetables
handmade flour tortilla 26

CHILE RELLENO
roasted poblano chiles • manchego, panela, cotija cheeses
salsa roja • tomatillo salsa 17

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