

# Celebrate Cinco de Mayo with Us!

Saturday, May 5, 2007 – Available All Day in the Bar

## SPECIALTY DRINK HIGHLIGHTS

**5th of May** tres generaciones plata, fresh cranberry juice, splash of amaretto

**1921 Revolution Margarita** 1921 reposado, damiana liqueur, and fresh lemon and lime juices

**El Barato** herradura silver, squirt soda, and fresh lime

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

**Premier Sangria** with fresh orange, lime, melon, and pineapple

**Draft Beer** Dos Equis Amber, Dos Equis Lager, Tecate, Sierra Nevada Pale Ale

**Bottled Beer** Pacifico, Bohemia, Negra Modelo, Heineken, Amstel Light, Widmer Brothers Hefeweizen

## BOCADITOS / LITTLE BITES HIGHLIGHTS

### **Border Guacamole**

mashed avocado, cilantro, red onion, jalapeño, and lime served with homemade organic black bean dip

### **Plantain Empanadas**

roasted plantains stuffed with black beans, poblano, and cotija cheese

### **Traditional Oaxacan Molotes**

stuffed with chorizo and potatoes; served with black bean hoja santa sauce

### **Beer Battered Oysters**

with rocoto tequila salsa and grilled lemon

### **Ensenada Tostada Mixta**

shrimp, scallops, and snapper marinated in fresh lime with cucumbers, carrots, red onion, and cilantro; served with avocado and aji amarillo aioli

### **Lamb Tacos**

slow roasted in sweet adobo sauce with poblano chiles and manchego cheese

### **Two Hot Tamale Assortment**

chile cheese tamale with tomatillo salsa and guatemalan chicken tamale with achiote sauce

### **Chicken Adobo Quesadilla**

slow roasted chicken, sweet adobo sauce, cheese, guacamole, sour cream, and watercress salad

*Border Grill*<sup>®</sup>