

Please place your order at least 24 hours in advance to ensure availability.
We will always try to accommodate last minute orders.

STARTERS

Homemade Tortilla Chips	(serves 10 -15)	10.00 /bag
Salsa Roja		8.50 /pint
Tomatillo Salsa		8.50 /pint
Smoked Chipotle Salsa		8.50 /pint
Salsa Fresca		9.50 /pint
Diablo Salsa		9.50 /pint
Black Bean Dip		8.50 /pint
Freshly Mashed Guacamole		18.00 /pint
Shrimp Ceviche		29.00 /pint
SeaBass Ceviche		29.00 /pint
Fresh Seasonal Ceviche		29.00 /pint
Tortilla Soup avocado, tortilla strips, and panela cheese on the side		7.50 /pint
		14.00 /quart

SMALL BITES

Plantain Empanadas with chipotle crema	24.00 /dozen
Green Corn Tamales with sour cream and salsa	24.00 /dozen
Spicy Seared Shrimp with mexican cocktail sauce	21.00 /dozen
Chicken Skewers (1 oz) with avocado tomatillo sauce	34.00 /dozen
Skirt Steak Skewers (1 oz) with guajillo sauce	34.00 /dozen
Grilled Veggie & Panela Cheese Skewers with coriander vinaigrette	18.00 /dozen
Stuffed Piquillo Peppers with avocado goat cheese	24.00 /dozen
Roasted Sweet Red Peppers with feta & fresh basil	24.00 /dozen
Savory Stuffed Dates with cabrales cheese wrapped in smoked bacon	24.00 /dozen
Quinoa Fritters with romesco sauce	24.00 /dozen
Beef Brisket Taquitos with tomatillo sauce	34.00 /dozen

SALAD BOWLS serve 8 - 10

Mexican Chopped Salad grilled corn, roasted peppers, green apple, pinto beans, tomato, and red onion; tossed in toasted cumin vinaigrette	42.00
Grilled Pear and Endive Salad belgian endive, d'anjou pears, pickled jalepenos, sweet peppered pistachios, and cabrales blue cheese dressed in spicy honey chipotle vinaigrette	45.00
Caesar Salad crisp romaine, romano cheese, and garlic croutons	32.00
Mixed Baby Greens with tomato, red onion, and jalapeno basil vinaigrette	32.00
Watercress, Jicama, and Orange Salad with coriander vinaigrette	38.00

Add to any Salad Bowl selection:

turkey	12.00	chicken	12.00
steak	29.00	shrimp	32.00

TACO PLATTERS serve 6 - 8 (16 tacos)

Individual handmade tacos and classic fillings. Select 2 types of tacos. 48.00 /platter

Chicken Panuchos black bean stuffed tortillas, roasted chicken, pickled onion, and guacamole	
Slow Roasted Carnitas slow roasted pork, chipotle salsa, guacamole, diced onion, and cilantro	
Smoked Beef Brisket smoked and shredded beef, guacamole, and fresh crema	
Sweet Adobo Lamb slow roasted in sweet adobo sauce with poblano chiles and manchego cheese	
Potato Rajas creamy blend of roasted potatoes, sweet peppers, chiles, and cheese	
Organic Black Bean and Cheese with salsa fresca and guacamole	
Carne Asada grilled steak, caramelized onion, salsa fresca, and guacamole	(additional 6.00 per ½ platter)
Grilled Fish with citrus slaw, radish, and guacamole	(additional 6.00 per ½ platter)

MAIN ENTREES serve 6 - 8

Chicken Chilaquiles mexican style casserole layered with corn tortillas, shredded chicken, tomatillo salsa, manchego, panela, and cotija cheeses (vegetarian option available)	65.00
Stacked Enchilada Manchego layers of handmade corn tortillas, citrus roasted chicken, chorizo, and cheese in ancho chile sauce	65.00
Cochinita Pibil achiote marinated pork slow roasted in banana leaf with grilled onions, orange, and cinnamon	90.00
Grilled Citrus Chicken citrus marinated boneless breast of chicken; grilled, sliced, and served with orange and red onion salsa	85.00
Grilled Skirt Steak marinated in garlic, cilantro, cumin, and lime; grilled, sliced, and ready to serve at room temperature	110.00

SIDES serve 6 - 8

Organic Red Rice	12.00 /quart
Organic Green Rice	12.00 /quart
Organic White Rice	12.00 /quart
Organic Rice Trio red, green, and white rice (serves 15 - 20)	35.00 /gallon
Organic Black Beans (serves 15 - 20)	12.00 /quart
	34.00 /gallon
Baked Honey Lime Yams	15.00 /quart
Poblano Mashed Potatoes	15.00 /quart
Spiced Creamed Corn	15.00 /quart
Grilled Vegetable Platter (serves 10 -12)	38.00 /platter
Quinoa Salad with Endive Spears (serves 10 -12)	38.00 /platter
Homemade Corn Tortillas	3.00 /dozen
Homemade Flour Tortillas	9.00 /dozen

DESSERTS

Chocolate Walnut Brownie		3.00 /each
Coconut Apricot Paja		3.00 /each
Mexican Sugar Cookie		2.00 /each
Deep Chocolate Scooter Cookie		2.00 /each
Mini Cookie Platter or Mini Brownie Platter		9.00 /dozen
	24 pieces (serves 6 - 8)	18.00
	36 pieces (serves 12)	27.00
	60 pieces (serves 20)	45.00
Flan vanilla or weekly special		35.00 /whole
Mexican Chocolate Pie		35.00 /whole
Banana Cream Pie		35.00 /whole
Key Lime Cheesecake		38.00 /whole
Aztec Chocolate Cake		38.00 /whole
Tres Leches		38.00 /whole
Pastel Rufina		42.00 /whole
Mexican Bread Pudding		48.00 /gallon
Homemade Ice Cream or Sorbet		12.00 /pint

SPECIALTY DRINKS

Fresh Squeezed Border Margarita Mix add your own tequila and triple sec (30 drinks)	35.00 /gallon
Border Margarita with alcohol (15 drinks)	95.00 /gallon
Homemade Mojito Mix add your own rum and soda (30 drinks)	45.00 /gallon
Minty Lime Cooler fresh lime, mint, and sparkling water (15 drinks)	45.00 /gallon
Jamaica Ginger Tea (15 drinks)	35.00 /gallon
Speciality Lemonade (15 drinks)	45.00 /gallon
Spiced Mexican Latte made with with dark roast coffee beans, cinnamon, and caramelized piloncillo sugar (15 - 20 drinks)	45.00 /gallon
Sangria light and fruity red wine steeped with fresh orange, lime, melon, and pineapple (15 drinks)	85.00 /gallon

RESTAURANT HOURS

Brunch
11:30am - 3pm Saturday and Sunday

Lunch
11:30am - 5pm Monday - Friday
11:30am - 4pm Saturday and Sunday

Dinner
5pm - 10pm Monday - Thursday
5pm - 11pm Friday
4pm - 11pm Saturday
4pm - 10pm Sunday

LOCATION

Border Grill Santa Monica
1445 4th Street
Santa Monica, CA 90401
310.451.1655

For Banquets call:
310.451.1655

For Catering call:
213.542.1102 x20

www.bordergrill.com



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modern mexican

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