Platos Pequeños

Guacamole
Freshly mashed avocado with cilantro, red onion, jalapeño, and lime 6.25

Rock Shrimp Ceviche
In serrano lime marinate with red onion and cilantro 8.25

Ceviche Especial  selection changes daily 8.50

Wild Mushroom and Huitlacoche Gordita
Served with citrus slaw and arbol salsa 7.50

Panuchos
Black bean stuffed tortillas topped with achioti chicken, pickled onions, and avocado (2 per order) 7.50

Green Corn Tamales
Served with sour cream and salsa fresca (3 per order) 6.50

Plantain Empanadas
Roasted plantains stuffed with black beans, poblano, and cheese; topped with chipotle salsa and Mexican crema (4 per order) 6.50

Quesadilla  homemade flour tortilla with three Mexican cheeses and poblano 6.50
Poblano Quesadilla with guacamole 7.50
Three Cheese Quesadilla with chicken 8.75

Griddled Tacos  served on two small handmade tortillas; select from carne asada, carnitas, roasted lamb, chicken, potato raízes, grilled fish, or bean and cheese 6.75

Border Classics  assortment of green corn tamales, plantain empanadas, and panuchos two of each item 11.50
Three of each item 16.50

Soup of the Day 5.50

Ensaladas

Grilled Pear and Endive Salad
Tossed with Cabrales blue cheese, pickled jalapeños, sweet peppered pistachios, and chipotle dijon vinaigrette 7.50

Mexican Chopped Salad
Fresh tomatoes, roasted poblanos, corn, pine nuts, green apple, red onion, and romaine; tossed with toasted cumín vinaigrette 7.50

Watercress and Jicama
Dressed with toasted coriander vinaigrette 6.50

Caesar Salad
Romaine, romano cheese, and garlic croutons 6.50

Platos Grandes

Pescado Veracruzano
Pan seared fish of the day with tomatoes, jalapeños, onions, olives, and oregano; served in white wine broth 18.50

Sautéed Rock Shrimp
Farm raised rock shrimp with toasted ancho chiles, slivered garlic, parsley, and lime; served with seared greens and rice 17.50

Pollo Al Carbon
Citrus-chili marinated free range chicken breast; served with orange salsa, grilled cactus salad, and corn au gratin 16.50

Grilled Breast of Turkey
Peppered and vinegared; served with baked honey lime yams and seared greens 15.50

Turkey Tostadas
Crispy corn tortillas layered with grilled turkey, black beans, and guacamole; topped with shredded lettuce, cabbage, tomatoes, Mexican cheeses, and crema 13.50

Grilled Pork Chops
With roasted kabocha squash, apple-pear sauce, chipotle lentils, and charred corn salsa 17.50

Ropa Vieja
Hearty Cuban stew of lamb, black beans, carrots, and onions; finished with cilantro and vinegar; served with a homemade flour tortilla 16.50

Grilled Skirt Steak
Marinated with garlic, cilantro, and cracked pepper; served with charred corn relish, herb marinated tomatoes, morcos, roasted tomato anejo sauce, and a handmade flour tortilla 18.50

Gaucho Steak
Grilled 19 oz. bone-in ribeye stuffed with serranos and garlic; served with red chilipique, fresh corn and green bean relish, and roasted garlic sauce 24.50

Molletes de Hongos
Grilled portobello mushrooms layered with guacamole, cheese, black beans, and poblano; served with roasted garlic tomato sauce and seared greens 16.50

Border Vegetarian
Assorted fresh vegetables, steamed, grilled, and roasted; with rice and beans 15.50

Chile Relleno
Three roasted poblano peppers stuffed with Mexican cheeses; served with raíza and tomatlito salsas, rice, and black beans 14.50

Vegetarian Red Bean Stew
Farmers’ market vegetables roasted and stewed with red beans; topped with ancho citrus salsa and served with home baked poblano corn bread 14.50

Sides

Rajas  roasted peppers, poblanos, and potatoes with onions, cheese, and cream 3.75
Fried Plantains 4.75
Fried Plantains and Rice 4.75
Black Beans 3.00
Red, Green, and White Rice 3.50
Three Rices and Black Beans 4.50
Handmade Corn Tortillas (3 per order) 7.5
Handmade Flour Tortillas 7.5

November 2009

We do not use lard in our rice, black beans, or tortillas.

1 lb. ground added to parties of eight or more.
Especiales de la Noche
Sunday, March 11, 2001

Soup
Tortilla
5.50

Appetizers
Fanny Bay Oysters on the Half Shell
served with chipotle, shallot, and tomatillo salsas
Serving of Six 9.00  Serving of Three 5.00

Fresh Ceviches
Shrimp 8.25  Snapper 8.50

Molotes
fresh corn masa stuffed with chorizo, potato, and epazote
served with black beans and cabbage relish
7.00

Oaxacan Relleno
stuffed poblano chile with spiced beef picadillo, Mexican cheeses,
and cascabel sauce
8.00

Red Leaf and Pepita Salad
with mango, jicama, and chili lime vinaigrette
7.00

Entrees
Braised Short Ribs
beef short ribs served with sautéed beets, mashed Kabocha squash,
baby carrots, and barbecue adobo sauce
23.00

Pan Roasted Monk Fish
with braised Belgian endive, pearl onions, chanterelle mushrooms,
and heirloom tomato guajillo sauce
21.00

Seafood Stew
Manila clams, Prince Edward Island mussels, New Zealand mussels
in spicy saffron broth
23.00

Desserts
Chocolate Natilla
served with homemade churros, almonds, and fresh whipped cream
7.00

Coconut Rum Cake
with dulce de leche, vanilla sauce, pineapple strawberry salsa,
and mango sorbet
7.00

*Border Grill is committed to supporting organic farming practices and sustained agriculture.*