

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

STARTERS

CHIPS AND TRIO OF SALSAS

arbol, chipotle & tomatillo salsas 4

BORDER GUACAMOLE GF 80/20

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

QUESO FUNDIDO

oaxacan cheese | spanish manchego | flour tortilla
pickled onions and peppers 13 carnitas 15

TORTILLA SOUP GF

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

PLANTAIN EMPANADAS GF 80/20

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

GREEN CORN TAMALES GF 80/20

sweet corn | sour cream | salsa fresca 10

CEVICHEs

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

SALADS

TIJUANA KALE CAESAR GF 80/20

organic kale | cotija cheese croutons | preserved lemon | crispy garlic 11
chicken 17 steak 23 shrimp 23

TURKEY TOSTADA GF 80/20

grilled free range turkey | organic black beans | roasted corn | tomato
guacamole | mexican cheeses 17 steak 23 shrimp 23

STEAK SALAD* 80/20

upland cress | artisan lettuce | spiced pepitas | aged manchego | apple
roasted heirloom tomato | coriander vinaigrette 23 shrimp 23

QUESADILLAS

hand rolled flour tortilla | mexican cheeses | guacamole
sour cream | salsa fresca add organic rice and black beans 5

CREEKSTONE FARM CARNE ASADA QUESADILLA

grilled marinated steak | arbol salsa 19

ARBOL CHICKEN QUESADILLA

arbol chile braised chicken | arbol salsa 17

VEGETABLE QUESADILLA 80/20

coal charred chayote squash | roasted corn
poblano chile | bloomsdale spinach 17

TORTAS

mexican sandwiches | smoked paprika fries

CHICKEN POBLANO TORTA

jalapeño bacon | poblano aioli | saint andré cheese
caramelized onions | avocado | telera bread 19

TORTA AHOGADA

kurobuta pork cheeks | caramelized onions | pickled jalapeños
cilantro radish salad | consomé de guajillo | crema 19

CHILE RELLENO BURGER*

harris ranch beef | roasted poblano stuffed with mexican cheeses
tomato | baby gem | chipotle aioli | telera bread 20

TACOS

hand pressed corn tortillas | organic rice and black beans

CARNITAS

braised pork | chipotle salsa | onion | cilantro 17

CAULIFLOWER ANNATTO "PAELLA" GF 80/20 V

red quinoa | abby lee tomatoes | blue corn tortilla | green onion
smoked paprika | sunflower sprouts | avocado balm 17

SPICY SHRIMP GF

guajillo shrimp | cucumber slaw | jicama | chipotle aioli 19

CREEKSTONE FARM STEAK CARNE ASADA GF

grilled marinated steak | onion | cilantro | avocado crema | arbol salsa 18

FISH A LA PLANCHA* GF

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

BRISKET TAQUITOS GF

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

ENCHILADAS AND NACHOS

CHICKEN POBLANO ENCHILADAS* GF

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

SHORT RIB ENCHILADAS GF

slow roasted short ribs | handmade corn tortillas | oxaxacan cheese
tortilla cress salad | guajillo chile sauce 28

CREEKSTONE FARM STEAK NACHOS GF

guacamole | corn relish | organic black beans | salsa fresca | sour cream
chipotle aioli | queso fundido | manchego cheese sauce 17 chicken 16

ENTREES

YUCATAN PORK GF

achiote pork slow roasted in banana leaves | pickled onion | orange
cinnamon | sautéed plantains | guacamole | rice and beans 26

ASPEN FARM GRILLED SKIRT STEAK* GF*

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

CHILE RELLENO 80/20

roasted anaheim chiles | mexican cheeses | mulita salsa
crema | cilantro radish salad | rice and beans 17

ASADO NORTEÑO CHICKEN* GF

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

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