

## 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.

We use Vero water filtration system to provide an environmentally-friendly alternative to the waste associated with the manufacture, transport, and disposal of conventional bottled water. Unless you request no water, we will pour unlimited still or sparkling water for every guest at .50 per person. A portion of the proceeds will be donated to One Drop, an international non-profit organization dedicated to providing access to safe water in more than 11 countries around the world and developing water conservation and awareness programs in Nevada.

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

## SHARED STARTERS

### CHIPS AND TRIO OF SALSAS

arbol, chipotle and tomatillo salsas 4

### BORDER GUACAMOLE GF 80/20

freshly mashed hass avocado | jalapeño | red onion  
cilantro | hand pressed lime juice 9.50

### TORTILLA SOUP GF

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

### KUROBUTA PORK CHEEK

braised pork cheek | sweet corn open face tamales | lemon balm  
chimole | carrot chicharrón 16

### MEXICAN GRILLED CORN\* GF

grilled organic corn | ancho ash aioli | cotija cheese | sea salt 10

### OCTOPUS ASADA\* GF

piquillo confit | crispy potatoes | borage sprouts | shallot puree 15

### PLANTAIN EMPANADAS GF 80/20

roasted plantains | organic black beans | poblano  
mexican cheeses | chipotle aioli 9

## CEVICHE

### BORDER CEVICHE\* GF

sustainable seasonal fish | aji amarillo | ginger | avocado  
plantain chip | pickled onions 14

### BAJA CEVICHE TOSTADA\* GF

lime marinated sustainable seasonal fish and shrimp  
red onion | tomato | jalapeño cilantro aioli 15

### AVOCADO CEVICHE\* GF V

hass avocado | cucumber | jicama | pickled onions  
borage sprouts | serrano | toasted cancha corn 13  
alaska king crab 21

## TACO CART

hand pressed corn tortillas

### BRISKET TAQUITOS GF

slow roasted black angus beef brisket | mexican cheese | guajillo sauce  
spicy garden slaw | guacamole | salsa fresca | crema 18

### AL PASTOR TACOS\* GF

al pastor marinated pork | pineapple salsa | avocado crema 18

### FISH TACOS A LA PLANCHA\* GF0

pan seared seasonal fish | avocado | salsa fresca  
radish | spicy cabbage slaw | citrus aioli | crema 18

### CHICKEN TACOS\* GF

guajillo chile braised chicken | chicken chicharrón  
pickled vegetables 18

### VEGETABLE QUESADILLA 80/20

hand rolled flour tortilla | charred chayote squash | poblano  
roasted corn | bloomsdale spinach | mexican cheeses 16

## SALADS

### TIJUANA KALE CAESAR GF 80/20

organic kale | preserved lemon | cotija cheese croutons | crispy garlic 11

### QUINOA SALAD GF 80/20

artisan lettuce | roasted butternut squash | upland cress  
spiced pepitas | apple | coriander vinaigrette 11

## ENTREES

### ASADO NORTEÑO CHICKEN\* GF

free range half chicken | roasted purple peruvian potatoes  
cumin dusted carrots | citrus vinaigrette | pickled onion 26

### ASPEN FARM GRILLED SKIRT STEAK\* GF\*

abby lee tomatoes | upland cress salad | flour tortilla | chimichurri 27

### HARRIS RANCH GAUCHO STEAK\* GF

18 oz bone in ribeye | manchego cheese chilaquiles | caramelized onion  
roasted garlic | charred serrano chiles 53

### YUCATAN PORK\* GF

achiote pork roasted in banana leaves | cilantro | pickled onions  
black beans | red rice | guacamole | corn tortillas 26

### PESCADO VERACRUZANO\* GF

pan seared whole sea bass | capers | olives  
tomato | swiss chard | white wine broth 36

### CHICKEN POBLANO ENCHILADAS\* GF

guajillo braised chicken | mexican cheeses | grilled corn | poblano chiles  
pickled mushrooms | poblano cream 26

### SHRIMP AND SCALLOPS A LA PLANCHA\* GF

paella fritters | roasted butternut squash puree  
sunflower sprouts | ancho chile reduction 29

### CHILE RELLENO DUO 80/20

roasted anaheim chiles | coriander dusted purple potatoes | corn  
mexican cheeses | cilantro radish salad | mulita salsa  
charred broccolini | pickled onions | green mole 21

### CAULIFLOWER ANNATTO PAELLA GF 80/20 V

red quinoa | abby lee tomatoes | green onion  
sunflower sprouts | avocado balm 21

## SIDES

### PERUVIAN POTATOES GF 80/20

peruvian green sauce | pickled onions | cilantro | aji amarillo 6

### CARAMELIZED PLANTAINS GF 80/20

cilantro | orange segments | butter | lime juice 6

### ORGANIC BLACK BEANS GF 80/20

mexican cheeses 5

### MEXICAN RICE GF 80/20

organic long grain red 5

### BUTTERNUT SQUASH GF 80/20

oven roasted butternut squash | upland cress  
toasted cancha corn 6

### BRUSSELS SPROUTS GF 80/20

warm chorizo citrus vinaigrette | piquillo peppers  
roasted shallot puree 6

### HOMEMADE TORTILLAS

(3) flour or corn 1.50

### CHARRED BROCCOLINI GF 80/20

snow peas | mole | pepitas 6

### 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.

EXECUTIVE CHEF | MIKE MINOR

GENERAL MANAGER | JUSTIN DICKENS