



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
\$4.75 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
\$5 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|V*
roasted plantains | organic black beans | poblano
aged cotija cheese | crema | salsa roja

CHICKEN TINGA TAMALES GF
fried eggs | chipotle aioli

GREEN CORN TAMALES GF|80/20|V*
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|V*
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

FARMERS MARKET TOSTADA GF|V*
kale | rainbow chard | beets | baby carrots
corn | guacamole | organic beans

DESSERTS select two

BANANA BREAD PUDDING V*
caramelized bananas

GUAVA EMPANADA
guava jam | cream cheese

DULCE DE LECHE CHURRO
cinnamon sugar | whipped cream

AZTEC PARFAIT
housemade granola | berries | coconut cream



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|V*

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

GREEN CORN TAMALES GF|80/20|V*

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|V*

tortilla & vegetable casserole | mexican cheeses
scrambled eggs

DESSERTS family style

GUAVA EMPANADA

guava jam | cream cheese

DULCE DE LECHE CHURRO

cinnamon sugar | whipped cream

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