

BOCADITOS

-  **Tortilla Soup**
roasted tomato • chipotle • panela • avocado 9
-  **Quinoa Fritters**
crunchy aztec grain • cotija cheese • aji amarillo aioli 10
-  **Green Corn Tamales**
creamy sweet corn • salsa fresca • sour cream 10
-  **Plantain Empanadas**
roasted plantain • black beans • poblano • cotija cheese 9
-  **Border Guacamole**
creamy avocado • jalapeño • cilantro • lime 9
- Queso Fundido**
mexican cheeses • chorizo • roasted peppers 13
- Border Classics**
two chicken panuchos • two green corn tamales • two plantain empanadas 19
- Market Vegetable Quesadilla**
roasted poblano • mushrooms • grilled corn • chipotle • manchego, panela, cotija cheeses 16
- Citrus Chicken Quesadilla**
grilled citrus chicken • caramelized onion • serrano chiles • manchego, panela, cotija cheeses 16
- Carne Asada Quesadilla**
grilled steak • caramelized onion • arbol salsa • manchego, panela, cotija cheeses 19
- Kobe Beef Sopos**
guajillo chile marinated kobe beef • corn masa “little boats” • mango red cabbage mint slaw 14


CEVICHE

Baja Ceviche
shrimp • lime marinated sustainable seasonal fish
jalapeño • tomato • cilantro aioli 15

Peruvian Ceviche
lime • ginger • aji amarillo chile 14

Ceviche Duo
baja ceviche • peruvian ceviche 17

ENSALADAS

 **Caesar Salad**
crisp romaine • romano cheese • garlic croutons 9
with steak 19 with chicken 16 with shrimp 22

 **Watercress, Jicama, and Orange**
bacon wrapped dates stuffed with chorizo and blue cheese • toasted coriander vinaigrette 9

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked. We use uncooked eggs in our caesar dressing. Please advise us of any food allergies.

18% gratuity is automatically applied to parties of 6 or more guests.



Good for the Planet, Good for You (at least 80% plant based ingredients).
We can make almost any dish with less meat and/or dairy upon request.

The Ultimate Border Grill Experience • only \$42 per person!
 three course dinner including a sampling of classic appetizers, your choice of any signature entree below*, and your choice of any homemade dessert • ask your server for details
 *Oaxacan Strip Steak is an additional \$8.

PLATOS ESPECIALES

Chicken Poblano Enchiladas

smoked chicken • handmade corn tortillas • poblano crema
 grilled corn • wild mushrooms • charred poblano chiles 26

Grilled Skirt Steak

charred corn relish • black beans • handmade flour tortilla 27

Yucatan Pork

achiote pork slow roasted in banana leaves • caramelized onion • orange • cinnamon
 sautéed plantains • guacamole • handmade corn tortillas 24



Roasted Potato Rajas Relleno

poblano pepper stuffed with creamy potato rajas • quinoa • spiced tomato salsa • salsa verde 22

Sautéed Shrimp

ancho chile • slivered garlic • parsley • lime • braised greens • red rice 28

Kobe Beef Tacos

pineapple guajillo marinated kobe beef • grilled pineapple salsa
 guacamole • handmade corn tortillas • black beans 28



Seasonal Vegetable Enchiladas

chef's selection of seasonal vegetables • manchego, panela, cotija cheeses • handmade corn tortillas 22

Tecate Carnitas

slow roasted pork • red onion • cilantro • cucumber citrus slaw • guacamole • flour tortilla 23



Chile Relleno

roasted poblano chile • manchego, panela, cotija cheeses • salsa roja • tomatillo salsa 19

Pescado Veracruzano

pan seared sustainable seasonal fish • tomato • kalamata olive • jalapeño • oregano • white wine garlic broth 29

Chicken Mole

oven roasted half chicken • pumpkin seed mole • chile cheese tamale • peruvian corn 28

Beef Brisket Taquitos

slow roasted shredded beef • spicy slaw • guacamole • salsa fresca 22

Fish Tacos Ensenada

beer batter or grilled sustainable fish • tomatillo avocado crema
 handmade corn tortillas • red rice • green rice • black beans 23

Oaxacan Strip Steak

seared 16 ounce steak • mole colorado • charred wild mushroom quesadilla • avocado tomato relish 36



PLATILLOS

Quinoa Salad 4

Fried Plantains 5

Red • Green • White Rice 4

Plantains and Rice 5

Handmade Flour Tortilla 1

Seared Greens 4

Black Beans 4

Black Beans • Red and Green Rice 5

Homemade Corn Tortillas (3) 1

Border Grill uses the **Natura** water purification system, instead of bottled water transported from around the world. The reusable glass bottles 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.

Border Grill uses organic black beans, as well as chicken, beef, and uncured pork raised without hormones and antibiotics. 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.