

BRUNCH PARTY MENUS

THROW A FIESTA AT BORDER GRILL!

Border Grill is the vibrant setting where Chefs Mary Sue Milliken and Susan Feniger, Bravo's "Top Chef Masters" and Food Network's "Too Hot Tamales", present the bold foods and flavors of Mexico. Featuring a menu of varied and complex authentic dishes based on the home cooking of Oaxaca and the Yucatan, Border Grill takes Mexican food to a whole new level!

Here is a sampling of menus to get you started. Custom menus are also available. Our chefs are happy to create a special menu to fit the needs of your group.

ROOM OPTIONS

Border Grill Downtown LA was designed with parties in mind so we offer flexible options!

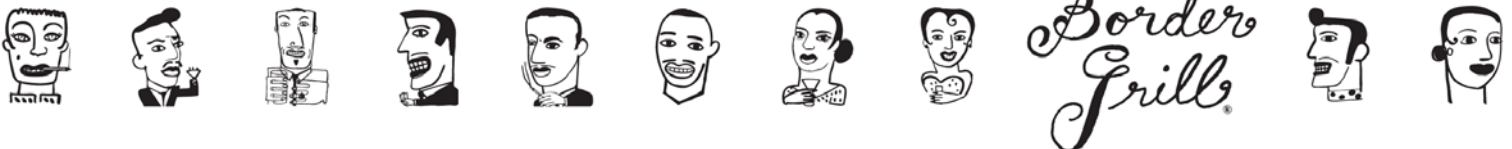
- **Bar/Cantina:** Dining for parties of 20 to 35 people or cocktails for 150.
- **Semi Private Dining Room:** Seats up to 40 people.
- **Main Dining Room:** Dining for 175.
- **The Whole Enchilada:** The entire restaurant accommodates 250 for sit-down dining or 500 for a cocktail party with tray-passed hors d'oeuvres and food stations.

AREAS LOCATED AT OUR PROPERTY FOR CATERING

- **Outdoor Plaza:** The neighboring Union Bank Plaza accommodates up to 1,000.
- **Fountain Courtyard:** Fabulous for parties of 50 to 75 guests.
- **Private Meeting Room:** Accommodates 45 people, A/V amenities available.

Contact us today for an unforgettable party!

213.486.5171 • www.bordergrill.com



BORDER BRUNCH MENU

unlimited small plates, all served family style

BEVERAGES

Iced Tea, Soft Drinks, and Coffee

BOCADITOS

Homemade Tortilla Chips

tomatillo salsa • smoky chipotle salsa • arbol salsa

Guava Empanada

guava jam • cream cheese

Fresh Fruit Plate

passion fruit habanero sauce

PLATOS ESPECIALES *please select 6 from the following*

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

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

Does not include bar, state sales tax, and taxable service charge



*Border
Grill*



PLATOS ESPECIALES *continued*

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

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

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

sustainable seasonal fish • please ask your server

Brownie Bite*

rich deep chocolate • walnuts

Breakfast Fries

tequila braised short ribs • chipotle hollandaise • sunny side egg

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