



## LUNCH MENU 1

does not include  
tax and service  
charge

### SALAD *select one / served family style*

#### MEXICAN CHOPPED SALAD

grilled corn | peppers | avocado | tomato | pinto beans  
apple | red onion | romaine | coriander vinaigrette

#### BLACK BEAN & ESQUITE SALAD

baby bibb lettuce cups | chipotle aioli  
corn tortilla strips | panela | avocado

### TACO TRIO *select three / served family style*

#### CHICKEN

citrus roasted chicken | guacamole | salsa fresca

#### CARNE ASADA

grilled steak | caramelized onion  
guacamole | cilantro

#### GRILLED FISH

sustainable fish | cucumber citrus slaw  
guacamole

#### SPICY SHRIMP

chipotle shrimp | guacamole | chipotle aioli  
cucumber jicama slaw

#### WILD MUSHROOM

garlic | black beans | guacamole  
salsa fresca | epazote aioli

#### POTATO RAJAS

roasted potatoes and peppers | guacamole  
cotija cheese | salsa fresca

### SIDES *served family style*

#### RED AND GREEN RICE

#### ORGANIC BLACK BEANS

#### HANDMADE CORN TORTILLAS

### DESSERT 1

*served family style*

#### COOKIE ASSORTMENT

brownie bites | mexican sugar cookies  
coconut apricot pajas

### DESSERT 2 & 3

*select one / individually plated  
select two mini / served family style*

#### COCONUT FLAN

pineapple salsa | caramel | coconut espuma

#### ARROZ Y PLANTANO

rice pudding | banana crema | spicy pecan tuile

#### STRAWBERRY TRES LECHES

toasted meringue | strawberry jam

#### PAN Y CHOCOLATE

cafe de olla chocolate mousse | bolillo ice cream

#### SEASONAL SORBET

fresh berries



## LUNCH MENU 2

does not include  
tax and service  
charge

**APPETIZERS** *select one / served family style  
two or more selections available for an additional charge*

### GUACAMOLE

hass avocado | cilantro | red onion | jalapeño | lime

### GREEN CORN TAMALES

sweet corn tamales | sour cream | salsa fresca

### QUESO FUNDIDO

melted manchego, panela, oaxacan string cheeses  
chorizo | onion | roasted peppers

### CHICKEN TINGA EMPANADAS

citrus chicken | chorizo | roasted poblano  
oaxacan cheese | apple slaw | pumpkin seed mole

### PERUVIAN CEVICHE TOSTADITAS

seasonal sustainable fish | cilantro | onions | jalapeño  
ginger chile sauce | plantain chips | avocado

**ENTREES** *select two / individually plated*

### CUBAN PRESSED SANDWICH

slow roasted pork | ham | turkey | caramelized onions  
pickles | swiss cheese | cumin fries | dijon aioli

### GRILLED SKIRT STEAK

roasted corn relish | black beans | seasonal salad  
handmade flour tortilla

### CIUDAD CHICKEN

roisserie organic chicken | cilantro cream  
pickled tomatoes | saffron rice

### SHRIMP TOSTADA

crispy corn tortilla | black beans | guacamole | crema  
tomato | red onion | cabbage | mexican cheeses

### CHILE RELLENO

roasted poblano pepper | mexican cheeses  
roja salsa | tomatillo salsa | rice | black beans

### POBLANO CHICKEN TORTA

jalapeño bacon | poblano aioli | poblano chile | avocado  
saint andré cheese | caramelized onions | paprika fries

## DESSERT 1

*served family style*

### COOKIE ASSORTMENT

brownie bites | mexican sugar cookies  
salted chocolate chip cookies

## DESSERT 2 & 3

*select one / individually plated  
select two mini / served family style*

### FLAN DE COCO

coconut flan | pineapple salsa  
caramel | coconut espuma

### ARROZ Y PLANTANO

rice pudding | banana crema  
spicy pecan tuile

### STRAWBERRY TRES LECHES

toasted meringue | lime sherbet  
strawberry jam

### COFFEE AND DOUGHNUTS

churro tots | cajeta | espresso chip ice cream  
canela whipped crema

### SEASONAL SORBET

fresh berries

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