



## BRUNCH MENU

3 course menu  
\$25 per person

includes soft drinks,  
iced tea, coffee, and  
water service

does not include  
tax or service  
charge

add homemade  
non-alcoholic beverages  
\$4 per person

add bottomless mimosas  
\$15 per person

add bottomless mimosas,  
micheladas & bloody marys  
\$20 per person

## STARTERS family style

**CHIPS, SALSA & GUACAMOLE** GF|V  
hass avocado | onion | jalapeño | cilantro | lime  
tomatillo, arbol, chipotle salsas  
\$4 per guest additional fee

**FRESH FRUIT PLATE** GF|V  
passion fruit habanero sauce  
\$4 per guest additional fee

**APPETIZERS** select two | family style  
three or more selections available for an additional fee

**PLANTAIN EMPANADA** GF|80/20  
roasted plantains | organic black beans | poblano  
aged cotija cheese | crema | salsa roja

**CHICKEN TINGA TAMALES** GF  
fried eggs | chipotle aioli

**GREEN CORN TAMALE** GF|80/20  
sweet corn | crema | salsa fresca

**QUINOA FRITTERS** GF|80/20  
crunchy aztec grain | aged cotija cheese  
aji amarillo aioli

**ENTREES** select three | family style  
four or more selections available for an additional fee

**FRIED CHICKEN & CHURRO WAFFLES**  
chipotle maple butter sauce

## STEAK AND EGGS

cilantro cumin marinated hanger steak  
country potatoes | chimichurri  
\$2 per guest additional fee

**CHILAQUILES** GF|80/20  
tortilla & vegetable casserole | mexican cheeses  
scrambled eggs

**YUCATAN PORK BENEDICT**  
roasted achiote pork | citrus hollandaise  
cage free egg-stuffed tortilla

**BREAKFAST TACO** GF|V  
tofu soyrizo | guacamole | salsa fresca

**MEXICAN WEDGE SALAD** GF  
jalapeño bacon | deviled egg | cabrales cheese  
breakfast radish | cucumber | chipotle dressing

## DESSERTS select two

**BANANA BREAD PUDDING**  
caramelized bananas

**GUAVA EMPANADA**  
guava jam | cream cheese

**DULCE DE LECHE CHURRO**  
cinnamon sugar | whipped cream

**AZTEC PARFAIT**  
housemade granola | berries | coconut cream

GF - gluten free GF\* - can be made gluten free

V - vegan V\* - can be made vegan 80/20 - 80% plant based ingredients

**CONTACT:** Hygo Leal | 213.570.8606 | [hygo.leal@bordergrill.com](mailto:hygo.leal@bordergrill.com)





## Sample Brunch Menu

3 course menu  
\$31 per person

bottomless mimosas  
\$15 per person

does not include  
tax or service  
charge

### BEVERAGES

#### BOTTOMLESS MIMOSAS

fresh juices

#### SOFT DRINKS, ICED TEA, COFFEE, AND WATER

### STARTERS family style

#### CHIPS, SALSA & GUACAMOLE GF|V

hass avocado | onion | jalapeño | cilantro | lime  
tomatillo, arbol, chipotle salsas

### APPETIZERS family style

#### PLANTAIN EMPANADA GF|80/20

roasted plantains | organic black beans | poblano  
aged cotija cheese | crema | salsa roja

#### GREEN CORN TAMALES GF|80/20

sweet corn | crema | salsa fresca

### ENTREES family style

#### FRIED CHICKEN & CHURRO WAFFLES

chipotle maple butter sauce

#### STEAK AND EGGS

cilantro cumin marinated hanger steak  
country potatoes | chimichurri

#### CHILAQUILES GF|80/20

tortilla & vegetable casserole | mexican cheeses  
scrambled eggs

### DESSERTS family style

#### GUAVA EMPANADA

guava jam | cream cheese

#### DULCE DE LECHE CHURRO

cinnamon sugar | whipped cream

GF - gluten free GF\* - can be made gluten free

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