

## 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

### CHIPS AND TRIO OF SALSAS GF

arbol, chipotle & tomatillo salsas 4

### BORDER GUACAMOLE GF 80/20

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

### QUESO FUNDIDO

oaxacan cheese | spanish manchego | flour tortilla  
pickled onions and peppers 14 carnitas 15

### 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

### GREEN CORN TAMALES GF 80/20

sweet corn | sour cream | salsa fresca 10

## CEVICHE

### TUNA CEVICHE\* GF

ahi tuna | aji amarillo | ginger | avocado  
plantain chip | pickled onions 15

### BAJA CEVICHE TOSTADA\* GF

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

### AVOCADO CEVICHE\* V GF

hass avocado | cucumber | jicama | pickled onions  
borage sprouts | serrano | toasted cancha corn 13  
alaska king crab 23

## SALADS

### TIJUANA KALE CAESAR\* GF 80/20

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

### TURKEY TOSTADA\* V\* GF 80/20

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

### TLACOYO SALAD\* GF 80/20

black bean stuffed blue corn masa | romaine | heirloom tomatoes  
cotija cheese | purple radish | red wine vinaigrette | chicken 18  
steak 23 wild mushrooms 19

## QUESADILLAS

hand rolled flour tortilla | mexican cheeses | guacamole  
sour cream | salsa fresca add organic rice and black beans 5

### CARNE ASADA QUESADILLA

grilled marinated steak | arbol salsa 19

### ARBOL CHICKEN QUESADILLA

arbol chile braised chicken 17

### VEGETABLE QUESADILLA 80/20

poblano chile | wild mushrooms | coal charred chayote squash 17

## TORTAS

### CHICKEN POBLANO TORTA

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

### MEXICO CITY TORTA

slow cooked carnitas | onions | cilantro | oaxacan cheese  
avocado | consomé de guajillo | yuca fries 19

### CHILE RELLENO BURGER\* V\*

house blend beef | roasted poblano stuffed with mexican cheeses  
tomato | romaine | chipotle aioli | telera bread | cumin fries 21  
sub impossible meat add 6

## TACOS

hand pressed corn tortillas | organic rice and black beans

### CARNITAS

braised pork | chipotle salsa | avocado crema | onion | cilantro 17

### RAINBOW CAULIFLOWER TACOS V GF 80/20

red quinoa | tomato | blue corn tortilla | green onion  
smoked paprika | avocado balm 19

### SPICY SHRIMP GF

guajillo shrimp | cucumber slaw | jicama | avocado | chipotle aioli 21

### CARNE ASADA GF

grilled marinated steak | onion | cilantro | avocado crema | arbol salsa 19

### FISH A LA PLANCHA\* GF

pan seared seasonal fish | avocado | salsa fresca  
radish | spicy cabbage slaw | cilantro aioli 19

### BRISKET TAQUITOS

slow roasted black angus beef brisket | crema | spicy garden slaw  
guajillo sauce | guacamole | salsa fresca | mexican cheese 19

## ENCHILADAS AND NACHOS

### CHICKEN POBLANO ENCHILADAS GF

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

### SHORT RIB ENCHILADAS GF

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

### STEAK NACHOS GF

guacamole | corn relish | organic black beans | salsa fresca | sour cream  
chipotle aioli | mexican cheeses | manchego cheese sauce 21 chicken 18

## ENTREES

### GRILLED SKIRT STEAK\* GF\*

frisee salad | flour tortilla | roasted sea salt jalapeño  
chimichurri | tomato cucumber salad 27

### CHILE RELLENO 80/20

roasted poblano chile | mexican cheeses | mulita salsa  
cilantro radish salad | crema | rice and beans 18

### YUCATAN PORK GF

achiote pork roasted in banana leaves | pickled onion | orange  
cinnamon | sauteed plantains | rice and beans | guacamole 26

### 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

