

6:30AM - 11AM
WEEKDAYS

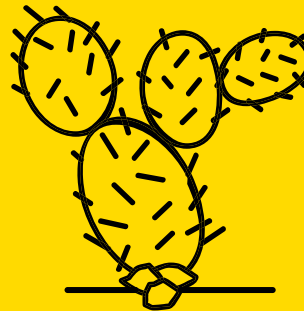
La Señora

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	\$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	