



DINNER MENU

3 course menu
\$58 per person

4 course menu
\$69 per person

does not include
beverages, tax
and service
charge

STARTERS

HOMEMADE TORTILLA CHIPS

BORDER SALSA TRIO

tomatillo | arbol | smoky chipotle salsas

BORDER GUACAMOLE \$4 additional charge
hass avocado | cilantro | red onion | jalapeño | lime

APPETIZERS

select one | served family style
two or more selections available
for an additional charge

PLANTAIN EMPANADAS

roasted plantain | black beans
poblano | cotija cheese

GREEN CORN TAMALES

creamy sweet corn | salsa fresca | sour cream

SOPES

choice of: chicken, yucatan pork, carne asada,
or wild mushroom

PERUVIAN CEVICHE TOSTADITAS

lime | ginger | aji amarillo chile

POBLANO QUESADILLAS

roasted poblano peppers | mexican cheeses
handmade flour tortilla

SALAD

select one | individually plated

MEXICAN CHOPPED SALAD

grilled corn | roasted peppers | avocado | tomato
apple | pinto beans | red onion | romaine lettuce
coriander vinaigrette

TIJUANA KALE CAESAR

organic kale | crispy garlic | preserved lemon
cotija cheese croutons

TOSTADA SALAD

crispy corn tortilla | roasted corn | black beans
guacamole | tomato | red onion | romaine | cabbage
manchego, panela, cotija cheeses | crema

ESQUITE SALAD

corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette

CONTACT: Rachel Ocain | 702.632.6940 | rachel.ocain@bordergrill.com
Jonelle Espinosa | 702.632.6951 | jonelle.espinosa@bordergrill.com





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ENTREES

select two | individually plated
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YUCATAN PORK

achiote pork roasted in banana leaves
radish | pickled onions | cilantro

CHICKEN POBLANO ENCHILADAS

mexican cheeses | salsa verde | charred corn
poblano chiles | sautéed mushrooms

GRILLED PORK CHOP \$3 additional charge
14 ounce pork chop | ancho chile honey glaze
mashed boniato sweet potatoes | garlic seared greens

TECATE CARNITAS

slow roasted pork | red onion | cilantro | guacamole
cucumber citrus slaw | handmade flour tortilla

CHILE RELLENO

roasted poblano | mexican cheeses | salsa roja
tomatillo salsa | rice | black beans

PORTOBELLO MUSHROOM MULITAS

black beans | roasted peppers | pickled onions |
braised greens | roasted tomato sauce | guacamole

MAZATLAN FISH \$3 additional charge
pan seared seasonal fish | ancho honey glaze
mango chile salsa | garlic seared greens | black quinoa

LIME MARINATED HALF CHICKEN

mary's organic chicken | mole verde
broccoli de cicco

GAUCHO STEAK \$3 additional charge
ribeye | crispy mushrooms | pickled peppers

GRILLED SKIRT STEAK

caramelized onions | poblano rajas
chimichurri | roasted tomato

DESSERT

select one | individually plated

SORBET CEVICHE
seasonal sorbet | lime air

CHOCOLATE CHIP COOKIES AND MILK
condensed milk ice cream

TRES LECHES
huckleberry sauce | raspberry meringue
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE
almond ice cream | banana | salted nuts

CHURRO ICE CREAM SANDWICH
housemade churro | salted cajeta ice cream

ARROZ CON LECHE
seasonal fruit | rice pudding | caramel puffed rice

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