

# Bring a Bunch to Easter Brunch

## Sunday, March 23, 2008 - Open at 11:30 a.m.

Hop on over for a delicious Easter Brunch with all your modern Mexican favorites!

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### SPECIALTY COCKTAILS

#### **Tangerine Mint Sparkling Margarita**

chinaco silver with fresh tangerine juice, mint, grand marnier, and sparkling wine

#### **Blood Orange Jalapeño Margarita**

sweet and spicy infused chinaco silver and grand marnier with a jalapeno salt rim

### APPETIZERS

#### **Bahia Shrimp Cocktail**

marinated shrimp with hearts of palm, mango, and cashews served on a bed of arugula with mango vinaigrette

#### **Latin Tea Sandwiches**

cuban deviled ham with watercress; whipped manchego cheese with guava

### ENTREES

#### **Spiced French Toast**

made with homemade cinnamon anise bread and meyer lemon glaze served with grapefruit jicama salad

#### **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

#### **Guatemalan Hash**

spicy braised beef with onions, olives, raisins, and chiles; topped with a fried egg and salsa roja

#### **Grilled Skirt Steak and Egg**

grilled niman ranch skirt steak, fried egg, and salsa fresca; served with homemade menudo

#### **Arctic Char Sabana Salad**

thin layers of broiled arctic char topped with baby beet, jicama, and orange salad

### DESSERT

#### **Mexican Coffee Profiterole**

large cream puff filled with homemade mexican coffee ice cream and whipped cream; topped with chocolate sauce

#### **Apple Cinnamon Capirotada**

warm mexican bread pudding sweetened with piloncillo and tossed with apple, cinnamon, and cream cheese

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**Call 310.451.1655 for reservations**

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