



LUNCH MENU 1

\$31 per person
does not include
tax and service
charge

SALADS

select one | served family style

MEXICAN CHOPPED SALAD

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

ESQUITE SALAD

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

TACO TRIO

select three | served family style

CHICKEN

citrus roasted chicken | guacamole | salsa fresca

CARNE ASADA

grilled steak | caramelized onion
guacamole | cilantro

FISH TACOS ENSENADA

grilled sustainable fish | avocado | grapefruit
shredded young papaya | crema

SPICY SHRIMP

chipotle shrimp | cucumber jicama slaw
chipotle aioli | guacamole

WILD MUSHROOM

garlic | black beans | guacamole
salsa fresca | epazote aioli

POTATO RAJAS

roasted potatoes & peppers | guacamole
cotija cheese | salsa fresca

SIDES

served family style

GREEN RICE

ORGANIC BLACK BEANS

HANDMADE CORN TORTILLAS

DESSERT 1

\$3.50 per person | served family style

COOKIE ASSORTMENT

brownie bites | mexican sugar cookies
salted chocolate chip cookies

DESSERT 2 & 3

\$5 per person | select one | individually plated
\$9 per person | select two | served family style

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

fudge sauce | almond ice cream
banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade churro | salted cajeta ice cream

ARROZ CON LECHE

rice pudding | seasonal fruit | caramel puffed rice

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LUNCH MENU 2

\$37 per person
does not include
tax and service
charge

APPETIZERS

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

GUACAMOLE

hass avocado | cilantro | red onion | jalapeño | lime

GREEN CORN TAMALES

sweet corn tamales | sour cream | salsa fresca

QUESO FUNDIDO

oaxacan cheese | spanish manchego | flour tortilla
pickled mushrooms and peppers

CHICKEN TINGA EMPANADAS

citrus chicken | chorizo | roasted poblano
oaxacan cheese | apple slaw | pumpkin seed mole

PERUVIAN CEVICHE TOSTADITAS

seasonal sustainable fish | cilantro | onions | jalapeño
ginger chile sauce | plantain chips | avocado

ENTREES

select two | individually plated

JALAPEÑO BACON CARNITAS BURGER

ground pork | carnitas | bacon aioli | poblano relish

GRILLED SKIRT STEAK

caramelized onions | poblano rajas | brussels sprouts

CHICKEN POBLANO ENCHILADAS

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

SHRIMP TOSTADA

crispy corn tortilla | black beans | guacamole | crema
tomato | red onion | cabbage | mexican cheeses

CHILE RELLENO

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

GRILLED CHICKEN TORTA

jalapeño bacon | avocado | saint andré cheese
caramelized onions | pickled jalapeños | paprika fries

DESSERT 1

\$3.50 per person | served family style

COOKIE ASSORTMENT

brownie bites | mexican sugar cookies
salted chocolate chip cookies

DESSERT 2 & 3

\$5 per person | select one | individually plated
\$9 per person | select two | served family style

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

fudge sauce | almond ice cream
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CHURRO ICE CREAM SANDWICH

housemade churro | salted cajeta ice cream

ARROZ CON LECHE

seasonal fruit | rice pudding | caramel puffed rice

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