

6:30AM - 11AM
WEEKDAYS

La Señora

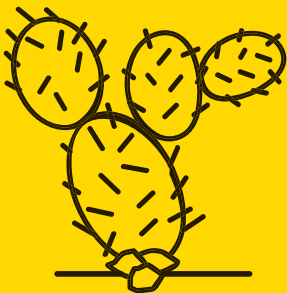
6:30AM - 2PM
SAT & SUN

DESAYUNO

FRESH FRUIT BOWL	10
YOGURT BOWL	12
House-made Granola, Seasonal Fruit, Banana, Berries	
PITAYA BOWL	12
House-made Granola, Banana, Berries	
CORN PORRIDGE	10
Cotija, Salsa Macha	
AVOCADO TOAST	10
Radishes, Cilantro, Olive Oil	
ADD two eggs* 5	
CITRUS CURED STEELHEAD TROUT BAGEL*	15
House-made Requeson, Cucumbers, Radish, Scallions, Toasted Sesame Seeds	
GLUTEN-FREE REQUESON PANCAKES	14
Limed Zested Butter, Maple Syrup	
CHORIZO BURRITO	14
Soft Scramble Eggs*, Potatoes, Salsa Roja, Melted Queso	
CHILAQUILES	15
Two Fried Eggs*, Salsa Roja, Radishes, Pickled Red Onion, Queso, Crema	
ADD Chorizo 2	
SAGUARO BREAKFAST	16
Two eggs*, Potatoes, Thick Bacon or Chicken Sausage, House-made Tortillas, Salsa	
SKIRT STEAK & EGGS	25
Two Eggs*, Salsa Verde, Potatoes, House-made Tortillas	

SIDES

TWO EGGS ANY STYLE*	5
BACON	6
CHICKEN SAUSAGE	6
STEELHEAD TROUT*	8
PEE WEE POTATOES	5
SIDE SALAD	5
GRILLED MEXICAN CORN	9
CURTIDO	7
HALF AVOCADO	4
HOUSE-MADE TORTILLA	4
9 GRAIN TOAST	5
Seasonal Jam, Whipped Butter	
BAGEL & CREAM CHEESE	6
ORGANIC MEXICAN BROWN RICE	6
VEGAN BLACK BEANS	6



ANTOJITOS

ROASTED SALSA	8
House-made Charred Tomato Salsa, Tortilla Chips	
GUACAMOLE	10
Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips	
QUESO FUNDIDO	14
Oaxaca Cheese, House-made Chorizo, Tortilla Chips	
SHISHITO PEPPERS	12
Chipotle Sauce, Cilantro, Toasted Sesame	
TAJÍN WATERMELON	9
Lime, Tajín, Sea Salt	
SHRIMP CEVICHE	16
Avocado, Cucumber, Pickled Serranos, Red Onions, Tomatoes, Tortilla Chips	
EL JEFE NACHOS	15
Tortilla Chips, Mixed Queso, Black Beans, Pico de Gallo, Pickled Serranos, Radishes, Arbol Chile Sauce, Crema, Cilantro	
ADD Chicken Verde 3, Pork Adobo 3, Carne Asada 3	

ENSALADAS

ADD Skirt Steak* 12, Chicken Breast 8, Steelhead Trout* 10, Shrimp 9

GREEN SALAD	9
Radishes, Cilantro Lime Vinaigrette	
CHICORY CAESAR SALAD	12
Chia, Toasted Sesame, Pepitas, Sunflower Seeds, Caesar Dressing	
WEDGE SALAD	12
Tomatoes, Red Onions, Cotija Cheese, Jalapeño Ranch	
QUINOA BOWL	12
Black Beans, Avocado, Sweet Corn, Red Onions, Pickled Serranos, Tomatoes, Queso	

TORTAS

With House Fries or Side Salad

FRIED CHICKEN SANDWICH	14
House Pickles, Cabbage, Jalapeño Ranch	
CHIPOTLE CHICKEN SALAD	14
Pickled Fresno, Red Onions, Cilantro, Avocado, Watercress	
TORTA AHOGADA	14
Adobo Pork, Chicharron, Pickled Onions, Guajillo-Arbol Sauce	
SAGUARO GRILLED CHEESE	14
White Cheddar, Chorizo, Chipotle Mayo	
EL JEFE BURGER*	17
Monterrey Jack, Mushrooms, Huitlacoche Aoiil	
ADD Bacon 2	
SAGUARO'S SONORAN HOT DOG	14
Bacon, Pico de Gallo, Chipotle Remoulade, Cilantro	

Executive Chef CESAR VASQUEZ

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

MARGARITAS

CANTINA Blanco Tequila, Orange Liqueur, Fresh Lime	9
EL JEFE Blanco Tequila, Combier, Fresh Lime	12
WATERMELON Blanco Tequila, Watermelon Juice, Simple Syrup, Fresh Lime	12
JAMAICA LAVENDER Blanco Tequila, Orange Liqueur, House-made Hibiscus-Lavender Syrup, Fresh Lime	12
SPICY GRAPEFRUIT Jalapeño-Infused Blanco Tequila, Fresh Grapefruit Juice, Agave, Muddled Jalapeños, Fresh Lime	12
LA SABROSA Blanco Tequila, Tamarindo, Agave, Fresh Lime Juice	12
BAJA GUAVA Blanco Tequila, Guava Purée, Agave, Fresh Lime Juice	12

CÓCTELES

TIPSY CACTUS Jalapeño-Infused Blanco Tequila, Mezcal, Fresh Watermelon & Lime Juices, Celery Salt, Topped with Mexican Lager	12
EL DULCE Cucumber Vodka, Elderflower, Agave, Fresh Lime Juice, Tajín Rim	12
OAXACAN OLD FASHIONED Reposado Tequila, Mezcal, Agave, Bitters	13
LA PIÑITA Bacanora Reposado, Fresh Grilled Pineapple, Fresh Serrano, Fresh Lime Juice	13
CITRUS COLADA White Rum, Lillet, Coco Lopez, Fresh Pineapple & Orange Juice, Guava Purée	13

CERVEZAS

DOMESTIC Bud Light, Coors Light, Michelob Ultra, Budweiser	6
IMPORT Corona, Corona Light, Dos XX Amber, Dos XX Lager, Tecate, Pacifico, Modelo, Heineken, Stella, Guinness, Bohemia, Carta Blanca	7
LOCAL/CRAFT Please ask your server for current selections	
BUCKETS Domestic	30
Import	35

VINO

9 ROTATING WINES
Please ask your server for current selections

BLANCO

MER SOLEIL CHARDONNAY California	12/48
CHASING VENUS SAUVIGNON BLANC New Zealand	11/44
TORRESELLA PINOT GRIGIO Italy	11/44
CHALK HILL CHARDONNAY California	14/56
BIELER ROSE France	11/44

TINTO

CHARLES SMITH "SUBSTANCE" CABERNET Washington	11/44
FRANCIS COPPOLA PINOT NOIR Oregon	12/48
CIGAR ZINFANDEL California	11/44
TERRAZAS MALBEC Argentina	12/48
JOEL GOTT PALISADES RED BLEND California	13/52
OBERON CABERNET California	15/60

ESPUMOSO

GLORIA FERRER SONOMA BRUT California	12/48
LUNETTA PROSECCO Italy	11/44
VILLA SANDI BRUT ROSÉ Italy	12/48

CAFÉ Y MAS



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

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