



LUNCH MENU 1

2 course menu
\$24 per person
or

3 course menu
\$27 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
\$5 per guest additional fee

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

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

GREEN CORN TAMALES GF|80/20|V*
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

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

DESSERT family style

DULCE DE LECHE CHURRO
cinnamon sugar | whipped cream

COOKIE ASSORTMENT
chef's signature choice

CONTACT: Andrew Alvarado | 213.486.5171 | andrew.alvarado@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|V*
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

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LUNCH MENU 2

3 course menu
\$32 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
\$5 per guest additional fee

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

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

GREEN CORN TAMALES GF|80/20|V*
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

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

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

SALMON
kale | root vegetables | carrots | corn
poblano peppers | brussels sprouts
salsa verde \$2 per guest additional fee

VEGAN CRISPY QUINOA BOWL 80/20|V
kale | root vegetables | carrots | poblano peppers
corn | brussels sprouts | salsa verde

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

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

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APPETIZERS family style

GREEN CORN TAMALES GF|80/20|V*
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

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