

6:30AM - 11AM  
WEEKDAYS

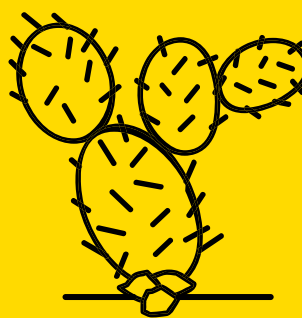
# La Señora

6:30AM - 2PM  
SAT & SUN

## DESAYUNO

FRESH FRUIT BOWL gf	\$9
SAGUARO GRANOLA Fruit, Greek	\$10
STEEL CUT OATMEAL California Golden Raisins	\$9
AVOCADO TOAST Radishes, Cilantro, Olive Oil	\$10
CITRUS CURED STEELHEAD TROUT BAGEL Bagel, Cream Cheese, Cucumber, Radish, Sesame Seeds, Scallions	\$15
CHORIZO CON PAPAS BURRITO Fried Egg, Ranchero Sauce, Cilantro	\$14
SAGUARO BREAKFAST Two eggs, Potatoes, Toast, Bacon or Chicken Sausage	\$16
CHILAQUILES VERDES gf Eggs, Tortilla Chips, Chihuahua Cheese, Salsa Verde, Crema	\$14
BANANA FOSTER BUTTERMILK PANCAKES Caramelized Bananas, Cajeta, Maple Syrup	\$13
BELGIAN WAFFLES Berries, Whipped Cream, Maple Syrup	\$13

## SIDES



TWO EGGS ANY STYLE	\$5
SMOKEWOOD BACON	\$6
CHICKEN SAUSAGE	\$6
STEELHEAD TROUT	\$8
POTATOES	\$5
HALF AVOCADO	\$4
9 GRAIN TOAST Mango Jalapeño Jam	\$5
BAGEL Composed Cream Cheese	\$5

## CAFE Y MAS

BREWED COFFEE	4
ESPRESSO	4
CAPPUCCINO	6
LATTE	6
ASSORTED TEAS	4
FRESH JUICES	5

Executive Chef CESAR VASQUEZ

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

# CÓCTELES

Glass/Pitcher

THE SAGUARO Rye Whiskey, Aperol, Montenegro, Lemon	\$12/48
KOMBUCHA MULE Vodka, Spiked Kombucha, Ginger Syrup, Lime	\$12/48
OAXACA OLD FASHIONED Mezcal Rinse, Reposado Tequila, Agave, Bitters	\$13/52
PALOMA Blanco Tequila, Grapefruit, Grapefruit Soda, Simple Syrup, Lime	\$11/44
LA SEÑORA MARGARITA Reposado Tequila, Agave, Combier, Lime	\$14/56
SAGUARO BELLE Peach Vodka, Sparkling Wine, Honey, Jalapeño, Lime	\$12/48
MAI TAI Rum, Orgeat, Lime, Orange, Float of Dark Rum	\$12/48
FRENCH 75 Gin, Simple Syrup, Lemon, Sparkling Wine	\$14/56

# CERVEZAS

DOMESTIC Bud Light, Coors Light, Michelob Ultra	\$6/24
IMPORT Corona, Corona Light, Dos XX Amber, Dos XX Lager, Tecate, Pacifico, Modelo	\$7/28
LOCAL Rotating Selection	\$7/28

# ESPUMOSO

GLORIA FERRER Brut Private Cuvee, Sonoma County	\$10/40
SANTA MARGHERITA Brut Rose, product of Italy	\$15/60

# VINO

BLANCO

CHARDONNAY Pillsbury Wine Co. - 100% Arizona Grown and Made	\$12/48
SAUVIGNON BLANC Chasing Venus - Marlborough, New Zealand	\$11/44
PINOT GRIGIO Torresella - Venezia, Italy	\$11/44
CHARDONNAY Chalk Hill - Sonoma Coast	\$15/60
ROJO	
CABERNET Storypoint, Sonoma County, California	\$10/40
PINOT NOIR Irony Small Lot Reserve - Monterey, California	\$11/44
ZINFANDEL Boneshaker - Napa Valley, California	\$10/40
MALBEC Terrazas Reserve - Mendoza, Argentina	\$10/40
PINOT NOIR King Estate - Eugene, Oregon	\$15/60



# NO ALCOHÓLICO

JARRITOS Pineapple, Grapefruit, Lime, Fruit Punch	\$6
TOPO CHICO Mineral Water from Mexico	\$6
MEXICAN COCA-COLA Made with sugar cane	\$6
AGUAS FRESCAS Horchata or chef's daily selection	\$6