



DINNER MENU

3 course menu
\$36 per person

or
4 course menu
\$40 per person

does not include
tax or service
charge

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

STARTER

BORDER GUACAMOLE GF|V
hass avocado | onion | jalapeño | cilantro | lime
\$4 per guest additional fee

APPETIZERS select one | family style
two or more available for an additional fee

PLANTAIN EMPANADAS 80/20
roasted plantain | black beans | poblano
aged cotija cheese | crema | chipotle salsa

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

QUINOA FRITTERS 80/20
crunchy aztec grain | aged cotija cheese | aioli duo

PERUVIAN CEVICHE TOSTADITAS GF
lime | ginger | aji amarillo chile
crispy plantains | avocado

SALAD select one | individually plated

MEXICAN CHOPPED SALAD GF|80/20|V*
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

KALE CAESAR 80/20
organic kale | cherry tomatoes | crispy cotija cheese
pepitas | candy lemon peel | caesar dressing

FARMERS MARKET TOSTADA 80/20
kale | rainbow chard | beets | corn | aged cotija cheese
baby carrots | guacamole | organic black beans | crema

ENTREES select three | individually plated
four selections available for an additional fee

POLLO ADOBADO
achiote free range chicken | cauliflower | garlic mojo

CHICKEN POBLANO ENCHILADAS GF
grilled corn | poblano crema | wild mushrooms
mexican cheeses | handmade corn tortillas

BEEF BRISKET ENCHILADAS
caramelized onions | corn | arugula | oaxacan cheese
apples | guajillo sauce | handmade corn tortillas

MARKET VEGETABLE ENCHILADAS GF|80/20|V*
poblano crema | grilled corn | wild mushrooms
mexican cheeses | handmade corn tortillas

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | guacamole
plantains | pickled onions | organic rice & black beans

CARNITAS NORTEÑAS
slow roasted pork | charro beans | cabbage slaw
chile verde

GRILLED STEAK GF
charred corn | organic black beans | tomato cucumber
avocado \$2 per guest additional fee

SALMON
baby squashes | market greens | farro salad | salsa verde
\$2 per guest additional fee

VEGAN CRISPY QUINOA 80/20|V
kale | baby squash | carrots | bell peppers | corn
green beans | yellow tomato sauce

DESSERT select one | two or more
selections available for an additional fee

DULCE DE LECHE CHURRO family style
cinnamon sugar | whipped cream

TRES LECHES individually plated
sponge cake soaked in tres leches
prickly pear | passion fruit

BARCELONA CAKE individually plated
rich dark chocolate cake | sweet crema
chocolate sauce

CONTACT: Hygo Leal | 213.570.8606 | hygo.leal@bordergrill.com





Sample Dinner Menu

4 course menu
\$44 per person

does not include
tax or service
charge

BEVERAGES

SOFT DRINKS, ICED TEA,
COFFEE, AND WATER

STARTER family style

BORDER GUACAMOLE GF|V
hass avocado | onion | jalapeño | cilantro | lime

APPETIZERS family style

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

SALAD individually plated

MEXICAN CHOPPED SALAD GF|80/20
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

ENTREES select one | individually plated

CHICKEN POBLANO ENCHILADAS GF
grilled corn | poblano crema | wild mushrooms
mexican cheeses | handmade corn tortillas

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | guacamole
plantains | pickled onions | organic rice & black beans

VEGAN CRISPY QUINOA 80/20|V
kale | baby squash | carrots | bell peppers | corn
green beans | yellow tomato sauce

DESSERT individually plated

TRES LECHES
sponge cake soaked in tres leches
prickly pear | passion fruit

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Sample Dinner Menu with Signature Cocktail Package

4 course menu
\$44 per person

does not include
tax or service
charge

two hour drink package
\$25 per person

STARTER family style

BORDER GUACAMOLE GF|V
hass avocado | onion | jalapeño | cilantro | lime

APPETIZERS family style

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

SALAD individually plated

MEXICAN CHOPPED SALAD GF|80/20
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

ENTREES select one | individually plated

CHICKEN POBLANO ENCHILADAS GF
grilled corn | poblano crema | wild mushrooms
mexican cheeses | handmade corn tortillas

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | guacamole
plantains | pickled onions | organic rice & black beans

VEGAN CRISPY QUINOA 80/20|V
kale | baby squash | carrots | bell peppers | corn
green beans | yellow tomato sauce

DESSERT individually plated

TRES LECHES
sponge cake soaked in tres leches
prickly pear | passion fruit

BEVERAGE PACKAGE

BLANCO MARGARITA
tequila blanco | fresh lime juice
organic agave nectar

CLASSIC MOJITO
light rum | fresh mint & lime | sugar
splash of soda

SANGRIA
red wine | brandy | orange
lime | melon | cinnamon

BOTTLED BEERS
mexican beers | seasonal selection

WINE BY THE GLASS
red | white wines

WELL BRANDS
vodka | gin | rum | whisky | tequila | liqueurs

NON-ALCOHOLIC
soft drinks | homemade beverages
water | teas | coffees