



Platos Pequeños

Guacamole Freshly mashed avocado with cilantro, red onion, jalapeño, and lime	6.25
Rock Shrimp Ceviche In serrano lime marinade 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 achiote citrus 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, poblanos, and cheese; topped with chipotle salsa and Mexican crema (4 per order)	6.50
Quesadilla homemade flour tortilla with three Mexican cheeses and poblanos	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 rajas, 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 cumin vinaigrette	7.50
Watercress and Jicama Dressed with toasted coriander vinaigrette	6.50
Caesar Salad Romaine, romano cheese, and garlic croutons	6.50

We do not use lard in our rice, black beans, or tortillas.
- 18% gratuity added to parties of eight or more -

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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-cilantro 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 Tostada 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 tomatillo 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, moros, 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 chilaquiles, fresh corn and green bean relish, and roasted garlic sauce	24.50
Multas de Hongos Grilled portobello mushrooms layered with guacamole, cheese, black beans, and poblanos; 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 roja and tomatillo 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)	.75
Handmade Flour Tortilla	.75

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Border Grille

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.

