

BORDER BRUNCH

unlimited small plates • 29.99 add bottomless mimosas • 10

PERUVIAN SHRIMP AND GRITS

aji panca chile • anson mills creamy grits

OAXACAN PANCAKES

mexican chocolate chips • coffee caramel syrup

FARMERS MARKET HUARACHE

hoja santa masa stuffed with black beans • grilled frisee salad
pan roasted farmers market veggies • three chile cream sauce

BISCUIT AND GRAVY

homemade buttermilk biscuit • chipotle • chorizo gravy

BACON JALAPEÑO PBJ

housemade peanut butter and jelly • fried egg • black beans

PLANTAIN EMPANADA ^{80/20}

roasted plantains • organic black beans • poblano • aged cotija

BREAD PUDDING FRENCH TOAST

caramelized bananas • coconut syrup

SMOKED BACON BREAKFAST QUESADILLA

roasted poblano • applewood smoked bacon
scrambled egg • chipotle salsa • mexican cheeses

CREAMY CHIPOTLE FIDEO

slow poached egg • aged cotija • applewood smoked bacon

CHORIZO AND POTATO MOLOTE

avocado hoja santa sauce • homemade chorizo • fried potatoes

DEEP FRIED PANCAKE BATTERED EGG

chipotle glaze • heirloom beans • bacon lardons

BANANA CREAM PIE SHOOTERS

brûléed banana • vanilla bean pastry cream

GREEN CORN TAMALE ^{GF • 80/20}

sweet corn • crema • salsa fresca

YUCATAN EGG BENEDICT

homemade buttermilk biscuit • slow roasted pork
sous vide egg • hoja santa hollandaise

MACHACA CHILAQUILES

slow cooked beef brisket • crispy corn tortilla chips
mexican cheeses • roasted chiles • scrambled egg

STEAK AND EGGS RANCHEROS ^{80/20}

cage free egg stuffed tortillas • ranchero sauce • grilled skirt steak

CHURRO TOTS

dulce de leche infused churros • cinnamon sugar • whipped cream

BREAKFAST CHICKEN ENCHILADA

slow roasted mary's chicken • guajillo sauce • fried egg

POTATO RAJAS TACO

roasted potatoes • chiles • mexican cheeses • chipotle crema

CEVICHE DEL DIA ^{GF}

sustainable seasonal fish • please ask your server

BROWNIE BITE

rich, deep chocolate • walnuts

BREAKFAST FRIES

tequila braised short ribs • chipotle hollandaise • sunny side egg

COFFEE

BORDER GRILL BLEND

regular or decaf 2.50

CAFÉ DE OLLA

espresso • cinnamon • orange • allspice • clove
piloncillo • textured milk • topped with foam 5.25
with gran reserve rum 10

MARGARITAS

CUCUMBER JALAPEÑO MARGARITA

sauza blanco • cucumber • jalapeño • fresh lime 12

PINEAPPLE VANILLA MARGARITA

pineapple vanilla infused tequila • fresh lime
organic agave nectar 12

SANGRIA MARGARITA

sauza blanco • spanish sangria • fresh orange
lime • melon • pineapple 12

CALIFORNIA CORAZON MARGARITA

sauza blanco • blood orange • pomegranate
passion fruit • fresh lime 12

CADILLAC MARGARITA

tequila reposado • grand marnier
agave nectar • fresh lime 14

BORDER SHAKER FOR TWO

corralejo reposado • fresh lime
serves two margaritas 29

SPECIALTY DRINKS

MICHELADA

cerveza • fresh lime • tabasco • salted rim 9

BORDER BLOODY MARIA

tequila blanco • chipotle • horseradish • tomato 11

PALOMA

corralejo blanco • fresh grapefruit & lime
organic agave nectar • club soda • aperol float 12

CLASSIC MOJITO

cruzan light rum • fresh mint & lime
sugar • hand muddled 12

FRESH FRUIT MOJITO

cruzan light rum • seasonal fruit • fresh mint
sugar rim • hand muddled 12

REFRESHERS

POMEGRANATE LEMONADE

homemade lemonade • pomegranate 3.50

MINTY LIME COOLER

fresh lime • mint • splash of soda 3.50

AGUA FRESCA

today's seasonal creation 3