

Border Grill

Sit Down Dinner Menu

STARTERS

Homemade Tortilla Chips

with roja, tomatillo, and smoky chipotle salsas

(homemade guacamole available for an additional charge)

APPETIZERS (served family style)

please pre-select one of the following appetizers for your guests...

Plantain Empanadas

roasted plantains stuffed with organic black beans, poblano peppers, and cotija cheese

Green Corn Tamales

sweet corn tamales served with sour cream and salsa fresca

Chicken Sopos

slow roasted chicken in corn masa "little boats" with guacamole and salsa fresca

(upgrade to kobe beef sopos with mango salsa for an additional charge)

Beef Brisket Tamales

red chile corn masa stuffed with tender beef brisket and panela cheese

served with toasted guajillo chile sauce

Ceviche on Taro Root Chips

hawaiian fish, onions, cilantro, and pinnapple with jalapeno mint sauce

Poblano Quesadillas

roasted poblanos peppers with manchego, panela, and cotija cheeses in a handmade flour tortilla

Avocado Goat Cheese

cucumber rounds topped with goat cheese, avocado, and cilantro

Bacon Wrapped Dates

stuffed with chorizo and blue cheese

(extra appetizers available for an additional charge)

SALAD (individually plated)

please pre-select one of the following salads for your guests...

Mexican Chopped

grilled corn, roasted peppers, avocado, tomato, apple, pinto beans, red onion, tortilla chips, and romaine lettuce tossed in coriander vinaigrette

Caesar

crisp romaine, romano cheese, and garlic croutons

Tostada

crispy corn tortilla topped with roasted corn, organic black beans, guacamole, tomato, red onion, lettuce, cabbage, cheese, and crema

Salpicón

shredded carrots, cilantro, shoe string potatoes, and aji amarillo aioli

Heirloom Tomato and Cucumber

with extra virgin olive oil and red wine vinegar

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ENTREES

please pre-select two of the following entrees for your guests...

Smoked Pork Chop with Cholita Glaze

grilled 14 oz pork chop drizzled with ancho chile honey glaze
served with boniato mashed potatoes and garlic seared greens

Grilled Skirt Steak

marinated in garlic, cilantro, cumin and lime
served with roasted corn relish, organic black beans, seasonal salad, and handmade flour tortilla

Chile Relleno

roasted poblano peppers stuffed with manchego, panela, and cotija cheeses
served with roja and tomatillo salsas, rice, and organic black beans

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf with grilled onions, orange, and cinnamon
served with red rice, organic black beans, plantain orange salsa, and handmade corn tortillas

Gauche Steak

grilled 12 oz. rib eye steak with caramelized onions, roasted garlic, and serrano chiles
served with red chilaquiles and mixed baby greens tossed with cilantro lime dressing

Portabello Mushroom Mulitas

grilled portabello mushrooms layered with black beans, roasted peppers, and pickled onions
served with roasted tomato sauce, braised greens, and guacamole

Shrimp and Chorizo Chile Relleno

roasted anaheim peppers stuffed with rock shrimp and mexican chorizo
served with roasted tomato sauce and seasonal salad

Green Chicken Poblano Enchiladas

slow roasted chicken shredded and stuffed in handmade corn tortillas simmered in poblano crema
topped with grilled corn, wild mushrooms, and roasted poblano peppers

Tecate Carnitas

slow roasted pork with red onion and cilantro
served with cucumber citrus slaw, guacamole, salsa fresca, and handmade flour tortilla

Chicken Chilaquiles

traditional mexican dish of crispy corn tortillas simmered in tomatillo salsa and tossed with shredded chicken and manchego, panela, and cotija cheeses; served with mixed baby greens tossed with cilantro lime dressing

(extra selections available for an additional charge)

DESSERT (individually plated)

please pre-select one of the following desserts for your guests...

Flan

Tres Leches

Pineapple Upsidedown Cake

Key Lime Cheesecake

Fresh Berries with Whipped Cream and Mint

Brownies and Pajas

Menu available as 3 or 4 course menu option

does not include beverages, sales tax, and service charge