

BORDER GUACAMOLE GF | 80/20
freshly mashed hass avocado | onion
jalapeño | cilantro | lime 9.75

GREEN CORN TAMALES GF | 80/20
sweet corn | crema | salsa fresca 8



BOCADITOS

TORTILLA SOUP GF | 80/20
roasted tomato chipotle broth | corn tortillas
panela cheese | avocado 9 chicken 11 shrimp 13

CHEF'S DAILY SOUP
seasonal | delicious | chef inspired 9

PLANTAIN EMPANADAS 80/20
roasted plantains | organic black beans | poblano
aged cotija | crema | salsa roja 8

CEVICHE

PERUVIAN CEVICHE GF
aji amarillo | ginger | lime | cucumber
avocado | crispy plantains 13

BAJA CEVICHE TOSTADA GF
shrimp | lime marinated sustainable seasonal fish
tomato | jalapeño aioli 12

CEVICHE DUO GF
baja ceviche | peruvian ceviche 16

ENSALADAS

STEAK SALAD GF
pan seared steak | heirloom tomatoes | avocado | roasted peppers
peruvian corn | cabrales blue cheese | kenter spring greens
citrus jalapeño vinaigrette | seeded flour tortilla 18

MORITA CHICKEN SALAD GF
smoked chile honey marinated chicken | roasted plantain
mango | peruvian corn 14 steak 18 shrimp 19

TURKEY TOSTADA GF | 80/20
grilled turkey | organic black beans | roasted corn | tomato
guacamole | mexican cheeses | crema 14
steak 18 shrimp 19

MEXICAN CHOPPED SALAD GF | 80/20
grilled chicken | charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips | cumin vinaigrette 15
steak 18 shrimp 19

TORTAS

mexican sandwiches on telera bread | cumin fries

GRILLED CHICKEN, BACON & AVOCADO
jalapeño bacon | triple cream brie | avocado
pickled jalapeños | roasted jalapeño aioli 14

BEER BATTERED FISH TORTA
malt vinegar aioli | cabbage slaw | avocado | pickled jalapeños 14

CHILE RELLENO BURGER
ground black Angus chuck | chipotle aioli | romaine | salsa fresca
roasted poblano stuffed with mexican cheeses 16

QUESADILLAS

hand rolled flour tortillas | mexican cheeses
guacamole | crema | salsa fresca

CARNE ASADA QUESADILLA
grilled marinated steak | caramelized onions | arbol salsa 16

CITRUS CHICKEN QUESADILLA
grilled citrus marinated chicken | roasted tomatoes
serrano chiles | cilantro 15

WILD MUSHROOM QUESADILLA
seasonal mushrooms | huitlacoche | dried crushed peppers
roasted garlic | epazote 16

TACOS

three hand pressed corn tortillas | organic rice & black beans

CARNITAS

slow roasted pork shoulder | shaved cabbage | red onion
cilantro | queso fresco | serrano salsa 14

SWEET POTATO BLACK BEAN

 GF | 80/20

caramelized onions | grilled corn relish | poblano peppers
panela cheese | chipotle salsa | pickled onions 13

TACOS DE CAMARÓN

 GF

grilled gulf shrimp | mango slaw
aji amarillo aioli | avocado 17

LAMB BARBACOA

 GF

slow roasted lamb shoulder | jalapeño mint salsita
queso fresco | avocado 15

CARNE ASADA

 GF

grilled marinated steak | caramelized onions
salsa fresca | guacamole | arbol salsa 15

GRILLED FISH

 GF

sustainable seasonal fish | cucumber citrus slaw | pink grapefruit
shredded lettuce | avocado | roasted jalapeño aioli 15

CHICKEN PANUCHOS

 GF

black bean stuffed tortillas | grilled citrus chicken
guacamole | pickled onions 14

PESCADO ENSENADA

beer battered sustainable seasonal fish | cabbage slaw
avocado crema | salsa fresca | aji amarillo aioli 15

CRISPY RAJAS

 GF | 80/20

creamy potatoes | roasted chiles | mexican cheeses
guacamole | grilled corn relish | chipotle crema 13

BRISKET TAQUITOS

slow roasted shredded beef brisket | spicy slaw | guacamole
crema | salsa fresca 15

PLATOS FUERTES

CHICKEN POBLANO ENCHILADAS

 GF

Mary's roasted chicken | handmade corn tortillas | poblano crema
grilled corn | wild mushrooms | charred poblano chiles 18

SEASONAL VEGETABLE CHILAQUILES

 GF | 80/20

farmers market vegetables | heirloom tomato
tortilla chips | salsa verde | queso fresco | crema 17

YUCATAN PORK

 GF

achiote pork slow roasted in banana leaves | honey lime yams
roasted brussels sprouts | pineapple jicama salsa 18

GRILLED SKIRT STEAK

charred corn relish | organic black beans | avocado | tomato
handmade flour tortilla 23

CRISPY POTATO RAJAS RELLENO

 80/20

poblano pepper stuffed with creamy potato rajas | chipotle salsa
organic black beans | corn relish slaw | crema 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 80/20 - at least 80% plant based ingredients
Please advise us of any food allergies.

Border Grill
MODERN MEXICAN