

Celebrate Cinco de Mayo with Us!

Tuesday, May 5, 2009 - 4 p.m. to 10 p.m. - in the Bar

\$4 Drinks

House Margaritas, Mojitos, and Sangria
Draft Beer and Select Wines by the Glass

\$3 Border Tacos

handmade corn tortillas hot off the griddle add freshly mashed guacamole .75

Carnitas slow roasted pork, chipotle salsa, diced onion, and cilantro

Grilled Fish with cucumber citrus slaw, lime, and crema

Al Pastor citrus chile marinated steak; topped with salsa fresca

Potato Rajas roasted potatoes with chiles and mexican cheeses; topped with pickled onion

Roasted Lamb in sweet adobo sauce with poblano peppers and manchego cheese

Black Bean and Cheese with salsa fresca

\$3 Ceviche Shots

made with sustainable seafood

Amarillo Ceviche seasonal fish, yellow chiles, ginger, lime, red onion, and tomato

Shrimp Ceviche cucumber, red onion, cilantro, jalapeño, and fresh tomato and citrus juices

\$3 Chile Poppers

how hot can you go? if you can finish the first three, then the habañero chile popper is on us!

California Chile Popper
Serrano Popper

Jalapeño Popper
Habañero Chile Popper

\$5 Bites

Green Corn Tamales with sour cream and salsa fresca

Poblano Quesadilla with mexican cheeses and roasted poblano peppers

Beef Brisket Taquitos smoked and shredded beef in crispy corn tortilla

\$10 Bites

Gingered Salmon Tartar Napoleon with avocado, toasted macadamia nuts, and taro root chips

Oaxacan Black Mole Chicken Skewers with crema and mango salsa

Beef Tenderloin Al Pastor Nachos with salsa fresca, guacamole, and oaxacan string cheese

Grilled Artichoke with aji amarillo aioli

Or, we'll bring the fiesta to your home or office with **Border Grill & Ciudad Catering!**
Border Grill & Ciudad Catering - 213.542.1102 - catering@bordergrill.com

Cinco de Mayo Dinner*

Tuesday, May 5, 2009 - 5 to 10 p.m. - in the Main Dining Room

Celebrate Cinco de Mayo in style! Start with a margarita in our hip, urban cantina and then continue the fiesta in our main dining room with a Cinco de Mayo feast.

SPECIALTY COCKTAILS

Ginger Lime Muddled Margarita hornitos reposado, homemade ginger syrup, fresh lime

Border Basil Drop myers platinum rum, fresh basil, hand muddled lemon, and a splash of soda

Border Shakers 2 martini style margaritas; choice of herradura silver or herradura reposado

BOCADITOS / LITTLE BITES

Gingered Salmon Tartar Napoleon with avocado, toasted macadamia nuts, and taro root chips

Hearts of Palm Tangerine Salad with watercress, avocado, and olive oil poached tomatoes

Oaxacan Black Mole Chicken Skewers with crema, mango salsa, and caramelized plantains

PLATOS ESPECIALES / SPECIAL PLATES

Beef Tenderloin Al Pastor Nachos with chorizo, black beans, cotija and manchego cheeses served with habañero salsa fresca and ancho roasted garlic salsa

Chipotle Blackened Trout with spinach, black beans, and tomatillos sautéed in bacon vinaigrette and tomatillo salsa fresca

Shiitake Pozole ancho chile oregano broth with hominy and shiitake mushrooms

POSTRE / PASTRY

Warm Guava and Manchego Cheese Tart with prickly pear sorbet and guava salsa

Chocolate Tres Leches with blackberry and strawberry compote

*Regular Dinner Menu Also Available

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