

# DESAYUNO

<b>FRUIT BOWL</b> Seasonal Fruit, Banana, Berries	10
<b>SAGUARO GRANOLA BOWL</b> House-made Granola, Seasonal Fruit, Greek Yogurt, Banana, Berries	12
<b>AVOCADO TOAST</b> Radishes, Cilantro, California Olive Oil, 9 Grain Bread Add Two Eggs 4	10
<b>CHILAQUILES</b> Two Fried Eggs, Salsa Roja, Pickled Red Onions, Queso, Crema Add Chorizo 2	15
<b>SAGUARO BREAKFAST</b> Two Eggs, Potatoes, Thick Bacon, House-made Tortillas, Salsa	14
<b>THE BREAKFAST SANDWICH</b> Avocado, Soft Scramble, Bacon, Cheddar, Chipotle Mayo, Brioche Bun	14
<b>GREEN JUICE</b> Kale, Celery, Pineapple, Cucumber, Ginger. Freshly pressed!	12



## SIDES

Bacon	6
Pee Wee Potatoes	5
Two Eggs Any Style	5
Half Avocado	4
9 Grain Toast	4
Mango-Jalapeno Jam, Whipped Butter	
Organic Mexican Brown Rice	6
Vegan Black Beans	6

# COCTELES

<b>THE COMEBACK</b>	13
Cucumber Vodka, Pineapple Lime, Coconut water, Mint, Aloe Vera	
<b>QUESOS COFFEE</b> (named after our mascot pup)	13
Date Infused Tequila or Jameson, Cold Brew, House Made Vanilla Whip	

<b>MELON DEGENERES</b>	15
Cracked pepper infused Vodka, Lime Cordial, St. Germaine, Watermelon Ice cubes, Mint	
<b>MIMOSA MADNESS</b>	25
OJ, Grapefruit, Guava, Peach -Requires Brunch Entree	

# CERVEZAS

<b>CANS</b>	
STONE BUENAWEZA	8
ALESMITH SUBLIME	8
JUST OUTSTANDING IPA	8
MAUI PINEAPPLE MANA WHEAT	8
HOUSE BEER	7

# NO ALCOHOLICHO

MINERAGUA	5
GINGER BEER	5
COCA COLA MEXICANO	7
JARRITOS	5
Grapefruit, Mandarin, Tamarindo, Strawberry	

# VINO

Vegan & Organic

<b>TINTO</b>	
CABERNET	12/44
PINOT NOIR	12/44
<b>BLANCO</b>	
SAUV BLANC	10/38
CHARDONNAY	10/40
PROSECCO	10/40
<b>ROSÉ</b>	
STILL	10/40
SPARKLING	10/40

# CAFFE

DRIP COFFEE	4
ESPRESSO	4
TEA	4
COLD BREW	5
CHAI LATTE	5