

BOCADITOS

BORDER GUACAMOLE GF 80/20
hass avocado | jalapeño | lime 9.50

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

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

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

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

TORTILLA SOUP GF* 80/20
roasted tomato broth | panela cheese | avocado 9 chicken 14 shrimp 16

TAQUERIA

three homemade corn tortillas | served with rice and organic black beans

YUCATAN PORK* GF achiote braised | panucho | avocado | pickled onions 17

CARNITAS* smoked chile salsa | guacamole | onion | cilantro 17

CRISPY POTATO RAJAS GF 80/20 creamy potatoes | fire roasted chiles | mexican cheeses
guacamole | charred corn relish | chipotle crema 15

SPICY SHRIMP RELLENO* handmade flour tortilla | tiger shrimp | avocado | tomatillo
chayote slaw | crema 20

ENSENADA BATTERED* chipotle tartar | cabbage slaw | avocado 19

CARNE ASADA* GF* arbol salsa | arugula | crispy shallot | guacamole 19

GRILLED FISH* GF jicama radish slaw | avocado | grapefruit | chimole 19

AL PASTOR* GF adobo pork | pineapple jicama salsa | avocado 17

QUESADILLAS

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

CARNE ASADA* grilled marinated steak | arbol salsa 19

CITRUS CHICKEN* grilled citrus marinated chicken | tomatillo salsa | cilantro 18

WILD MUSHROOM 80/20 seasonal mushrooms | chipotle goat cheese | spinach 17

PLATOS FUERTES

SKILLET STEAK NACHOS* GF*
spicy manchego cheese sauce | charred corn relish | citrus crema | mexican cheeses 17

CHICKEN POBLANO ENCHILADAS GF*
poblano cream sauce | charred corn | shiitake | roasted poblano chiles 24

SHORT RIB ENCHILADAS
oaxacan cheese | chayote | watercress | guajillo chile sauce 26

CUMIN GRILLED SKIRT STEAK* GF*
charred corn relish | organic black beans | seasonal salad | handmade flour tortillas 28

TORTAS

CUBANO*
smoked ham | carnitas | mojo aioli | swiss cheese | pickle | mustard 17

BEEF BARBACOA*
beef brisket | cascabel bbq sauce | shaved carrot and onion | cilantro | roasted garlic aioli 16

CHILE RELLENO BURGER*
ground short rib and brisket | panela cheese | relleno
pickled chiles | tomato | jam aioli | arugula 18

POWER LUNCH

3-course lunch | 21 prix fixe per person

APPETIZERS choice of

GREEN CORN TAMALES GF
sour cream | salsa fresca

BAJA CEVICHE* GF*
mexican white shrimp | sustainable fish
tomato | corn tostada | jalapeño aioli

GRILLED PEAR AND ENDIVE SALAD GF
pecan and fig goat cheese | chipotle honey vinaigrette

ENTRÉES choice of

BRISKET TAQUITOS GF*
slow roasted shredded beef brisket | spicy slaw | guacamole
crema | salsa fresca | rice | organic black beans

GRILLED FISH TACOS* GF
jicama radish slaw | avocado | grapefruit | chimole

GRILLED CHICKEN AND MANGO SALAD GF
grilled chicken breast | sweet mango | avocado
roasted corn | jicama | crispy tortilla strips
chile lime vinaigrette

DESSERT

FLAN DE COCO GF
coconut flan | pineapple salsa | caramel | coconut espuma

SALADS

TIJUANA KALE CAESAR* GF* 80/20
organic kale | preserved lemon
cotija cheese croutons | crispy garlic 11
chicken 17 steak 19 shrimp 22

TURKEY TOSTADA SALAD* GF* 80/20
grilled turkey | organic black beans | charred corn
guacamole 17 steak 19 shrimp 22

PEPPER CRUSTED STEAK SALAD* GF*
pan seared hanger steak | spring greens
maytag blue cheese | heirloom tomatoes
roasted peppers | roasted corn | jalapeño vinaigrette
seeded flour tostada 19 shrimp 22

MEXICAN CHOPPED SALAD* GF
grilled chicken | charred corn | roasted peppers
green garbanzo beans | avocado | tortilla chips | apples
coriander vinaigrette 18 steak 20 shrimp 23

BLACK BEAN & CORN ESQUITE* GF 80/20
baby bibb lettuce cups | chipotle aioli | corn tortilla strips
panela | avocado 13 chicken 17 steak 19 shrimp 22

SIDES

ROASTED CAULIFLOWER* GF 80/20
saffron aioli | spanish paprika 9

BLISTERED GREEN BEANS GF 80/20
marcona almonds | romesco | cherry tomato 9

ROASTED BEETS GF 80/20
carrot puree | queso | beet greens 8

CARAMELIZED PLANTAINS GF 80/20
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

