

## SHARED STARTERS

### BORDER GUACAMOLE <sup>GF 80/20</sup>

freshly mashed hass avocado | jalapeño  
red onion | cilantro | lime 10.50

### QUESO FUNDIDO

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

### BAJA CEVICHE TOSTADA\* <sup>GF</sup>

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

## SALADS

### TIJUANA KALE CAESAR\* <sup>GF 80/20</sup>

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

### TURKEY TOSTADA\* <sup>GF V. 80/20</sup>

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

## TAQUERIA

house made corn tortillas | organic rice & black beans

### CARNITAS

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

### RAINBOW CAULIFLOWER TACOS <sup>GF V. 80/20</sup>

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

### SPICY SHRIMP <sup>GF</sup>

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

### CARNE ASADA <sup>GF</sup>

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

### FISH A LA PLANCHA\* <sup>GF</sup>

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

### 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.

## ENTREES

### CHICKEN POBLANO ENCHILADAS\* <sup>GF</sup>

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

### STEAK NACHOS <sup>GF</sup>

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

### CHICKEN POBLANO TORTA

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

### CHILE RELLENO BURGER\*

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

### SHORT RIB ENCHILADAS <sup>GF</sup>

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

## QUESADILLAS

handmade 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

02/20

## 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