

## SHARED STARTERS

**BORDER GUACAMOLE** <sup>GF 80/20</sup>  
hass avocado | jalapeño | lime 9.50

**QUESO FUNDIDO\***  
modelo especial | housemade chorizo | fire roasted chiles | manchego 13

**SPICY BLACK BEAN DIP** <sup>GF 80/20</sup>  
organic black beans | goat cheese | habanero | poblano | guacamole 9

**BEEF BRISKET FLAUTAS\***  
bbq cabbage slaw | smoked chile salsa | citrus crema | cotija 16

**BORDER CLASSICS** <sup>GF 80/20</sup>  
green corn tamales | plantain empanadas | quinoa fritters 11  
\*classics can also be ordered individually

## SALADS & SOUPS

**TIJUANA KALE CAESAR\*** <sup>GF\* 80/20</sup>  
organic kale | preserved lemon | cotija cheese croutons | crispy garlic 11

**BLACK BEAN & CORN ESQUITE\*** <sup>GF 80/20</sup>  
baby bibb | chipotle aioli | corn tortilla strips | panela | avocado 12

**ROASTED BEET SALAD\*** <sup>GF 80/20</sup>  
red & golden beets | avocado | spiced pumpkin seeds | kale chips | sherry vinaigrette 11

**TORTILLA SOUP**  
roasted tomato broth | panela cheese | avocado 9 chicken 14 shrimp 16

## PLATOS FUERTES

**CIUDAD CHICKEN\*** <sup>GF</sup>  
rotisserie organic chicken | cilantro cream | pickled tomatoes | saffron rice 28

**YUCATAN PORK** <sup>GF</sup>  
achiote rubbed pork shoulder braised in banana leaves  
guacamole | pickled onions | caramelized plantains | corn tortilla 24

**PESCADO VERACRUZANO\*** <sup>GF</sup>  
pan seared sustainable seasonal fish | tomato | jalapeño | picholine olive  
oregano white wine garlic broth 34

**CHILE RUBBED RIBEYE\*** <sup>GF</sup>  
red chilaquiles | caramelized onions | roasted chiles & garlic | salsa verde 39

**CUMIN GRILLED SKIRT STEAK\*** <sup>GF\*</sup>  
charred corn relish | organic black beans | seasonal salad | handmade flour tortilla 29

**PORK CARNITAS\***  
guacamole | pickled onions | caramelized plantains | corn tortilla 24

**CHICKEN POBLANO ENCHILADAS** <sup>GF</sup>  
poblano cream sauce | charred corn | shiitake | roasted poblano chiles 26

**SHORT RIB ENCHILADAS**  
oaxacan cheese | chayote | watercress | guajillo chile sauce 28

**SAUTEED SHRIMP\*** <sup>GF</sup>  
toasted ancho chile | garlic | parsley | lime | seared greens | israeli couscous 27

## BG EXPERIENCE

45 per person | \*add cocktail pairing 15 per person

### STARTERS

**BORDER GUACAMOLE** <sup>GF</sup>  
**BLANCO MARGARITA**

**SALADS** served family style

**BLACK BEAN & CORN ESQUITE CUP\*** <sup>GF</sup>  
**TIJUANA KALE CAESAR\*** <sup>GF\*</sup>  
+**BLOOD ORANGE JALAPEÑO MARGARITA**

**ENTREES** served family style

**YUCATAN PORK** <sup>GF</sup>  
**CUMIN GRILLED SKIRT STEAK\*** <sup>GF\*</sup>  
**CHICKEN POBLANO ENCHILADAS** <sup>GF</sup>  
+**SUPREMA SANGRIA**

### DESSERT

**CHEF'S SELECTION**

**ENHANCE YOUR TASTING**

**CEVICHE TRIO BITES\*** <sup>GF\*</sup>  
baja ceviche | caribbean carpaccio | peruvian ceviche 9

## TAQUERIA

**WILD MUSHROOM QUESADILLA** <sup>80/20</sup>  
seasonal mushrooms | chipotle | goat cheese  
oaxacan cheese | spinach 17

**GRILLED FISH TACOS\*** <sup>GF</sup>  
jicama radish slaw | avocado | grapefruit | chimole 19

**SPICY SHRIMP RELLENO TACOS\***  
handmade flour tortilla | tiger shrimp | avocado | tomatillo  
chayote slaw | crema 23

**CHILE RELLENO** <sup>GF 80/20</sup>  
poblano chile stuffed with mexican cheeses  
salsa roja | rice and beans 18

## SIDES

**ROASTED CAULIFLOWER\*** <sup>GF 80/20</sup>  
saffron aioli | spanish paprika 9

**BLISTERED GREEN BEANS** <sup>GF 80/20</sup>  
marcona almonds | romesco | cherry tomato 9

**ROASTED BEETS** <sup>GF 80/20</sup>  
carrot puree | queso | beet greens 8

**CARAMELIZED PLANTAINS** <sup>GF 80/20</sup>  
rum | orange 6

**HOMEMADE TORTILLAS**  
(3) flour or corn 1.50

### FOOD SAFETY\*

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please advise us of any food allergies.

**GF** - gluten free **GF\*** - can be made gluten free  
**80/20** - at least 80% plant based ingredients

**CHEF** | JAIME COVARRUBIAS **GM** | JENNIFER HOLLEY

