

Mother's Day Brunch with Latin Flair

Treat Mom to the bold and exciting flavors of Mexico!

Sunday, May 11, 2008 – Open at 9:30 a.m.

\$34 per person

\$12 special kids menu for children 10 years old and under

MENU HIGHLIGHTS

Shrimp Salpicon with crispy potato, green and yellow beans, julienned carrot, and aji amarillo dressing

Chicken Mole Empanada with cabbage slaw, sweet oaxacan mole sauce, and crema

Crab Benedict with fresh pea arepas, grilled tomato, and cracked black pepper hollandaise; topped with crispy serrano ham

Spiced French Toast made with homemade cinnamon anise bread and meyer lemon glaze; served with grapefruit and jicama

Chicken Milanese argentine favorite of pounded thin and lightly breaded chicken breast with roasted garlic ancho chile sauce and a fried egg; served with sautéed potatoes and green bean salad

Organic Roasted Eggplant layered with tomato jam served over cilantro couscous and red lentils with feta and cherry tomato salad

Portuguese Sausage and Potatoes home fried potatoes with caramelized onions, roasted chiles, spicy sausage, and queso fresco

Breakfast Quesadilla nueske's premium bacon, egg, spanish manchego cheese, and oregano roasted rajás peppers in a handmade tortilla; served with spicy hash browns and pasilla pico de gallo

Chef's Selection of Homebaked Pastries

SPECIALTY DRINK HIGHLIGHTS

Raspberry Caipirinha fresh raspberries with leblon cachaça and lime 12.00

Cantaloupe Mimosa fresh cantaloupe juice, honey, and aliança portuguese sparkling wine 12.00

Gran Cadillac Margarita gran centenario reposado, grand marnier, and fresh lime 12.00

Café de Olla spiced latte with cinnamon, piloncillo, star anise, and orange zest 5.00

Call 310.451.1655 for reservations

border grill santa monica - 1445 4th street, santa monica, ca - www.bordergrill.com

Mother's Day Dinner

Sunday, May 11, 2008 – Open at 4 p.m.

Regular dinner and kids menus also available

BOCADITOS / LITTLE BITES

Shrimp Salpicon with crispy potato, green and yellow beans, julienned carrot, and aji amarillo dressing

Chicken Mole Empanada with cabbage slaw, sweet oaxacan mole sauce, and crema

PLATOS ESPECIALES / SPECIAL PLATES

Chicken Milanese argentine favorite of pounded thin and lightly breaded chicken breast with roasted garlic ancho chile sauce; served with mashed potatoes and green bean salad

Seafood Moqueca mussels, shrimp, and clams in a light coconut broth with brazilian dendé oil; served with plantain crouton and coconut rice

Organic Roasted Eggplant eggplant layered with tomato jam served over cilantro cous cous and red lentils with feta and cherry tomato salad

Portuguese Sausage and Potatoes home fried potatoes with caramelized onions, roasted chiles, spicy sausage, and queso fresco

SPECIALTY COCKTAIL HIGHLIGHTS

Raspberry Caipirinha fresh raspberries with leblon cachaça and lime

Gran Cadillac Margarita gran centenario reposado, grand marnier, and fresh lime

Tequila Blossom chinaco silver, saint germain elderflower liqueur, and sparkling wine

Cucumber Lychee Mojito cucumber and sweet lychee muddled with rum

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