

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

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

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 | YANCY PEREZ