



## DINNER MENU

3 course menu

4 course menu

does not include  
beverages, tax  
and service  
charge

## STARTERS

### HOMEMADE TORTILLA CHIPS

### BORDER SALSA TRIO

tomatillo | arbol | smoky chipotle salsas

### BORDER GUACAMOLE *additional charge*

hass avocado | cilantro | red onion | jalapeño | lime

### OLIVE TAPENADE & HUMMUS *additional charge*

crisp points | homemade hummus | olive tapenade

## APPETIZERS *select one | served family style*

*2 or more selections available for an additional charge*

### PLANTAIN EMPANADAS

roasted plantain | black beans | poblano | cotija cheese

### GREEN CORN TAMALES

creamy sweet corn | salsa fresca | sour cream

### PERUVIAN CEVICHE TOSTADITAS

lime | ginger | aji amarillo chile

### BACON WRAPPED DATES

chorizo | blue cheese | chipotle aioli

### SOPES *choice of*

yucatan pork, carne asada, chicken, or mushroom

### POBLANO QUESADILLAS

mexican cheeses | handmade flour tortilla

## SALAD *served family style*

### MEXICAN CHOPPED SALAD

grilled corn | roasted peppers | avocado | tomato  
apple | pinto beans | romaine | coriander vinaigrette

### TIJUANA KALE CAESAR

kale | preserved lemon | cotija croutons | crispy garlic

### TOSTADA SALAD

roasted corn | black beans | mexican cheeses | crema  
guacamole | tomato | red onion | romaine | cabbage

### BLACK BEAN & CORN ESQUITE

baby bibb lettuce cups | chipotle aioli  
corn tortilla strips | panela | avocado

## SIDES *additional charge*

### ROASTED CAULIFLOWER

### BLISTERED GREEN BEANS

### ROASTED BEETS

### CARAMELIZED PLANTAINS

### HOMEMADE TORTILLAS

### RICE AND BEANS



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**ENTREES** *select two | individually plated  
3 or more selections available for an additional charge*

### YUCATAN PORK

achiote pork roasted in banana leaves  
cilantro | radish | pickled onions

### CHICKEN POBLANO ENCHILADAS

handmade corn tortillas | poblano chiles  
poblano crema | wild mushrooms | grilled corn

### GRILLED SKIRT STEAK

corn relish | black beans | handmade flour tortilla

### PORTOBELLO MUSHROOM MULTITAS

grilled portobello mushrooms | black beans  
roasted peppers | pickled onions | braised greens  
roasted tomato sauce | guacamole

### MAZATLAN FISH *additional charge*

pan seared seasonal sustainable fish | black quinoa  
ancho honey glaze | mango chile salsa  
seared garlic greens

### CHILE RUBBED RIBEYE *additional charge*

grilled 12 ounce ribeye | caramelized onion | serrano  
roasted garlic | red chilaquiles | baby greens  
cilantro lime dressing

### PESCADO VERACRUZANO

pan seared sustainable seasonal fish | tomato  
jalapeño | olive | oregano white wine garlic broth

### ROSEMARY CRUSTED HALF CHICKEN

crispy garlic smashed potatoes | roasted vegetables

### CHILE RELLENO

roasted poblano | manchego, panela, cotija cheeses  
salsa roja | tomatillo salsa | rice | black beans

**DESSERT** *select one | served family style*

### FLAN DE COCO

coconut flan | pineapple salsa  
caramel | coconut espuma

### ARROZ Y PLANTANO

rice pudding | banana crema  
spicy pecan tuile

### STRAWBERRY TRES LECHES

toasted meringue | lime sherbet  
strawberry jam

### SEASONAL SORBET

fresh berries

## DESSERT UPGRADE

*served family style*

### COOKIE ASSORTMENT

brownie bites | mexican sugar cookies  
salted chocolate chip cookies

### CHURRO TOTS

dulce de leche infused churros | cinnamon sugar  
chocolate sauce | whipped cream