

The CANTINA

at **Border Grill Downtown LA**

SUMMER IN SOUTH AMERICA

Our winter cocktails are inspired by regions of South America and feature the vibrant flavors of fruit from the Hollywood Farmers Market. The **Pisco Sangre** marries Peruvian brandy with blood orange for a sweet tart sipper. Our elevated spin on the ubiquitous piña colada, the **Coco Falso**, features the Andean fruit cherimoya and antioxidant-rich coconut water. Argentina's love of bitters led to the **Argentine Agridulce** with its herbaceous bite. And the **Omim-fum-fum** is Brazilian Carnival in a cocktail shaker with its potent cachaça punch softened by passionfruit, guava, and Meyer lemon.

Pisco Sangre

pisco • blood orange 13.00

Coco Falso

10 cane rum • cherimoya • coconut water 13.00

Omim-fum-fum

meyer lemon infused cachaça • passionfruit • guava 13.00

Argentine Agridulce

pimm's • aperol • orange bitters 13.00

Cantinero's Creation

you call it • we create it 13.00

General Manager • Marc Cohen

Bar Manager • Jane Park

Cantinero • Alexander Fazio

Border Grill Downtown LA

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