

## SHARED STARTERS

### BORDER GUACAMOLE <sup>GF 80/20</sup>

freshly mashed hass avocado | jalapeño  
red onion | cilantro | lime 9.50

### QUESO FUNDIDO

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

### BAJA CEVICHE\* <sup>GF</sup>

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

## SALADS

### TIJUANA KALE CAESAR <sup>GF 80/20</sup>

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

### TURKEY TOSTADA

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

## TAQUERIA

house made tortillas | green and white rice | black beans

### CARNITAS

braised pork | chipotle salsa | guacamole | onion | cilantro 17

### CAULIFLOWER ANNATTO "PAELLA" <sup>GF 80/20 V</sup>

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

### SPICY SHRIMP <sup>GF</sup>

chipotle shrimp | cucumber slaw | guacamole | chipotle aioli 19

### FISH A LA PLANCHA\* <sup>GF</sup>

pan seared sustainable fish | avocado | citrus aioli  
salsa fresca | radish | garden slaw | crema 18

### CARNE ASADA <sup>GF</sup>

grilled marinated steak | caramelized onions  
salsa fresca | guacamole 18

### BRISKET TAQUITOS <sup>GF</sup>

slow roasted shredded black angus beef brisket  
spicy slaw | guacamole | salsa fresca 18

## 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.

## ENTREES

### CHICKEN POBLANO ENCHILADAS\* <sup>GF</sup>

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

### CREEKSTONE FARM STEAK NACHOS <sup>GF</sup>

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

### CHICKEN POBLANO TORTA

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

### CHILE RELLENO BURGER\*

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

### SHORT RIB ENCHILADAS <sup>GF</sup>

slow roasted short ribs | handmade corn tortillas  
oaxacan cheese | guajillo chile sauce 28

## QUESADILLAS

handmade flour tortilla | mexican cheeses | guacamole | crema  
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

## 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