

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

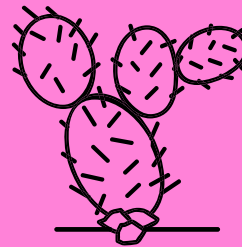
WITH HOUSE FRIES

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 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