

Mother's Day Brunch with Latin Flair

Treat Mom to the bold and exciting flavors of Mexico with Mother's Day brunch at Border Grill!

Sunday, May 13, 2007 – Open at 10 a.m.

Menu Highlights

Gorgonzola and Pear Quesadilla

d'anjou pears with gorgonzola, oaxacan string cheese, and spiced walnuts

Bacon and Egg Quesadilla

homemade herbed tortilla stuffed with mexican cheeses, bacon, sautéed spinach, scrambled eggs, and chipotle sauce

Banana Brioche French Toast

thick cut brioche dipped in vanilla egg batter topped with sautéed bananas, fresh berries, and tropical syrup

Crab Cake Benedict

dungeness crab cakes topped with poached eggs, chipotle hollandaise, and serrano ham

Pozole de Puerco

traditional slow cooked pork in guajillo chile broth with cabbage, onions, cilantro, limes, and homemade corn tortillas

Dessert Highlights

Pineapple Upside Down Cake

with ginger pineapple ice cream and pineapple crème anglaise

Mexican Chocolate Cheesecake

creamy chocolate cinnamon cheesecake with chocolate cookie crust, whipped cream, and berries

Specialty Drink Highlights

Passion Fruit Mimosa

sparkling spanish cava served with fresh passion fruit

Honeydew Margarita

honeydew and pear infused chinaco blanco tequila with housemade margarita mix

Pomegranate Limeade

homemade limeade and pomegranate juice

Call 702.632.7403 for reservations

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