

La Señora

11AM - 10PM
MON THRU SUN

ANTOJITOS

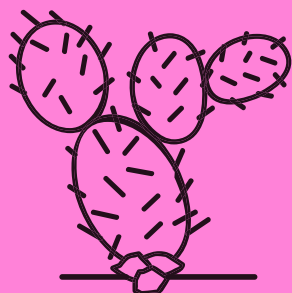
ROASTED SALSA House-made Charred Tomato Salsa, Tortilla Chips	8
GUACAMOLE Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips	10
QUESO FUNDIDO Oaxaca Cheese, House-made Chorizo, Tortilla Chips	14
SHISHITO PEPPERS Chipotle Sauce, Cilantro, Toasted Sesame	12
TAJÍN WATERMELON Lime, Tajín, Sea Salt	9
SHRIMP CEVICHE Avocado, Cucumber, Pickled Serranos, Red Onions, Tomatoes, Tortilla Chips	16
EL JEFE NACHOS 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	15
CHICKEN TORTILLA SOUP Crispy Tortilla Strips, Avocado, Crema	12
AVOCADO TOAST Radishes, Cilantro, Olive Oil ADD two eggs* 5	10

ENSALADAS

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

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

SIDES



HOUSE FRIES Chipotle Remoulade or Jalapeño Ranch	6
CURTIDO Pickled Vegetables	7
GRILLED MEXICAN CORN	9
HALF AVOCADO	4
HOUSE-MADE CORN TORTILLA	4
ORGANIC MEXICAN BROWN RICE	6
VEGAN BLACK BEANS	6

TACOS Y MAS

BAJA FISH Beer Battered Mahi, Chipotle Remoulade, Cabbage, Pico de Gallo	16
SHRIMP Spanish Chorizo, Avocado, Radishes, Arbol Sauce	17
POLLO VERDE Queso Fresco, Pickled Onions, Cracklings	14
CARNE ASADA Habanero-Tomatillo Sauce, Roasted Pecan, Watercress	16
PORK ADOBO Chipotle Remoulade, Grilled Pineapple, Pickled Onions	14
MUSHROOM HUITLACOCHÉ TACOS Queso Fresco, Crispy Shallots, Huitlacoche Aioli	14
VEGAN POTATO FLAUTAS Cabbage, Pico de Gallo, Arbol Chile Sauce, Vegan Cheese Sauce	14
MUSHROOM KALE QUESADILLA Chihuahua Cheese, Salsa Roja, Huitlacoche Aioli	14
POLLO VERDE QUESADILLA Chihuahua Cheese, Chipotle Remoulade	14

TORTAS

With House Fries or Side Salad

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

POSTRES

TRES LECHEs CAKE	9
GLUTEN-FREE CHURROS SUNDAE Vanilla Bean House-made Ice Cream, Cajeta, Mezcal Chocolate Sauce	9
PECAN ANCHO CHILE BROWNIE Picosito Ganache, House-made Cajeta Ice Cream	9

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

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

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

TINTO

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