

Celebrate Day of the Dead with Us

Friday, October 31 through Friday, November 7, 2008

Join us for a celebration of Day of the Dead, "El Dia De Los Muertos," the Mexican custom of honoring departed loved ones with an abundance of good cheer, refreshing drink, and delicious food! The celebration will also feature our Day of the Dead altar decorated with candles, sugar skulls, corn, pumpkins, and tequila. Border Grill guests can participate by writing the name of a deceased loved one on a brightly colored tag and tying it to the altar.

Make Your Reservations Today - 702.632.7403

MENU HIGHLIGHTS

Cocktails

Don Julio Paloma

don julio tequila and fresh grapefruit juice with a splash of lemon and lime

Don Julio Margarita

premium don julio tequila with orange liqueur and our homemade sweet and sour mix

Appetizers

Pozole

traditional mexican stew with pork, hominy, and cabbage in red chile broth

Relleno de Calabaza

squash flowers stuffed with chicken, mexican cheeses, and chorizo served with huitlacoche crema

Entrees

Barbacoa Pork Torta

slow roasted pork in sweet chile barbecue sauce; served on a homemade bolillo roll with black beans, avocado, and mango red cabbage slaw

Oaxacan Chicken Mole

slow roasted half chicken in oaxacan black mole sauce with achiote corn masa huarache, guacamole, and pickled onions

Dessert

Trio of Flan

butterscotch, coconut, and red yam flans with fresh berries

Border Grill uses organic black beans, as well as chicken, beef, and uncured pork raised without hormones and antibiotics. 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.

Border Grill[®]