

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 11, 2008 – Open at 10 a.m.

MENU HIGHLIGHTS

Mission Fig and Blue Cheese Quesadilla

black figs and caramelized shallots with maytag blue cheese on crispy homemade tortillas served with chipotle aioli and heirloom tomato salad

Pozole de Puerco

traditional slow cooked pork in guajillo chile broth with shredded cabbage, onion, cilantro, lime, and homemade corn tortillas

Banana Brioche French Toast

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

Santa Fe Breakfast Enchiladas

slow cooked chicken enchiladas in guajillo chile sauce with mexican cheeses topped with two eggs; served with guacamole and salsa fresca

Bacon and Egg Quesadilla

homemade herbed tortilla stuffed with cotija, manchego, and panela cheeses, bacon, scrambled eggs, sautéed spinach, and chipotle sauce

Crab Cake Benedict

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

DESSERT

Flourless Chocolate Truffle Cake

rich, delicate chocolate truffle cake with blackberry lychee sauce and fresh raspberries

SPECIALTY DRINK HIGHLIGHTS

Chocolate Café Martini kahlúa french vanilla, patrón café xo, and sweetened milk with sweet chocolate and cinnamon dust

Sparkling White Strawberry Sangria organic strawberries and white wine with fresh lemon and orange zest

Honeydew Cucumber Martini honeydew melon and cucumber infused vodka shaken table side and served martini style

Call 702.632.7403 for reservations

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