

TACOS

on a handmade corn tortilla

- Yucatan Pork Taco** roasted achiote pork, pickled onion, orange salsa 2.50
Cilantro Chicken Taco tomatillo, creamy salsa fresca 2.50
Carne Asada Taco caramelized onion, salsa fresca, guacamole 3.00
Crispy Baja Fish Taco chipotle honey, creamy salsa fresca 3.00
Avocado Taco chipotle salsa, creamy corn relish, pickled onion 3.00
Potato Rajas Taco roasted potatoes, chiles, mexican cheeses, pickled onion 2.00

QUESADILLAS

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

- Poblano Quesadilla** roasted poblano chiles, chipotle salsa 5.00
Carne Asada Quesadilla grilled steak, caramelized onion 5.00

CONES

- Green Corn Tamal** sweet corn, crema, salsa fresca 4.00
Peruvian Ceviche mahi mahi, lime, ginger, aji amarillo chile, pickled onion, corn tortilla cone 5.00

ENSALADAS (lunch only)

- Seasonal Specialty Salad** market price

SIDES

- Rice and Beans** 1.50
Guacamole 1.00
Cumin Fries parsley, cumin, chipotle ketchup 3.00

SWEETS

- Churro Bites** dulce de leche infused churros, cinnamon sugar, whipped cream 3.00

DRINKS

- Specialty Lemonade** fresh seasonal fruit juice, homemade lemonade 2.50
Iced Mexican Coffee cinnamon, star anise, orange zest, piloncillo syrup 2.50
Bottled Water 1.50
Assorted Drinks 2.50

Please advise us of any food allergies.
Border Grill Truck uses organic long-grain rice and beans.

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