

FATHER'S DAY BRUNCH

unlimited small plates | 42.99 kids unlimited menu | 22
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 GF

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 GF

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

PERUVIAN SHRIMP & GRITS GF

aji panca salsa | roasted peppers | manchego cheese grits

STEAK & EGG* GF

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

GREEN CORN TAMALES GF

sweet corn | salsa fresca | sour cream

CAMPECHANA* GF

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

SHORT RIB HASH & EGG* GF

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

CHURRO TOTS

cajeta churros | cinnamon sugar | raspberry sauce

CHILAQUILES* GF

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

PRICKLY PEAR CHIA PARFAIT GF|V

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

FATHER'S DAY BBQ BRUNCH SPECIALS

BBQ PULLED PORK WAFFLE chipotle apple sauce

MEXICAN STREET CORN

BBQ BRISKET SLIDER cascabel bbq sauce

BABY BACK RIB mezcal watermelon salsa

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

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