BORDER BRUNCH

unlimited small plates | 44.99
add bottomless mimosas, micheladas & bloody marys | 27.99**

SALMON AVOCADO TOAST*
citrus cured salmon | hand mashed avocado
epazote cream cheese | capers | red onion

CHILAQUILES* GF
crispy corn tortillas | guajillo cream
avocado balm | sofrito | egg any style

SPICY CHICKEN TAMALE GF
guajillo sauce | avocado balm | salsa fresca

HORCHATA FRENCH TOAST
cinnamon | vanilla | piloncillo syrup
mexican chocolate

CONCHAS & JAM
house baked mini mexican sweetbread
seasonal jams and marmalades

DIABLO CHICKEN & CHURRO WAFFLE
crispy fried chicken | diablo salsa
cinnamon sugar dusted mini waffle

BREAKFAST ENCHILADA
scrambled eggs | oaxacan cheese | jalapeño bacon
sofrito | ranchera salsa

STEAK & EGG* GF
skirt steak | crispy potato
guacamole | salsa fresca

CHEF'S SECRET PANCAKES
ask for today's special offering

BREAKFAST TACO
flour tortilla | eggs | chorizo | potatoes | poblanos
oaxacan cheese | salsa fresca | avocado balm

BARBACOA BENEDICT* GF
smoked brisket barbacoa | bbq hollandaise
corn muffin | poached egg

DEVILED EGGS GF
escabeche | avocado balm | aji amarillo | chipotle
serrano | ancho | vegetable pearls

CAMPECHANA* GF
shrimp cocktail | housemade clamato
tortilla crunch | avocado balm
onions | cilantro

BIRRIA HASH & EGG* GF
chile braised beef | caramelized onion | peppers
crispy potatoes | eggs any style

CHURRO TOTS
cajeta churros | cinnamon sugar
raspberry sauce

PRICKLY PEAR CHIA PARFAIT GF | V
chia seed | almond coconut milk
lemon zest | fresh berries

BRUNCH COCKTAILS

BRUNCH MARGARITA
tequila blanco | pineapple | vanilla | lime
agave nectar 15

BORDER BLOODY MARY
vodka | lime juice | spiced tomato 13

BORDER SPICY MARY
chile infused vodka | spiced tomato 13

BORDER BLOODY MARIA
cazadores blanco tequila | lime
spiced tomato 13

MICHELADA
dos equis lager | housemade bloody mary
fresh lime | tajin salt rim 11

SUSTAINABILITY

- Organic long grain rice and black beans
- Antibiotic/hormone-free meats and poultry
- Seasonal, locally grown ingredients
- Sustainable seafood
- No straws

COFFEE DRINKS

BORDER MOCHA
vesta espresso | chocolate | textured milk | foam 6
with coffee infused tequila 11

VANILLA LATTE
vesta espresso | vanilla | textured milk | foam 6
with coffee infused tequila 11

CAFE DE OLLA
vesta espresso | cinnamon | orange | allspice | clove
piloncillo | textured milk | foam 6
with selvarey chocolate rum 11

FOOD SAFETY*

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please advise us of any food allergies.

V - vegan **GF** - gluten free

**per person - 2 hour limit. Bottomless mimosas are priced per person and expire two hours after purchase. Management reserves the right to limit service to one alcoholic beverage per person until refill.

REGIONAL MANAGER | YANCY PEREZ
EXECUTIVE CHEF | JOHN BAEZ

Border Grill

SUSTAINABILITY

Border Grill uses organic long grain rice and black beans. Seasonal, locally grown ingredients are used whenever possible. We source antibiotic/hormone free meats and poultry. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

GF - gluten free GF* - can be made gluten free
80/20 - at least 80% plant based ingredients
V - vegan V* - can be made vegan

SHARED STARTERS

CHIPS AND TRIO OF SALSAS GF
arbol, chipotle & tomatillo salsas 5

BORDER GUACAMOLE GF 80/20
freshly mashed hass avocado | jalapeño | red onion
cilantro | hand pressed lime juice 14

QUESO FUNDIDO
oaxacan cheese | spanish manchego | flour tortilla
pickled peppers 15 carnitas 17

TORTILLA SOUP GF
roasted tomato broth | panela cheese | avocado 10
chicken 13

PLANTAIN EMPANADAS GF 80/20
roasted plantains | organic black beans | poblano
mexican cheeses | chipotle salsa | crema 12

GREEN CORN TAMALES GF 80/20
sweet corn | sour cream | salsa fresca 11

CEVICHES

BORDER CEVICHE* GF
ahi tuna | aji amarillo | ginger | avocado
plantain chip | pickled onions 18

BAJA CEVICHE TOSTADA* GF
lime marinated sustainable shrimp | tomato
red onion | jalapeño | cilantro aioli 18

AGUACHILE* GF
lime marinated sustainable shrimp | citrus puya chile broth
serrano | onion | cilantro | avocado | plantain chips 18

SALADS

TIJUANA CAESAR* GF 80/20
romaine hearts | preserved lemon | cotija cheese croutons
crispy garlic 14 chicken 18 steak 24 shrimp 24

TURKEY TOSTADA* V* GF 80/20
grilled free range turkey | organic black beans | tomato
roasted corn | guacamole | mexican cheeses 19
steak 24 shrimp 25

QUESADILLAS
hand rolled flour tortilla | mexican cheeses | guacamole
sour cream | salsa fresca add organic rice and black beans 6

BG QUESADILLA
grilled marinated steak 22 guajillo chile braised chicken 19

MARKET VEGETABLE QUESADILLA 80/20
shaved brussels sprouts | piquillo peppers | mushrooms
shallot puree | cascabel chile oil 18
chorizo 22 impossible chorizo 23

REGIONAL MANAGER | YANCY PEREZ
EXECUTIVE CHEF | JOHN BAEZ

TORTAS

CHICKEN POBLANO TORTA
jalapeño bacon | poblano aioli | saint andré cheese
caramelized onions | avocado | telera bread 23

MEXICO CITY TORTA
slow cooked carnitas | onions | cilantro | oaxacan cheese
avocado | consomé de guajillo | telera bread | yuca fries 23

CHILE RELLENO BURGER* V*
house blend beef | roasted poblano stuffed with mexican cheeses
tomato | romaine | chipotle aioli | brioche bun | cumin fries 25
sub impossible meat add 6

TACOS
hand pressed corn tortillas | organic rice and black beans

CALLE TACOS GF
avocado balm | onion | cilantro | carnitas 19 carne asada 25

CRISPY DIABLO CAULIFLOWER TACOS V GF 80/20
tri color handmade tortilla | rainbow cauliflower | diablo salsa
pickled onions | radish | roasted corn 24

SPICY SHRIMP TACOS GF
cucumber slaw | jicama | avocado balm | chipotle aioli 24

FISH TACOS* GF*
crispy beer battered or grilled a la plancha sustainable fish | radish
avocado balm | salsa fresca | spicy cabbage slaw | cilantro aioli 22

BRISKET TAQUITOS
slow smoked black angus beef brisket | crema | spicy garden slaw
guajillo sauce | guacamole | salsa fresca | mexican cheese 19

ENCHILADAS AND NACHOS

CHICKEN POBLANO ENCHILADAS GF
roasted chicken | mexican cheeses | poblano chiles
grilled corn | mushrooms | poblano cream 29

SEAFOOD ENCHILADAS GF
lobster | crab | shrimp | roasted corn | sofrito | oaxacan cheese
salpicon salad | lobster chipotle cream 36

SHORT RIB ENCHILADAS GF
slow roasted short ribs | handmade corn tortillas | oaxacan cheese
tortilla frisee salad | guajillo chile sauce 28

ENCHILADA TRIO GF
chicken poblano | short rib | seafood 32

STEAK NACHOS GF
guacamole | corn relish | organic black beans | salsa fresca
sour cream | chipotle aioli | mexican cheeses 22 chicken 19

ENTREES

GRILLED SKIRT STEAK* GF*
hand rolled flour tortilla | roasted sea salt jalapeño
chimichurri | tomato cucumber salad 34

CHILE RELLENO GF 80/20
roasted poblano chile | mexican cheeses | mulita salsa
orange chipotle fennel slaw | crema | rice and beans 19

YUCATAN PORK GF
achiote pork roasted in banana leaves | pickled onion | orange
cinnamon | sauteed plantains | rice and beans | guacamole 31

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V* - can be made vegan 80/20 - at least 80% plant based ingredients

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arbol, chipotle & tomatillo salsas 5

BORDER GUACAMOLE GF 80/20
freshly mashed hass avocado | jalapeño | red onion
cilantro | hand pressed lime juice 14

TORTILLA SOUP GF
roasted tomato broth | panela cheese | avocado 10 chicken 13

PLANTAIN EMPANADAS GF 80/20
roasted plantains | organic black beans | poblano
mexican cheeses | chipotle salsa | crema 12

QUESADILLA
flour tortilla | oaxacan cheese | tamarindo salsa macha
crispy shallots | braised chicken 19 steak 22 shrimp 22

ARGENTINIAN EMPANADAS 80/20
puff pastry | impossible meat | boniato yam
aji amarillo | chimichurri 15

CRISPY POTATO AND CEVICHE TACOS GF
crispy corn tortilla | potato rajas | shrimp ceviche
avocado sauce | pickled onions 17

CEVICHES

BORDER CEVICHE* GF
ahi tuna | aji amarillo | ginger | avocado
plantain chip | pickled onions 18

BAJA CEVICHE TOSTADA* GF
lime marinated sustainable shrimp | tomato
red onion | jalapeño | cilantro aioli 18

AGUACHILE* GF
lime marinated sustainable shrimp | citrus puya chile broth
serrano | onion | cilantro | avocado | plantain chips 18

SALAD

TIJUANA CAESAR GF 80/20
romaine hearts | preserved lemon | cotija cheese croutons
crispy garlic 14 chicken 18 steak 24 shrimp 24

TACOS
hand pressed corn tortillas

SMOKED PRIME RIB TACOS GF
slow smoked prime rib | manchego cheese grits
serrano chile | crispy garlic | avocado balm 30

AL PASTOR TACOS GF
al pastor marinated pork | pineapple salsa | avocado balm
pineapple infused tortillas 27

VAMPIRO SHRIMP TACOS GF
red chile cheese tortilla | ancho crusted shrimp | guacamole
housemade chorizo | spicy cabbage slaw 28

CRISPY DIABLO CAULIFLOWER TACOS V GF 80/20
tri color handmade tortilla | rainbow cauliflower | diablo salsa
pickled onions | radish | roasted corn 24

ENCHILADAS
make it a trio and select three enchiladas 32

CHICKEN POBLANO ENCHILADAS GF
roasted chicken | mexican cheeses | grilled corn
poblano chiles | mushrooms | poblano cream 29

SEAFOOD ENCHILADAS GF
lobster | crab | shrimp | roasted corn | sofrito | oaxacan cheese
salpicon salad | lobster chipotle cream 36

SHORT RIB ENCHILADAS GF
slow roasted short ribs | handmade corn tortillas | oaxacan cheese
tortilla frisee salad | guajillo chile sauce 28

SMOKED TOFU ENCHILADAS V GF 80/20
roasted corn relish | vegan cheese | sofrito
roasted fennel tomato sauce 32

ENTREES

GRILLED SKIRT STEAK* GF*
hand rolled flour tortilla | roasted sea salt jalapeño
chimichurri | tomato cucumber salad 34

CASCABEL RIBEYE GF
papas con chorizo | huitlacoche butter | sweet corn
mushroom demi | crispy spun jalapeños 39

YUCATAN PORK GF
achiote pork roasted in banana leaves | pickled onion | orange
cinnamon | sauteed plantains | rice and beans | guacamole 31

SEAFOOD MOLCAJETE* GF*
pan roasted shrimp | sustainable seasonal fish | scallops | clams
mussels | grilled cactus | avocado | seared panela cheese
spicy tomato broth | hot lava rock 38

JAMON SERRANO POLLO RELLENO
boneless chicken breast roulade wrapped in serrano ham | chorizo
caramelized onions & peppers | cilantro lime pesto | cotija cheese
hoja santa butter | brussels sprouts 30

PORTOBELLO MUSHROOM MULITAS V GF 80/20
organic black beans | roasted peppers | pickled onions | guacamole
braised greens | roasted fennel tomato sauce 32

SIDES

CARAMELIZED PLANTAINS V* GF 80/20
cilantro | orange segments | butter | lime juice 7

ORGANIC BLACK BEANS V* GF 80/20
mexican cheeses 6

STREET CORN ESQUITE GF 80/20
cotija cheese | lime | mexican crema | chile 11

ORGANIC MEXICAN RICE V GF 80/20
long grain red rice 7

BRUSSELS SPROUTS V* GF 80/20
warm chorizo | citrus vinaigrette | piquillo peppers
roasted shallot puree 6

RAINBOW CAULIFLOWER V GF 80/20
tomato | green onion | red quinoa
smoked paprika | avocado balm 7

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CERVEZAS

load any beer with dulce vida lime tequila add 2

BOTELLAS

DOS EQUIS LAGER	9	COLIBRE DARK LAGER	9
DOS EQUIS AMBER	9	COLIBRE LAGER	9
NEGRA MODELO	9	COLIBRE BLONDE	9
MODELO ESPECIAL	9	COLIBRE MPA	9
CORONA	9	CORONA PREMIER	9
PACIFICO	9	EL GOSE	9
HEINEKEN	9	MICHELOB ULTRA	8
BLUE MOON	9	MILLER LITE	8
LAGUNITAS IPA	9	BUD LIGHT	8

MICHELADA
dos equis lager | housemade bloody mary | fresh lime | tajin salt rim 11



MARGARITAS

make any cocktail into a 32 oz jefe, ask your server

BLANCO MARGARITA tequila blanco | organic agave nectar | fresh lime 14

BLOOD ORANGE MARGARITA cazadores blanco | blood orange | agave nectar | fresh jalapeño & lime | mole rim 15

LA ARBOLITA cazadores blanco | ancho reyes chile | fresh lime | orange | arbol corn syrup 15

ZIG-A-ZIG GUAVA MARGARITA zignum reposado | guava puree | organic agave nectar | fresh lime 15

CADILLAC MARGARITA patron reposado | cointreau noir | organic agave nectar | fresh lime 17



CRAFTED COCKTAILS

make any cocktail into a 32 oz jefe, ask your server

BORDER PALOMA 21 seeds grapefruit & hibiscus | fresh lime | grapefruit soda 15

GUAYABA SPRITZ tanteo jalapeño tequila | rhubarb | raspberry | guava | fresh lime 16

EL MEZCALERO 400 conejos mezcal | coconut | passionfruit | pineapple | fresh lime 16

STRAWBERRY JALAPEÑO G & T aviation gin | strawberry | jalapeño | fresh lime | tonic 16

RYE THAI rye whiskey | dry vermouth | pineapple thai syrup | pineapple almond soda 16

GREEN GO zignum joven | organic agave | fresh lime | tomatillo 15

SMOKED JAMAICA MULE vodka | st. germain | fresh lime | smoked cherry syrup | hibiscus ginger beer 15

COCONUT TIA MIA selvarey coconut | 400 conejos | fresh lime | almond syrup | orange liqueur 15

TROPICAL COLADA bacardi tropical flavors | coco lopez | pineapple | bitters 15

PARADISE PUNCH sauza hornitos silver | passionfruit | fresh lime | blood orange soda 15

KETEL ONE BOTANICALS SANGRIA choice of cucumber mint rosé, grapefruit rose sauvignon blanc, or peach orange red blend 14 glass / 17 flight



WINES

please ask your server for our amazing wine selection

REFRESHERS

spike any refresher with deep eddy add 9

WHITE PEACH LEMONADE housemade lemonade | white peach | soda 6

BLOOD ORANGE LEMONADE housemade lemonade | blood orange | soda 6

POMEGRANATE LIMEADE housemade limeade | pomegranate 6

BORDER GRILL · BBQ MEXICANA · PACHA MAMAS · SOCALO SANTA MONICA