



LUNCH MENU 1

2 course menu
\$21 per person
or

3 course menu
\$23 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
aji amarillo aioli

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

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

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

**GRILLED CHICKEN, BACON
& AVOCADO SANDWICH** SPICY
jalapeño bacon | triple cream brie | pickled jalapeños
avocado | roasted jalapeño aioli | cumin fries

CHICKEN TACOS GF
black bean stuffed tortillas | grilled citrus chicken
guacamole | pickled onions | organic rice & beans

CARNITAS TACOS
slow roasted pork shoulder | shaved cabbage
red onion | cilantro | queso fresco | serrano salsa
organic rice & beans

GRILLED FISH TACOS GF
sustainable seasonal fish | cucumber citrus slaw
avocado | shredded lettuce | roasted jalapeño aioli
grapefruit | organic rice & beans

CARNE ASADA TACOS GF
grilled marinated steak | caramelized onions
salsa fresca | guacamole | arbol salsa
organic rice & beans

CRISPY RAJAS TACOS GF|80/20
creamy potatoes | roasted chiles | mexican cheeses
guacamole | grilled corn relish | chipotle crema
organic rice & beans

SWEET POTATO BLACK BEAN TACOS GF|80/20|V*
caramelized onions | grilled corn relish | panela
poblano peppers | chipotle salsa | pickled onions
organic rice & beans

DESSERT family style

DULCE DE LECHE CHURRO
cinnamon sugar | whipped cream

COOKIE ASSORTMENT
chef's signature choice

GF - gluten free 80/20 - 80% plant based ingredients

V - vegan V* - can be made vegan | Please advise us of any food allergies

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





Sample Lunch Menu 1

3 course menu
\$27 per person

does not include
tax or service
charge

BEVERAGES

SOFT DRINKS, ICED TEA,
COFFEE, AND WATER

STARTER

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

APPETIZERS family style

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

ENTREES select one | plated

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

**GRILLED CHICKEN, BACON
& AVOCADO SANDWICH** SPICY
jalapeño bacon | triple cream brie | pickled jalapeños
avocado | roasted jalapeño aioli | cumin fries

CARNITAS TACOS
slow roasted pork shoulder | shaved cabbage
red onion | cilantro | queso fresco | serrano salsa
organic rice & beans

DESSERT DUO family style

DULCE DE LECHE CHURRO
cinnamon sugar | whipped cream

COOKIE ASSORTMENT
chef's signature choice

GF - gluten free 80/20 - 80% plant based ingredients

V - vegan V* - can be made vegan | Please advise us of any food allergies

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LUNCH MENU 2

3 course menu
\$28 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 family style
select one | 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
aji amarillo aioli

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

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

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

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

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

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

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

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

POLLO ADOBADO
achiote free range chicken | cauliflower | garlic mojo

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 BOWL 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
cinnamon sugar | whipped cream

TRES LECHES individually plated
sponge cake soaked in tres leches
prickly pear sauce

BARCELONA CAKE individually plated
rich chocolate cake | sweet crema | fresh berries

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

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

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Sample Lunch Menu 2

3 course menu
\$32 per person

does not include
tax or service
charge

BEVERAGES

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

STARTER

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

APPETIZERS family style

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

ENTREES select one | plated

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

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

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

DESSERT plated

TRES LECHES
sponge cake soaked in tres leches
prickly pear sauce

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

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

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