

PLATOS PEQUEÑOS



Tortilla Soup

roasted tomato • chipotle • panela cheese • avocado 7.50



Green Corn Tamales

sweet corn • sour cream • salsa fresca 8.00



Guacamole

creamy avocado • jalapeño • cilantro • lime 9.75



Plantain Empanadas

roasted plantain • black beans • poblano chile • cotija cheese 8.50

Chicken Panuchos

black bean stuffed tortilla • grilled chicken • serrano • tomatillo avocado salsa • pickled onion 8.75

Border Classics

two green corn tamales • two plantain empanadas • two chicken panuchos 15.75

Roasted Lamb Tacos

adobo roasted lamb • poblano chile • manchego cheese 8.75

Shrimp Ceviche

fresh tomato • cucumber • jalapeño • citrus 9.75

Amarillo Ceviche

mahi mahi • aji amarillo chile • ginger • lime 9.75

Oaxacan Chicken Tamale

mole • oaxacan string cheese • crema 6.00

Chile Cheese Tamale

manchego cheese • roasted poblano chile • tomatillo avocado salsa 5.00

Wild Mushroom Quesadilla

epazote • manchego, panela, cotija cheeses • mizuna salad • guacamole 14.50

Chicken Asada Quesadilla

grilled chicken • serrano chile • caramelized onion • manchego, panela, cotija cheeses • mizuna salad • guacamole 15.50

Poblano Quesadilla

roasted poblano chile • chipotle salsa • manchego, panela, cotija cheeses • mizuna salad • guacamole 12.50

ENSALADAS



Watercress, Jicama, and Orange Salad

toasted coriander vinaigrette 7.50



Grilled Pear and Endive Salad

spiced pistachios • cabrales blue cheese • pickled jalapeño • chipotle honey vinaigrette 9.75



Mexican Chopped Salad

charred corn • roasted peppers • chick peas • avocado • tomato • apple • tortilla chips • cumin vinaigrette 8.75



Turkey Tostada

grilled turkey • black beans • roasted corn • tomato • guacamole • mexican cheeses 16.50

with steak 19.00 with shrimp 20.00



Caesar Salad*

romaine hearts • romano cheese • bolillo croutons 7.75

*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.

PLATOS ESPECIALES

Grilled Turkey

cracked black pepper vinaigrette • honey lime yams • seared greens 19.75

Sautéed Shrimp

ancho chile • slivered garlic • parsley • lime • braised greens • organic rice 24.50

Grilled Chicken Chilaquiles

grilled achiote chicken • skillet tomatillo chilaquiles • manchego, panela, cotija cheeses 19.75

Pescado Veracruzano

mahi mahi • kalamata olive • tomato • jalapeño • oregano • white wine garlic broth 25.00

Carnitas Norteñas

braised pork • serrano chile • red onion • cucumber slaw • fried yuca • handmade corn tortillas 19.50

Grilled Skirt Steak

charred corn relish • shaved asparagus • sweet pepper salad • handmade flour tortilla 25.75



Chile Relleno

roasted poblano chiles • manchego, panela, cotija cheeses • salsa roja • tomatillo salsa 16.50

Pan Seared Pepita Halibut

fire roasted pepper coulis • smashed artichoke hearts • sautéed spinach • baby artichoke salsa 25.50

Cochinita Pibil

achiote pork roasted in banana leaves • caramelized onion • orange • cinnamon • roasted plantains • guacamole 19.50

Sofrito Marinated Rack of Lamb

herb citrus marinated lamb • spiced corn • baby spinach • tequila soaked raisins 28.50



Border Vegetables

sweet creamed corn • green chick peas • braised fennel • quinoa salad • sautéed mushrooms
black beans • seasonal farmers market vegetables 18.50

Gaucho Steak

grilled ribeye • caramelized onion • roasted garlic • serrano chile • red chilaquiles 29.50

Grilled Pork Porterhouse

smoked chile garlic rub • potato chorizo hash • orange braised fennel • spring onion aioli 27.75



Organic Roasted Eggplant

curried tomato jam • cilantro cous cous • red lentils • feta cherry tomato salad 18.25

PLATILLOS

Black Beans or Charros Beans 4

Seared Greens 4

Smashed Artichoke Hearts 4

Homemade Corn Tortillas (3) 1

Red • Green • White Rice 4

Fried Plantains • Rice 4

Green Chick Pea Salad 4

Handmade Flour Tortilla 1

Border Grill uses organic long-grain rice, beans, and coffee.

We use seasonal, locally grown ingredients whenever possible and 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.