

La Señora

ANTOJITOS

ROASTED SALSA gf	\$7
House-made Tomato Salsa and Tortilla Chips	
GUACAMOLE gf	\$9
Avocado, Red Onion, Serrano Pepper, Cilantro, Lime and Tortilla Chips	
QUESO FUNDIDO	\$14
Melted Mixed Queso, House-made Chorizo and Tortilla Chips	
SHISHITO PEPPERS gf	\$10
Chili, Lime, Cilantro	
SHRIMP AVOCADO CEVICHE TOSTADA gf	\$16
Cucumber, Pickled Serranos, Red Onion, Tomato, Cilantro, Crispy tortilla	
NACHOS gf	\$17
Tortilla Chips, Mixed Queso, Black Beans, Pico de Gallo, Pickled Serranos, Radishes, Arbol Chile Sauce, Crema, Cilantro	
PICK ONE: Chicken Tinga, Carnitas, Carne Asada	
WATERMELON gf	\$8
Aleppo, Lime, Tajín	
CHICKEN TORTILLA SOUP gf	\$12
Avocado, Crema	

ENSALADAS

GARDEN SALAD gf	\$10
Cucumber, Tomato, Carrot, Cilantro Lime Vinaigrette	
KALE SALAD	\$13
Kale, Quinoa, Cranberries, Almonds, Tomato, Watermelon Radish, Champagne Vinaigrette	
SOUTHWEST CHOPPED SALAD	\$13
Grilled Corn, Black Beans, Avocado, Radish, Tortilla Strips, Jalapeño Ranch	
ADD: Chicken Breast \$8, Steelhead Trout \$10, Shrimp \$8, Skirt Steak \$8	

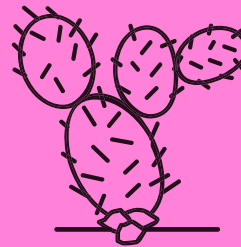
TORTAS

SAGUARO GRILLED CHEESE	\$14
White Cheddar, Bacon, Roasted Tomatoes	
THE EL JEFE BURGER	\$16
Monterrey Jack, Avocado Tomatillo Salsa	
FRIED CHICKEN SANDWICH	\$14
House Pickles, Cabbage, Jalapeño Ranch	
BLACK BEAN BURGER	\$14
Monterrey Jack, Avocado Tomatillo Salsa	
SAGUARO'S SONORAN HOT DOG	\$14
Bacon, Pico de Gallo, Cilantro, Chipotle Remoulade	

TACOS Y MAS

BAJA FISH	\$15
Chipotle Remoulade, Cabbage, Pico de Gallo, Cilantro	
PORK CARNITAS	\$14
Salsa Verde, Chicharron, Radishes, Cilantro	
CHICKEN TINGA gf	\$14
Queso Fresco, Radishes, Crema, Cilantro	
CARNE ASADA gf	\$16
Avocado-Tomatillo Salsa, Roasted Pepitas	
ROASTED HEIRLOOM CARROTS gf	\$14
House-made Requeson Cotija cheese, Arbol Sauce, Toasted Sesame Seeds	
POTATO FLAUTAS	\$12
Cabbage, Pico de Gallo, Arbol Sauce, Cotija Cheese, Crema, Cilantro	
CHICKEN TINGA QUESADILLA	\$14
Chihuahua Cheese, Pico de Gallo, Chipotle Remoulade	
CACTUS QUESADILLA	\$14
Nopales, Chihuahua Cheese, Pico de Gallo, Chipotle Remoulade	

SIDES



HOUSE-MADE FRIES gf	\$6
Chipotle Remoulade or Jalapeño Ranch	
CURTIDO gf	\$6
Pickled Cauliflower, Carrots, Jalapeño, Red Onions	
GRILLED MEXICAN CORN gf	\$7
Chipotle Remoulade, Cotija Cheese, Aleppo, Cilantro	
VEGAN REFRIED BEANS gf	\$5
MEXICAN ORGANIC BROWN RICE gf	\$6

POSTRES

TRES LECHES CAKE	\$9
SOPAPILLA SUNDAE	\$9
Vanilla Ice Cream, Fried Sopapilla, Cajeta, Chocolate Sauce	
MANGONADA	\$9
Chili, Mango, Meringue, Mango Sorbet, Chamoy	

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

CERVEZAS

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	\$7/28
Rotating Selection	

ESPUMOSO

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

VINO

BLANCO

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



NO ALCOHÓLICO

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