

POOL MENU

Antojitos

Roasted Salsa GF House-made Tomato Salsa and Tortilla Chips	7
Guacamole GF Avocado, Red Onion, Serrano Pepper, Cilantro, Lime and Tortilla Chips	9
Queso Fundido Melted Mixed Queso, House-made Chorizo and Tortilla Chips	14
Shishito Peppers GF Chili, Lime, Cilantro	10
Shrimp Avocado Ceviche Tostada GF Cucumber, Pickled Serranos, Red Onion, Tomato, Cilantro, Crispy Tortilla	16
Nachos GF Tortilla Chips, Mixed Queso, Black Beans, Pico de Gallo, Pickled Serranos, Radishes, Arbol Chile Sauce, Crema, Cilantro TAKE YOUR PICK Chicken Tinga, Carne Asada, Carnitas	17
Watermelon GF Aleppo, Lime, Tajin	8

Tortas

Saguaro Grilled Cheese White Cheddar, Bacon, Roasted Tomatoes	14
The El Jefe Burger Monterrey Jack, Avocado Tomatillo Salsa	16
Fried Chicken Sandwich House Pickles, Cabbage, Jalapeño Ranch	14
Black Bean Burger Monterrey Jack, Avocado Tomatillo Salsa	14
Saguaro's Sonoran Hot Dog Bacon, Pico de Gallo, Cilantro, Chipotle Remoulade	14

Ensaladas

Garden Salad GF Cucumber, Tomato, Carrot, Cilantro Lime Vinaigrette	10
Kale Salad Kale, Quinoa, Cranberries, Almonds, Tomato, Watermelon Radish, Champagne Vinaigrette	13
Southwest Chopped Salad Grilled Corn, Black Beans, Avocado, Radish, Tortilla Strips, Jalapeño Ranch ADD Shrimp 8, Skirt Steak 12, Chicken Breast 8, Steelhead Trout 10	13

Tacos Y Mas

Baja Fish Chipotle Remoulade, Cabbage, Pico de Gallo, Cilantro	15
Pork Carnitas Salsa Verde, Chicharron, Radishes, Cilantro	14
Chicken Tinga GF Queso Fresco, Radishes, Crema, Cilantro	14
Carne Asada GF Avocado – Tomatillo Salsa, Roasted Pepitas	16
Roasted Heirloom Carrots GF House-made Requeson Cotija cheese, Arbol Sauce, Toasted Sesame Seeds	14
Potato Flautas Cabbage, Pico de Gallo, Arbol Sauce, Cotija Cheese, Crema, Cilantro	12
Chicken Tinga Quesadilla Chihuahua Cheese, Pico de Gallo, Chipotle Remoulade	14
Cactus Quesadilla Nopales, Chihuahua Cheese, Pico de Gallo, Chipotle Remoulade	14

Sides

House-made Fries GF Chipotle Remoulade or Jalapeño Ranch	6
Curtido GF Pickled Cauliflower, Carrots, Jalapeño, Red Onions	6
Grilled Mexican Corn GF Chipotle Remoulade, Cotija Cheese, Aleppo, Cilantro	7
Vegan Refried Black Beans GF	5
Mexican Organic Brown Rice GF	6

Postres

Tres Leches Cake	9
Sopapilla Sundae Vanilla Ice Cream, Fried Sopapilla, Cajeta, Chocolate Sauce	9
Mangonada Chili, Mango, Meringue, Mango Sorbet, Chamoy	9

*Items served raw or undercooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



DRINKS

Cocktails



GLASS/PITCHER

Cadillac Margarita 16/64

Añejo Tequila, Agave, Lime, Combier, Grand Marnier Float

Spicy Señorita 14/56

Reposado Tequila, Jalapeño Syrup, Lime, Pineapple

Paloma 11/44

Blanco Tequila, Grapefruit, Grapefruit Soda, Simple Syrup, Lime

Gemini 14/56

Grapefruit Vodka, Elderflower Liqueur, Grapefruit, Champagne

Saguro Sunburn 14/56

Orange Vodka, Blood Orange Liqueur, Lime, Grapefruit

Beer



Expertly crafted by the can or bucket

Domestic 6/24

Bud Light, Coors Light, Michelob Ultra

Import 7/28

Corona, Corona Light, Dos XX Amber, Dos XX Lager, Tecate, Pacifico, Modelo

Local Breweries 7/28

Rotating Selection

Frozen



Margarita 14/56

Reposado Tequila, Agave, Lime, Combier

Miami Vice 14/56

Piña Colada, Strawberry Swirl

Dirty Monkey 16/64

Coconut Rum, Banana Rum, Rum, Pineapple, Dark Rum Float

Frosé 16/64

Rosé, Elderflower Liqueur, Citrus Vodka, Pomegranate Liqueur

White



Pinot Grigio, Lila Can Wine 12/48

Rosé, Lila Can Wine 12/48

Prosecco, Lila Can Wine 12/48

Sauvignon Blanc, Chasing Venus 11/44

Marlborough, New Zealand

Chardonnay, Pillsbury Wine Co. 12/48

100% Arizona Grown and Made

Bottle Service



Don Julio Blanco 250

Milagro Reposado 200

Deep Eddy 200

Grey Goose 250

Hendrick's 200

Bombay Sapphire 250

Barcardi Superior 200

Bumbu Gold 250

Evan Williams 200

Jack Daniels 250

Jameson 300

