

BORDER BRUNCH

unlimited small plates • 38.99 | add bottomless mimosas • 15
add bottomless mimosas, micheladas & bloody marys • 20

FARM IN ACTION STATION

FARM FRESH SALAD

featuring fresh, seasonal, and locally sourced leaves, herbs, and vegetables tossed to order with your choice of dressing



Las Vegas Herb Farm



Abby Lee Farm

borage lettuce | sunflower leaf | hydroponic bibb lettuce | trio of quinoa
abby lee farm heirloom tomatoes | farmers market grilled vegetables
coriander vinaigrette | red wine vinegar | chipotle ranch | ranch

CHIA BLUEBERRY POWER PARFAIT ^{GF | V}

aztec chia seed | lemon zest | almond coconut milk | fresh blueberries

CAMPECHANA ^{GF}

seasonal sustainable seafood cocktail | onion | cilantro
housemade clamato | tortilla crunch | avocado balm

CHURRO TOTS

cajeta drizzled churros | cinnamon sugar | passion fruit coulis

BORDER GRILL EGG BENEDICT ^{GF}

house smoked ham | blue corn arepa | piquillo hollandaise | perfect egg

THE EGG SANDWICH

manchego biscuit | bacon | egg a la plancha | queso fresco

CINNAMON ROLL PANCAKE

cinnamon chocolate glaze | strawberry compote | cinnamon butter

BBQ BRISKET MINI TORTA

slow cooked beef brisket | cascabel bbq sauce
jalapeño vinegar | onion | cilantro

MARY'S CHICKEN & WAFFLE

noble maple syrup | seasonal local fruit jelly

TRES LECHES BREAD PUDDING

brioche | condensed milk | fresh berries | whipped cream

STEAK AND EGG ^{GF}

aspen ridge farm skirt steak | hash browns | over easy egg | cascabel aioli

CHILAQUILES ^{GF}

crispy corn tortilla chips | salsa verde | panela cheese | sofrito | fried egg

PERUVIAN SHRIMP AND GRITS ^{GF}

aji panca salsa | roasted green chile | creamy hominy grits

ALBONDIGAS

beef & pork meatballs | zucchini | consomé de poblano | grilled bread

SPICY CHICKEN TAMALES ^{GF}

avocado crema

PIGS IN A CROISSANT

housemade chorizo | croissant dough | sesame | manchego cheese sauce

ACHIOTE ROASTED EGGPLANT TAQUITO ^{GF | V}

butternut squash puree | seasonal garden slaw | corn tortilla

GREEN CORN TAMALES ^{GF}

sweet corn | salsa fresca | sour cream

BREAKFAST FRIES ^{GF}

braised short rib barbacoa | manchego cheese sauce | bacon | sunny side egg

SPECIALTY DRINKS

BRUNCH MARGARITA

tequila blanco | pineapple | vanilla | lime | agave nectar 12

PAL OH MY

casa noble crystal | lime & grapefruit juice
st. germain | champagne float 12

SEASONAL SANGRIA

red or white wine | fresh seasonal fruit | infused rum 12

FRESH SEASONAL MOJITO

seasonal fruit | light rum | lime | mint | sparkling soda 12

BORDER BLOODY MARY

ketel one vodka | horseradish
red pepper spiced tomato 12

WASABI BLOODY MARY

ketel one vodka | horseradish | wasabi
red pepper spiced tomato 12

A1 BLOODY MARY

ketel one citron vodka | a1 sauce | horseradish
worcestershire | red pepper spiced tomato 12

BORDER BLOODY MARIA

blanco tequila | horseradish | red pepper spiced tomato 11

MICHELADA

corona | spiced tomato | fresh lime | salted rim 8

COFFEE DRINKS

available hot or iced

BORDER COFFEE

j gurse espresso | patrón xo cafe dark cocoa 8

BORDER MOCHA

j gurse espresso | chocolate | textured milk | foam 6
with patrón xo cafe dark cocoa 10

VANILLA LATTE

j gurse espresso | vanilla | textured milk | foam 6
with patrón xo cafe dark cocoa 10

CAFÉ DE OLLA

j gurse espresso | cinnamon | orange | allspice | clove
piloncillo | textured milk | foam 6 with rum 10

BREAKFAST SHOTS

IRISH PANCAKE

jameson | butterscotch schnapps | oj back 10

CINNAMON TOAST CRUNCH

rumchata | fireball whisky 10

MAPLE LATTE

baileys | crown royal maple | kahlua 10

SUSTAINABILITY

Border Grill uses organic long grain rice and black beans. We source humane certified, antibiotic, and hormone free meats and poultry. Seasonal, locally grown ingredients are used whenever possible and we do not use any products containing artificial trans-fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

V - vegan

GF - gluten free

GF* - can be made gluten free

80/20 - at least 80% plant based ingredients

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.