

# EASTER BRUNCH

unlimited small plates | 52 kids unlimited menu | 22  
add bottomless martini & rossi mimosas or pacifico micheladas | 20  
add bottomless mimosas, micheladas & bloody marys | 25

## AVOCADO SALMON TOAST\*

citrus cured salmon | hand mashed avocado  
epazote cream cheese | capers | red onion

## SPICY CHICKEN TAMALE <sup>GF</sup>

guajillo sauce | avocado puree | salsa fresca

## LOBSTER CACHAPAS\*

venezuelan corn cakes | lobster | caviar | chipotle sauce

## DRUNKEN PERUVIAN TOAST

pisco syrup | cinnamon | manjar blanco  
roasted pineapple compote

## CHEF'S SECRET PANCAKES

ask for today's special offering

## MANCHEGO CHEESE BISCUIT & GRAVY

buttermilk biscuit | chipotle sausage gravy

## DIABLO FRIED CHICKEN

fried chicken | pickled peppers | chipotle aioli

## YUCAS BRAVAS <sup>GF</sup>

crispy yuca | spanish sauce | roasted garlic aioli | sea salt capers

## PERUVIAN SHRIMP & GRITS <sup>GF</sup>

aji panca salsa | roasted peppers | manchego cheese grits

## STEAK & EGG\* <sup>GF</sup>

skirt steak | crispy potato cake | chipotle sauce  
guacamole | salsa fresca

## GREEN CORN TAMALES <sup>GF</sup>

sweet corn | salsa fresca | sour cream

## CAMPECHANA\* <sup>GF</sup>

seafood cocktail | housemade clamato | onions | cilantro  
tortilla crunch | avocado balm

## SHORT RIB HASH & EGG\* <sup>GF</sup>

negra modelo braised short rib | boniato yam  
caramelized onion | egg

## CHURRO TOTS

cajeta churros | cinnamon sugar | raspberry sauce

## CHILAQUILES\* <sup>GF</sup>

crispy corn tortillas | manchego cheese sauce  
avocado puree | sofrito | fried egg

## PRICKLY PEAR CHIA PARFAIT <sup>GF|V</sup>

aztec chia seed | almond coconut milk  
lemon zest | fresh berries

## ROAMING SPECIALS

BBQ BRISKET SLIDER

BLTA TOAST

MINI BREAKFAST SANDWICH

CARROT GINGER MANGO SHOTS

EXECUTIVE CHEF | MIKE MINOR

GENERAL MANAGER | YANCY PEREZ

## SPECIALTY DRINKS

### BRUNCH MARGARITA

tequila blanco | pineapple | vanilla | lime | agave nectar 12

### LA REINA PALOMA

cazadores blanco tequila | lime & grapefruit juices | prosecco 12

### SEASONAL SANGRIA

red or white wine | fresh fruit | infused rum 12

### SEASONAL MOJITO

fresh fruit | bacardi light rum | lime | mint | sparkling soda 12

### EASTER MARY

tito's vodka | carrot ginger juice | mixed spices 12

### BORDER BLOODY MARY

tito's vodka | lime juice | spiced tomato 12

### BORDER SPICY MARY

tito's vodka | habanero | serrano  
jalapeño | spiced tomato 12

### SMOKIN' MARIA

el silencio espadin | chipotle | spiced tomato 12

### BORDER BLOODY MARIA

cazadores blanco tequila | lime | spiced tomato 11

### MICHELADA

pacifico | spiced tomato | fresh lime | tajin rim 8

### TANGARITA

cazadores blanco tequila | tangerine juice | jalapeño  
ancho reyes verde | lime | agave nectar 14

### BEE STING

el silencio espadin | honey | ancho reyes | fresh lemon 14

### GRAPEFRUIT SERRANO FIZZ

cazadores reposado tequila | serrano  
lime | grapefruit | ginger beer 14

## COFFEE DRINKS

available hot or iced

### BORDER MOCHA

j gursey espresso | chocolate | textured milk | foam 6  
with patrón xo cafe dark cocoa 10

### VANILLA LATTE

j gursey espresso | vanilla | textured milk | foam 6  
with patrón xo cafe dark cocoa 10

### CAFÉ DE OLLA

j gursey espresso | cinnamon | orange | allspice | clove  
piloncillo | textured milk | foam 6 with rum 10

## SUSTAINABILITY

Border Grill uses organic long grain rice and black beans. We source humane certified, antibiotic, and hormone free meats and poultry. Seasonal, locally grown ingredients are used whenever possible and we do not use any products containing artificial trans-fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program. We use Vero water filtration system to provide an environmentally-friendly alternative to the waste associated with conventional bottled water. Unless you request no water, we will pour unlimited still or sparkling water for every guest at .50 per person. A portion of the proceeds is donated to One Drop, a non-profit organization dedicated to developing water conservation and awareness programs in Nevada and providing access to safe water around the world.

## FOOD SAFETY\*

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please advise us of any food allergies.

V - vegan GF - gluten free