

SUSTAINABILITY

Border Grill uses organic long grain rice and black beans. Seasonal, locally grown ingredients are used whenever possible. We source antibiotic/hormone free meats and poultry. 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.

GF - gluten free GF* - can be made gluten free V - vegan
V* - can be made vegan 80/20 - at least 80% plant based ingredients

SHARED STARTERS

BORDER GUACAMOLE GF 80/20

freshly mashed hass avocado | jalapeño | red onion
cilantro | hand pressed lime juice 10.50

TORTILLA SOUP GF

roasted tomato broth | panela cheese | avocado 9 chicken 12

PLANTAIN EMPANADAS GF 80/20

roasted plantains | organic black beans | poblano
mexican cheeses | chipotle salsa | crema 10

MINI CHILES RELLENOS GF

roasted chiles | chicken tinga | melted mexican cheeses
avocado crema | pickled onions 16

ARGENTINIAN EMPANADAS 80/20

puff pastry | impossible meat | boniato yam
aji amarillo | chimichurri 15

CRISPY POTATO AND CEVICHE TACOS GF

crispy corn tortilla | potato rajas | shrimp ceviche
avocado sauce | pickled onions 16

CEVICHE

PERUVIAN SEABASS CEVICHE*

aji amarillo | peruvian potatoes | aztec corn | crispy garlic
serrano chile | fish chicharron | soy lime sauce 16

BAJA CEVICHE TOSTADA* GF

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

TACO CART

hand pressed corn tortillas

SMOKED PRIME RIB TACOS GF

slow smoked prime rib | manchego cheese grits
serrano chile | crispy garlic | avocado sauce 29

AL PASTOR TACOS GF

al pastor marinated pork | pineapple salsa | avocado crema 26

VAMPIRO SHRIMP TACOS GF

chile lime shrimp | cheese crusted tortilla | avocado crema
spicy cabbage slaw | cilantro garlic aioli 28

RAINBOW CAULIFLOWER TACOS V GF 80/20

handmade blue corn tortillas | tomato | green onion | sofrito
quinoa | smoked paprika | avocado balm 24

SALAD

TIJUANA KALE CAESAR GF 80/20

organic kale | preserved lemon | cotija cheese croutons | crispy garlic 12
chicken 17 steak 23 shrimp 23

ENTREES

DUCK CARNITAS GF

crispy peking duck | black fig mole | avocado balm
orange chipotle fennel slaw | corn tortillas 34

GRILLED SKIRT STEAK* GF*

frisee salad | flour tortilla | chimichurri | roasted sea salt jalapeño 29

VEGAN RELLENO V 80/20

roasted poblano chile | purple potatoes | impossible meat | roasted tomato
charred broccolini | piquillo sauce | chayote salad 27

OAXACAN SHORT RIB GF

braised short rib | root vegetable puree | mezcal glazed shallots
garlic confit | oaxacan chile reduction 32

YUCATAN PORK GF

achiote pork roasted in banana leaves | pickled onion | orange
cinnamon | sauteed plantains | rice and beans | guacamole 27

SEAFOOD MOLCAJETE* GF*

pan roasted shrimp | king crab | scallops | swordfish | avocado
grilled cactus | seared panela cheese | spicy tomato broth
hot lava rock 38

CHICKEN POBLANO ENCHILADAS GF

oven roasted chicken | mexican cheeses | grilled corn
poblano chiles | wild mushrooms | poblano cream 28

LOMO SALTADO*

seared beef tenderloin | onions | tomatoes | garlic | jalapeño
hand cut potatoes | peruvian sauce | corn tortillas 35

SIDES

PERUVIAN POTATOES V* GF 80/20

cilantro aioli | pickled onions | cilantro | aji amarillo 6

CARAMELIZED PLANTAINS V* GF 80/20

cilantro | orange segments | butter | lime juice 7

ORGANIC BLACK BEANS V* GF 80/20

mexican cheeses 6

STREET CORN GF 80/20

cotija cheese | lime | mexican crema | chile 10

ORGANIC MEXICAN RICE V GF 80/20

long grain red rice 6

BUTTERNUT SQUASH V GF 80/20

butternut squash puree | toasted cancha corn 6

BRUSSELS SPROUTS V* GF 80/20

warm chorizo citrus vinaigrette | piquillo peppers
roasted shallot puree 6

MEZCAL GLAZED CARROTS GF 80/20

honey | mezcal | lime | chile 7

CHARRED BROCCOLINI V* 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 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

