



PASSED APPETIZERS

minimum of 25 pieces
per appetizer selection

VG - vegan
V - vegetarian
GF - gluten free

Please advise us of
any food allergies.

Light Appetizers 4 to 5 pieces per person
Heavy Appetizers 7 to 8 pieces per person
Unlimited \$45 per person for 2 hours | select 5

GUACAMOLE & SALSA TRIO GF | V preset on tables
tomatillo | arbol | smoky chipotle \$4/person

STEAK TOSTADA
avocado balm | blue cheese | colorado mole
pickled peppers \$6/piece

TUNA TOSTADA GF
ahi tuna | ancho crema | avocado balm
salsa macha \$7/piece

SALMON TOSTADA
house cured salmon | avocado balm \$7/piece

BAJA CEVICHE TOSTADITAS GF
lime marinated sustainable seasonal fish & shrimp
tomato | jalapeño aioli \$6/piece

SHRIMP EMPANADA GF
achiote masa | roasted pepper cream sauce
carrot slaw \$6/piece

CHICKEN TINGA EMPANADAS GF
apple slaw | mole verde \$5/piece

PLANTAIN EMPANADAS GF | V
roasted plantain | black bean | poblano
cotija cheese \$4/piece

PAPAS RELLENAS
potato stuffed chorizo | mojo aioli
habanero pickled onions \$4/piece

PANELA & HOJA SANTA SKEWERS GF | V
pickled mushrooms | piquillo romesco \$4/piece

DOBLADITO
grilled corn | shishito pepper | kale
mexican cheese | salsa macha aioli
crispy bbq chips \$4.50/piece

CUBANO PANINI SLIDERS
cuban roasted pork | ham | swiss
pickles | mustard \$6/piece

CHICKEN POBLANO SLIDERS
jalapeño bacon | saint andre cheese
caramelized onions | poblano aioli \$6/piece

LAMB TINGA TAMALES
almond mole | salsa macha | crema
mint chimichurri \$5.50/piece

PAELLA ARANCINI
aged chorizo | spanish olive chimichurri
saffron aioli \$4/piece

CONTACT: Rachel Kira | 702.632.6940 | rachel.kira@bordergrill.com





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TOASTS

AVOCADO TOAST ^V
avocado | roasted garlic aioli | tomato confit
triple crème cheese \$4.50/piece

CITRUS SALMON TOAST
cured salmon | capers | red onions
epazote crema \$6/piece

CHILE LIME SHRIMP TOAST
grilled baguette | tomato jam \$6/piece

PAN CON TOMATE
toasted ciabatta | heirloom tomato
aged manchego \$4.50/piece
add serrano ham \$5.50/piece

SOPEs

CHICKEN SOPE ^{GF}
cilantro corn masa | avocado balm
salsa fresca \$5/piece

AL PASTOR PORK SOPE ^{GF}
avocado balm | pineapple salsa \$5/piece

BLACK BEAN & PANELA CHEESE SOPE
heirloom blue corn masa | seared panela cheese
guacamole | salsa macha \$4.50/piece

AHI TUNA CEVICHE SOPE
red beet masa | serrano chile soy glaze
avocado balm \$5/piece

DUCK CONFIT SOPE ^{GF}
blue corn masa | fennel and orange slaw
avocado \$5/piece

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Heavy Appetizers 7 to 8 pieces per person
Unlimited \$45 per person for 2 hours | select 5

VEGAN

ALBONDIGAS GF VG
tomato jam | extra virgin olive oil
parsley & epazote \$5.50/ piece

VEGGIE SLIDERS VG
shredded lettuce | thin sliced tomato
grilled onion | secret sauce \$6.50/piece

POTATO CROQUETTE VG
vegan chorizo | smoked paprika
piquillo pepper romesco sauce \$5/piece

ARGENTINIAN EMPANADAS VG
black beans | sofrito | vegan dough
salsa fresca | aji amarillo \$6/piece

ROASTED CAULIFLOWER SOPES GF VG
corn masa | roasted cauliflower | chipotle aioli
chile lime chickpeas | avocado sauce
crispy aztec corn \$5.50/piece

MULITA SOPES VG
portobello | roasted fennel sauce
rajas \$4.50/piece

PREMIUM SEAFOOD

purchased individually and not included
in unlimited appetizer selections

LOBSTER ROLL

butter poached lobster | little gem lettuce
toasted brioche | salsa macha aioli \$7.50/piece

MINI LOBSTER CORN DOG

lobster tail | sweet corn
yuzu aji amarillo \$7/piece

TUNA TARTARE CONES

serrano soy glaze \$7 each

SALMON CONES

capers | salsa macha \$7 each

CAVIAR CONES

crème fraîche | chives mp

CAVIAR TACO

potato taco shell | crème fraîche mp

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MINI TACO MENU

minimum of 25 pieces
per taco selection

display or tray passed

VG - vegan
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GF - gluten free

Please advise us of
any food allergies.

MINI TACOS

CHICKEN TACO ^{GF}

salsa macha | pickled vegetables \$5/piece

SMOKED RIBEYE TACO ^{GF}

smoked prime rib | crispy garlic | avocado sauce
serrano chiles \$6/piece

BRISKET TAQUITO

brisket | roasted corn relish
salsa macha aioli \$5.50/piece

BIRRIA TACO

chile braised beef | salsa macha aioli
consomé \$5.50/piece

AL PASTOR TACO ^{GF}

al pastor marinated pork | pineapple salsa
avocado balm \$5.50/piece

MINI SEAFOOD TACOS

LOBSTER TACO ^{GF}

serrano cumin vinaigrette | green corn tamale
crispy garlic | serrano chiles \$7/piece

SMOKED RED CHILE SHRIMP TACO ^{GF}

avocado balm | smoked paprika
mango habanero salsa \$6.50/piece

MINI CEVICHE TACOS

BAJA TACO ^{GF}

lime marinated shrimp | tomato
jalapeño aioli \$6.50/piece

TUNA CRUDO TACO ^{GF}

ahi tuna | oaxacan chile | avocado
serrano soy glaze \$6.50/piece

BORDER TACO ^{GF}

sustainable fish | aji amarillo | ginger | avocado
plantain chip | pickled onions \$6.50/piece

MINI VEGETARIAN TACOS

WILD MUSHROOM TACO ^{GF | VG}

avocado balm | pickled onions \$4.50/piece

PAELLA TACO ^{GF | VG}

cauliflower | red quinoa | blue corn tortilla
green onions | smoked paprika
avocado balm \$4.50/piece

RAJAS TACO

roasted potatoes and peppers | guacamole
cotija cheese | salsa fresca \$4.50/piece

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SKEWERS CHURRASCO

PASSED SKEWERS

minimum of 25 pieces
per appetizer selection

ACTION STATION

a personal chef enhancing
the guest experience
through education &
entertainment.

\$160 setup fee for Skewer
Grill station | setup price
does not include cost for
food per person

VG - vegan
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LAMB ^{GF}

ancho balsamic glaze | marcona almond mole
\$5/piece

STEAK TENDERLOIN ^{GF}

brazilian three pepper pico | cumin
chimichurri \$5.50/piece

PORK BELLY ^{GF}

ancho honey glaze | amarillo mole \$6/piece

SURF AND TURF

age spanish chorizo and shrimp | romesco
chimichurri \$6/piece

SERRANO HAM WRAPPED SCALLOPS

piquillo romesco | chimichurri \$6.50/piece

PERUVIAN SALMON ^{GF}

black mint chimichurri | aji limo \$6/piece

SHRIMP ^{GF}

tamarind aji panca glaze
cucumber tajin relish \$6/piece

LOBSTER ^{GF}

pineapple oaxacan sauce | red chile
salsa macha \$7/piece

YUCATAN CHICKEN ^{GF}

brazilian three pepper pico | salsa macha \$5/piece

VEGGIE ^{GF}

charred chayote | grilled red onions | chimichurri
roasted poblano | heirloom tomatoes | panela cheese
\$4/piece

PADRON PEPPERS ^{GF | VG}

charred peppers | sea salt \$4/piece

ASPARAGUS

serrano wrapped asparagus | romesco \$5/piece

MUSHROOM ^{GF | VG}

cremini mushroom | chimichurri \$4/piece

BABY CORN (SEASONAL) ^{GF}

roasted garlic aioli | cotija cheese
paprika \$4/piece

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LUNCH MENU 1

\$35 per person
does not include
tax and service
charge

SALADS

select one | served family style

MEXICAN CHOPPED SALAD GF | VG

grilled corn | peppers | avocado | tomato | pinto beans
apple | red onion | romaine | coriander vinaigrette

ESQUITE SALAD GF

corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette

TACO TRIO

select three | served family style

CHICKEN

roasted chicken | guacamole | salsa fresca

CARNE ASADA

grilled steak | caramelized onion
guacamole | cilantro

CARNITAS

braised pork | chipotle salsa | avocado balm
onion | cilantro

FISH TACOS ENSENADA

grilled sustainable fish | avocado
spicy cabbage slaw | crema

SPICY SHRIMP

chipotle shrimp | cucumber jicama slaw
chipotle aioli | guacamole

WILD MUSHROOM

garlic | black beans | guacamole
salsa fresca | epazote aioli

POTATO RAJAS GF

roasted potatoes & peppers | guacamole
cotija cheese | salsa fresca

SIDES

served family style

RED RICE

ORGANIC BLACK BEANS

DESSERT

\$5 per person | host select one | individually plated

CHOCOLATE CHIP COOKIE AND ICE CREAM

host to select vanilla or salted cajeta

SORBET CEVICHE

seasonal sorbet

TRES LECHES

berry sauce | seasonal fruit
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream
banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade churro | salted cajeta ice cream

ARROZ CON LECHE

rice pudding | seasonal fruit | caramel puffed rice

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LUNCH MENU 2

\$45 per person
does not include
tax and service
charge

APPETIZERS

select one | served family style
more selections available for an additional charge

GUACAMOLE

hass avocado | cilantro | red onion | jalapeño | lime

GREEN CORN TAMALES ^{GF}

sweet corn tamales | sour cream | salsa fresca

QUESO FUNDIDO

oaxacan cheese | spanish manchego | flour tortilla

CHICKEN TINGA EMPANADAS ^{GF}

citrus chicken | chorizo | roasted poblano
oaxacan cheese | apple slaw | pumpkin seed mole

PERUVIAN CEVICHE TOSTADITAS

seasonal sustainable fish | cilantro | onions | jalapeño
ginger chile sauce | plantain chips | avocado

ENTREES

select two | individually plated

JALAPEÑO BACON CARNITAS BURGER

ground pork | carnitas | bacon aioli | poblano relish

GRILLED SKIRT STEAK

frisee salad | flour tortilla | roasted sea salt jalapeño
chimichurri | tomato cucumber salad

CHICKEN POBLANO ENCHILADAS

roasted chicken | mexican cheeses | poblano chiles
grilled corn | pickled mushrooms | poblano cream

SHRIMP TOSTADA

crispy corn tortilla | black beans | guacamole | crema
tomato | red onion | cabbage | mexican cheeses

CHILE RELLENO

roasted poblano pepper | mexican cheeses
roja salsa | rice | black beans

GRILLED CHICKEN TORTA

jalapeño bacon | avocado | saint andré cheese
caramelized onions | pickled jalapeños | cumin fries

DESSERT

\$5 per person | host select one | individually plated

CHOCOLATE CHIP COOKIE AND ICE CREAM

host to select vanilla or salted cajeta

SORBET CEVICHE

seasonal sorbet

TRES LECHES

berry sauce | seasonal fruit
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream
banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade churro | salted cajeta ice cream

ARROZ CON LECHE

rice pudding | seasonal fruit | caramel puffed rice

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DINNER MENU

3 course menu
\$58 per person

4 course menu
\$69 per person

does not include
beverages, tax
and service
charge

STARTERS

HOMEMADE TORTILLA CHIPS

BORDER SALSA TRIO

tomatillo | arbol | smoky chipotle salsas

BORDER GUACAMOLE \$4 additional charge
hass avocado | cilantro | red onion | jalapeño | lime

APPETIZERS

select one | served family style
two or more selections available
for an additional charge

PLANTAIN EMPANADAS

roasted plantain | black beans
poblano | cotija cheese

GREEN CORN TAMALES

creamy sweet corn | salsa fresca | sour cream

SOPES

choice of: chicken, yucatan pork, carne asada,
tuna, or wild mushroom

BAJA CEVICHE TOSTADITAS

shrimp | lime | jalapeño aioli

POBLANO QUESADILLAS

roasted poblano peppers | mexican cheeses
handmade flour tortilla

SALAD & SOUP

select one | individually plated

MEXICAN CHOPPED SALAD GF | VG

grilled corn | roasted peppers | avocado | tomato
apple | pinto beans | red onion | romaine lettuce
coriander vinaigrette

TIJUANA CAESAR

romaine | crispy garlic | preserved lemon
cotija cheese croutons

TOSTADA SALAD

crispy corn tortilla | roasted corn | black beans
guacamole | tomato | red onion | romaine | cabbage
manchego, panela, cotija cheeses | crema

ESQUITE SALAD

corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette

TORTILLA SOUP

roasted tomato broth | panela cheese | avocado

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DINNER MENU

3 course menu
\$58 per person

4 course menu
\$69 per person

does not include
beverages, tax
and service
charge

ENTREES

select two | individually plated
more selections available for an additional charge

YUCATAN PORK

achiote pork roasted in banana leaves
caramelized plantain

CHICKEN POBLANO ENCHILADAS GF

roasted chicken | mexican cheeses | poblano chiles
grilled corn | pickled mushrooms | poblano cream

GRILLED PORK CHOP GF \$3 additional charge
14 ounce pork chop | garlic seared greens
aji panca glaze | mashed boniato sweet potatoes

CARNITAS

slow roasted pork | red onion | cilantro | guacamole
cucumber citrus slaw | handmade flour tortilla

CHILE RELLENO GF

roasted poblano | mexican cheeses | salsa roja
tomatillo salsa | rice | black beans

PORTOBELLO MUSHROOM MULITAS

black beans | roasted pepper | pickled onion | guacamole
braised greens | roasted fennel tomato sauce

MAZATLAN FISH \$3 additional charge
pan seared seasonal fish | aji panca glaze
pineapple compote

LIME MARINATED HALF CHICKEN

roasted chicken | mole verde
broccoli de cicco | mojo

GAUCHO STEAK \$5 additional charge
12 ounce ribeye | manchego cheese chilaquiles
caramelized onion | roasted garlic | serrano chile

GRILLED SKIRT STEAK

frisee salad | flour tortilla | roasted sea salt jalapeño
chimichurri | tomato cucumber salad

DESSERT

host select one | individually plated

CHOCOLATE CHIP COOKIE AND ICE CREAM

host to select vanilla or carmello

SORBET CEVICHE

seasonal sorbet

TRES LECHES

berry sauce | seasonal fruit
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream
banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade churro | salted cajeta ice cream

ARROZ CON LECHE

rice pudding | seasonal fruit | caramel puffed rice

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ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

seafood stations feature seasonal, sustainable seafood

setup price does not include cost for food per person

CEVICHE STATION

add led ice display station or custom logo led ice carving station | pricing upon request

One Ceviche Option \$14
Two Ceviche Options \$18
Three Ceviche Options \$22

TUNA CRUDO

serrano soy glaze | avocado balm
 crispy tortilla chips

TRADITIONAL BAJA

citrus | roma tomato | jalapeño aioli
 coriander leaves | sweet red onion
 avocado | yellow corn tostada

SPICY PERUVIAN

chile lime shrimp | plantain chips
 aji amarillo aioli | crema | pickled onion

SHRIMP CAMPECHANA GF

chipotle cocktail sauce | celery leaves
 salsa fresca

PAELLA STATION

\$180 setup fee per station

PAELLA DE MARISCO

cured spanish chorizo | mussels | bay scallops
 chipotle shrimp | clams | saffron risotto
 piquillo peppers | mexican oregano
 sweet peas | smoked paprika \$32

PAELLA A LA VALENCIANA

citrus chicken | cured spanish chorizo
 saffron risotto | toasted almonds | cilantro
 oven dried tomatoes | tomato aioli \$28

SEAFOOD BAR

minimum of 50 per selection | \$75 setup fee

OYSTER ON A HALF SHELL \$8 each

CRAB CLAWS \$6 each

KING CRAB mp

BLACK TIGER SHRIMP & CHIPOTLE COCKTAIL \$6 each

SPLIT LOBSTER TAILS \$14 each

TUNA TARTARE CONES serrano soy glaze \$7 each

SALMON CONES capers | salsa macha \$7 each

CAVIAR CONES crème fraîche | chives mp

CAVIAR TACO potato taco shell | crème fraîche mp

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ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

\$150 fee cooking action station and personal chef

price does not include cost for food per person

CARVING STATION

SMOKED PRIME RIB

classic prime rib | slow smoked | chipotle jus \$42

ANCHO CHILE PORK LOIN

aji panca glaze | pineapple compote \$35

MOJO MARINATED CHICKEN

pepita mole \$30

CUMIN GARLIC SKIRT STEAK

cumin | garlic | chimichurri \$38

SIDES

select two

RICE AND BEANS

GRILLED CORN ESQUITE

CRISPY MASHED PURPLE PERUVIAN POTATOES

ROASTED SEASONAL VEGETABLES

ORANGE GLAZED PLANTAINS

DOUBLE BAKED POBLANO POTATO

MEXICAN CHOPPED SALAD

GARLIC MASHED POTATO

CRISPY YUCA

TACO STATION

served with rice, organic beans, traditional garnishes, choice of housemade corn or flour tortillas

One Taco Option \$35

Two Taco Options \$40

Three Taco Options \$45

CITRUS GRILLED CHICKEN

CARNE ASADA

PORK CARNITAS

AL PASTOR

GRILLED FISH

GRILLED SHRIMP

YUCATAN PIG ROAST

\$75 per person

SIDES

PINEAPPLE SALSA

HANDMADE CORN TORTILLAS

CARAMELIZED PLANTAINS

GUACAMOLE

PICKLED ONIONS

CILANTRO

BLACK BEANS

RED RICE

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DESSERT STATIONS

PASSED ICE CREAM & SORBET CONES

Chef's Selection of Two Flavors \$6

Chef's Selection of Three Flavors \$9

MINI DESSERT STATION

select 2 for \$8 or 4 for \$14

TRES LECHES

CHOCOLATE ALMOND CAKE

ARROZ CON LECHE

CHOCOLATE CHIP COOKIES

CHURRO TOT STATION

display station only | setup fee does not apply

Chef's Selection of Two Churro Flavors \$8

Chef's Selection of Three Churro Flavors \$10

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BRUNCH MENU

*\$45 per person
for group
brunch*

*\$27.99 per person
for bottomless
mimosas, michela-
das
or bloody marys,
includes coffee, tea
and fresh juices*

*does not
include tax and
service charge*

STARTERS *each guest selects one*

VEGAN PARFAIT

coconut milk | chia seeds | housemade granola
fresh berries | passion fruit puree

GUAVA EMPANADAS

cream cheese | guava | cinnamon sugar
puff pastry dough

SWEET CORN TAMALES

sweet corn | salsa fresca | sour cream

BORDER CEVICHE

ahi tuna | aji amarillo | ginger | avocado
plantain chip | pickled onions

ENTREES *each guest selects one*

LEMON BLUEBERRY PANCAKES

lemon zest | wild blueberries | maple syrup
powdered sugar

SALMON TOAST

house cured salmon | toasted bread
epazote cream cheese | crispy capers
red onion | sliced avocado | poached egg

CHILAQUILES

crispy corn tortillas | guajillo cream
avocado balm | sofrito | fried egg

STEAK AND EGGS

grilled skirt steak | two eggs | red rice | black beans
salsa fresca | guacamole | flour tortilla

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BREAKFAST MENU

*\$38 per person
does not include
tax and service
charge*

BEVERAGES

COFFEE

TEA

FRESH JUICES

ENTREES *select two / served family style*

HORCHATA FRENCH TOAST

cinnamon | vanilla | piloncillo syrup
mexican chocolate

SPINACH FRITTATA

mexican cheeses | baby spinach | shallots
applewood smoked bacon

BLUEBERRY PANCAKES

fresh blueberries | pure maple syrup

BREAKFAST CHILAQUILES

mexican style casserole | chorizo | eggs
mexican cheeses | chipotle cream

BREAKFAST BURRITOS

scrambled eggs | black beans | bacon
housemade chorizo | guacamole
mexican cheeses | salsa fresca

RAJAS AND EGGS SCRAMBLE

creamy potato rajas | mexican cheeses

SIDES *select three / served family style*

APPLEWOOD SMOKED BACON

rich | smoky | double cut

TURKEY CILANTRO SAUSAGE

housemade sausage

POTATO RAJAS

creamy roasted potatoes
poblano peppers | onion

GUAVA EMPANADAS

cream cheese | puff pastry

PLANTAIN EMPANADAS

black beans | poblano peppers
cotija cheese | chipotle crema

HOMEMADE GRANOLA PARFAIT

homemade yogurt | fresh fruit

VEGAN PARFAIT

coconut milk | chia seeds | housemade granola
berries | passion fruit puree

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BEVERAGE PACKAGES

all bar packages
exclude shots

LIMITED BRAND PACKAGE

Two Hour Package \$39 per person
Each Additional Hour \$18 per person
Sparkling Wine Toast add \$4 per person

BLANCO MARGARITA

tequila blanco | fresh lime juice
organic agave nectar

KETEL ONE BOTANICALS SANGRIA

red, white, or rose

BOTTLED BEERS

bud light | corona | corona premier
dos equis amber | dos equis lager
lagunitas ipa | miller lite | michelob ultra
modelo especial | negra modelo
pacifico | redbridge (gluten free)
corona (non-alcoholic)

WINE BY THE GLASS

red | white wines

NON-ALCOHOLIC

soft drinks | juices | teas | coffees

CALL BRAND PACKAGE

Two Hour Package \$44 per person
Each Additional Hour \$19 per person
Sparkling Wine Toast add \$4 per person

All items listed in Limited Brands plus the following:

VODKA

absolut vanilla | deep eddy
deep eddy flavored vodkas | hide out

GIN

beefeater

RUM

bacardi light | bacardi flavored rums | captain morgan

BOURBON & SCOTCH

dewar's | jim beam | johnnie walker red
seagrams 7

TEQUILA

cazadores (blanco, reposado, añejo)

LIQUEURS

assorted selections

WINE BY THE GLASS

chardonnay | cabernet | rosé | sauvignon blanc

NON-ALCOHOLIC

seasonal fresh fruit lemonade
virgin cocktails | pomegranate limeade



BEVERAGE PACKAGES

all bar packages
exclude shots

ULTIMATE BRAND PACKAGE

Two Hour Package \$49 per person
Each Additional Hour \$21 per person
Sparkling Wine Toast add \$4 per person

All items listed in Call Brands plus the following:

MARGARITAS

repo | cadillac | seasonal fresh fruit margaritas

VODKA

ketel one | tito's

GIN

bombay sapphire | tanqueray

RUM

captain black | selvarey

WHISKY

glenfiddich | crown royal | jameson | jack daniels
johnnie walker black | maker's mark

TEQUILA

don julio (blanco | reposado | añejo)
patron (blanco | reposado | añejo)

PERSONAL TEQUILA TASTINGS

create a memorable experience for your guests. each tasting comes with a sample of all tequila ages (blanco, reposado, añejo) along with a paired cocktail.

Starting at \$45 per person, food pairing may be added for an additional charge.

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ABOUT

BORDER GRILL

BORDERGRILL.COM | @BORDERGRILL

Border Grill Chef/Owners Mary Sue Milliken and Susan Feniger believe “modern Mexican” cuisine should be light and healthful, with a large dose of flavor. They favor a fresh take on authentic Mexican fare, featuring traditional meats, poultry, and seafood enhanced by lots of fruits and vegetables, herbs, fresh salsas, rice, beans, and handmade tortillas.

SUSTAINABILITY

Border Grill uses organic long grain rice and organic black beans. Seasonal, locally grown ingredients are used whenever possible. We source meats and poultry raised without antibiotics or hormones. We serve only sustainable seafood according to Monterey Bay Aquarium’s Seafood Watch Program, and are part of the James Beard Foundation Smart Catch Program, and Good Food 100 Restaurants List.

Border Grill developed a program called “Good for the Planet, Good for You” giving guests the opportunity to choose dishes made with at least 80% plant-based ingredients.

VG - vegan **VG*** - can be made vegan **V** - vegetarian **GF** - gluten free

Please advise us of any food allergies.

CONTACT: Rachel Kira | 702.632.6940 | rachel.kira@bordergrill.com





CELEBRITY CHEFS

MARY SUE MILLIKEN & SUSAN FENIGER

@MARYSUEMILLIKEN | @SUSANFENIGER

Co-Chef/Owners, Border Grill, Socalo & BBQ Mexicana
Chefs, restaurateurs, cookbook authors, & TV personalities
"Top Chef Masters" & "Too Hot Tamales"

Mary Sue Milliken and Susan Feniger are James Beard and Julia Child award-winning chefs, cookbook authors, television personalities, entrepreneurs, and pioneers of world cuisine. They teamed up more than 35 years ago to open City Café and CITY Restaurant in Los Angeles. Now with multiple Border Grill locations, food trucks, and a full-service events and catering business, the chef duo continue breaking barriers as female restaurateurs in a male-dominated industry, pioneering sustainability initiatives and developing their culinary offerings in a variety of restaurants that include Pacha Mamas, BBQ Mexicana, and SOCALO, a California canteen and Mexican Pub. Most recently, the duo opened Alice B., a California twist on Mediterranean food in Palm Springs.

Winning the James Beard Award in 1985 was the first of many honors including lifetime achievement awards from Women Chefs and Restaurateurs, CA Restaurant Association, and Menu Masters Hall of Fame. In 2018, they were named the recipients of the Los Angeles Times' annual Gold Award and the Julia Child Award.

At every location from Los Angeles to Las Vegas, the chefs combine fresh, flavorful and organic ingredients with hand shaken cocktails, vibrant design, and friendly service to create an unforgettable dining experience. For more information, please visit bordergrill.com.

CONTACT: Rachel Kira | 702.632.6940 | rachel.kira@bordergrill.com

