

APPETIZERS / LITTLE BITES

Guacamole
avocado with cilantro, red onion, jalapeño, and lime 8

Plantain Empanadas
roasted plantains stuffed with black beans, poblano, and cotija cheese 9

Too Hot Tamale Assortment
one chile cheese tamale, one Guatemalan tamale, and two green corn tamales 12

Border Classics
two green corn tamales, two plantain empanadas, and two chicken panuchos 15

Tortilla Soup
with roasted tomato and chipotle broth, avocado, and panela cheese 7

Rock Shrimp Ceviche
with jalapeño, mint, red onion, cilantro, and lime 11

Entomatada
handmade flour tortilla filled with Oaxacan string cheese in a mild tomato sauce with onion, parsley, and crema 11

ENSALADA / SALAD

Mexican Chopped Salad
grilled corn, roasted peppers, avocado, tomato, apple, pinto beans, red onions, tortilla chips, and romaine lettuce tossed in citrus vinaigrette 12 with chicken 15

Achiote Chicken Caesar
grilled breast of chicken, romaine, romano, and garlic croutons 14

Turkey Tostada
crispy corn tortillas topped with grilled turkey, roasted corn, black beans, guacamole, tomato, red onion, lettuce, cabbage, cheese, and crema 15

QUESADILLAS

manchego, panela, and cotija Mexican cheeses in a handmade flour tortilla, with assorted baby greens and jicama in a red wine vinaigrette, salsa fresca, guacamole, and crema

with carne asada marinated in honey chipotle 18
with slow roasted chicken and sweet adobo sauce 16
with sautéed mushrooms, garlic, and epazote 14
with roasted poblano chiles 14
manchego, panela, and cotija cheese 13

TAQUERIA

served with rice, green rice, and your choice of charros or vegetarian black beans

Beef Brisket Taquitos
smoked and shredded beef, guacamole, and fresh crema 11

Chicken Tacos
citrus roasted chicken with guacamole and salsa fresca 11

Grilled Fish Tacos
with cucumber citrus slaw and guacamole 13

Carnitas Tacos
slow roasted pork, chipotle salsa, guacamole, onion, and cilantro 11

Black Bean and Cheese Tacos
with salsa fresca and guacamole 9

PLATOS ESPECIALES / SPECIAL PLATES

Tecate Carnitas

slow roasted pork with cilantro and onions served with handmade flour tortilla, guacamole, and cucumber citrus slaw 18

Portabello Mushroom Múlitás

grilled marinated mushrooms layered with black beans, roasted peppers, and pickled onions, served with roasted tomato sauce, braised greens, and guacamole 16

Sautéed Rock Shrimp

with roasted ancho chiles, sliced garlic, parsley, and lime with braised greens and rice 18

Chicken Chilauques

Mexican style casserole of corn tortillas layered with shredded chicken, tomatillo salsa, manchego, panela, and cotija cheeses, served with mixed greens 17

Chile Relleno

roasted poblano peppers stuffed with manchego, panela, and cotija cheeses served with roja and tomatillo salsas, rice, and black beans 18

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf with cinnamon, grilled onions, black beans, and plantain orange salsa 18

Huevos Rancheros

two fried eggs on warm flour tortillas with roja and tomatillo salsas, black beans, and rice 14

Pescado Veracruzano

pan seared halibut with tomato, olives, onion, jalapeño, and oregano in a white wine and garlic broth 18

FROM THE GRILL

with your choice of charros beans or vegetarian black beans, served with roasted chiles and onions, warm handmade flour tortillas, and mixed greens tossed in a red wine vinaigrette

Skirt Steak

marinated in garlic, cilantro, cumin, and lime 18

Chicken Al Carbon

marinated in achiote and citrus juices 16

Turkey Breast

epazote, oregano, garlic, and black pepper marinate 14

PLATOS ESPECIALES / SPECIAL PLATES

Guacamole

mashed avocado with cilantro, red onion, jalapeño, and lime 8

Tortilla Soup

with roasted tomato and chipotle broth, avocado, and panela cheese 7

Smoked Beef Brisket Taquitos

smoked and shredded beef with guacamole and fresh crema 10

Entomatada

handmade flour tortilla filled with Oaxacan string cheese in a mild tomato sauce with fresh onion, parsley, and crema 11

Ceviche del Día

seasonal fish marinated with lime, ají amarillo chile, ginger, red onion, and tomato 13

Too Hot Tamale Assortment

one chile cheese tamale, one Guatemalan tamale, and two green corn tamales 12

Border Classics

two green corn tamales, two plantain empanadas, and two chicken panuchos 15

Plantain Empanadas

roasted plantains stuffed with black beans, poblano, and cotija cheese 9

Rock Shrimp Ceviche

with jalapeño, mint, red onion, cilantro, and lime 11

ENSALADA / SALAD

Caesar Salad

romaine, tomato, onion, and garlic croutons 9

Turkey Tostada

crispy corn tortillas topped with grilled turkey, roasted corn, black beans, guacamole, tomato, red onion, lettuce, cabbage, cheese, and crema 15

Mexican Chopped Salad

grilled corn, roasted peppers, avocado, tomato, apple, pinto beans, red onions, tortilla chips, and romaine lettuce tossed in citrus vinaigrette 9

QUESADILLAS

manchego, panela, and cotija Mexican cheeses in a handmade flour tortilla, with assorted baby greens in a red wine vinaigrette, salsa fresca, guacamole, and crema

with carne asada marinated in honey chipotle 18
with slow roasted chicken and sweet adobo sauce 16
with sautéed mushrooms, garlic, and epazote 14
with roasted poblano chiles 14

PLATOS ESPECIALES / SPECIAL PLATES

Tecate Carnitas

slow roasted pork with cilantro and onions served with handmade flour tortilla, guacamole, and cucumber citrus slaw 18

Red Roasted Chicken

grilled chile marinated half chicken with ancho mushroom ragout and cheese enchiladas 23

Grilled Skirt Steak

marinated in garlic, cilantro, cumin, and lime, served with charred corn relish, tomato avocado salad, and black beans 26

Tacos de Pescado Estilo Ensenada

beer battered halibut with tomatillo avocado crema, pickled onions, white rice, and charros beans 22

Chiles Rellenos

roasted poblano peppers stuffed with manchego, panela, and cotija cheeses, served with roja and tomatillo salsas, rice, and black beans 21

Smoked Pork Chop with Cholina Glaze

grilled pork chop drizzled with ancho honey glaze served with bonito mashed potatoes and garlic sautéed greens 23

Pescado Veracruzano

pan seared halibut with onions, olives, tomato, jalapeño, and oregano in a white wine garlic broth 18

Portabello Mushroom Múlitás

grilled marinated mushrooms layered with black beans, roasted peppers, and pickled onions served with roasted tomato sauce, braised greens, and guacamole 19

Sautéed Rock Shrimp

with roasted ancho chiles, sliced garlic, parsley, and lime served with braised greens and rice 18

Enchiladas Verdes con Ensatada de Rajas

grilled chicken and Oaxacan string cheese filled enchiladas in green tomatillo salsa with roasted corn, poblano, and portabello mushroom salad 20

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf with cinnamon, grilled onions, black beans, and plantain orange salsa 20

Gancho Steak

grilled 12 oz new york steak with roasted garlic and serrano chiles with red chilauques, mixed green salad, and sweet pickled onion 32

Chicken Chilauques

Mexican style casserole of corn tortillas layered with shredded chicken, tomatillo salsa, manchego, panela, and cotija cheeses, served with mixed greens 17

PLATILLOS / SIDES

Black Beans	3.00
Red, Green, and White Rice	3.00
Seared Greens	4.00
Fried Plantains and Rice	4.00
Handmade Corn Tortillas (3)	1.00
Handmade Flour Tortilla (1)	1.00

RESTAURANT HOURS

Lunch

11:30am - 5pm Monday - Friday
11:00am - 5pm Saturday and Sunday

Dinner

5pm - 10pm Sunday - Thursday
5pm - 11pm Friday - Saturday

LOCATION

Border Grill Las Vegas
Mandalay Bay Resort and Casino
3950 Las Vegas Blvd. South
Las Vegas, NV 89919
702.632.7403

www.bordergrill.com

PASTELOS / DESSERTS

All desserts made fresh daily. 6.50 each

Tres Leches

with passion fruit and prickly pear sauces

Mexican Chocolate Cream Pie

Meringue crust lined with sliced almonds and whipped filling of Ibarra cinnamon chocolate

Apple Empanada

warm apple tart with dulce de leche and vanilla bean ice cream

Souffled Key Lime Cheesecake

with real key limes and graham cracker crust

Banana Cream Pie

with homemade graham cracker crust and fresh whipped cream

Aztec Chocolate Cake

with whipped crema and spicy pecans

Pastel Rufina

layers of puff pastry, chocolate chunks and fresh berries

Flan

With caramel sauce; select from vanilla or special flavor of the day

Trio of Sorbets

With fresh berries and cinnamon bunuelo

HAVE A FIESTA!

Throw your fiesta at Border Grill, the colorful urban cantina where chefs Susan Feniger and Mary Sue Milliken present upscale modern Mexican food. Border Grill was designed with parties and groups in mind--with lots of flexible options! Located next to Shark Reef, the Convention Center, and on the edge of Mandalay Beach, Border Grill is full of light and brightness, with two stories of windows and outdoor patios.

Phone the restaurant for information and menus. 702.632.7403