



Saguaro
PALM SPRINGS

Breakfast

7AM - 12PM

El Jefe Menu

11AM - 10PM

Happy Hour / Taco Tues

HH - MON - FRI 2-6PM
TT - TUES & THURS: 6-9PM

Pool Menu

9am - Close

Daybeds & Cabanas

Saguaro Spa

Happenings

Attention Saguaro Guests:

Before you enjoy your stay, a few items to be aware of:

- Face masks are required for all guests, regardless of vaccination status.
- Room cleaning service is by request only. Please call the front desk by 10am to be placed on the queue for cleaning.
- Please keep your room keys away from your cell phone and/or anything with a magnet, this will make your keys stop working.
- Restaurant is open daily for To-Go and Dine-In from 7am to 10pm.
MAKE A RESERVATION
- Weekend Yoga is available every Saturday and Sunday at 9am in our yoga room. All experience levels. First-come, first-serve. We'll have music, cool towels, mats, and water on hand.
- Please be aware of pool rules:
 - No glass in the pool area.
 - No personal music or Bluetooth speakers.
 - No outside food or beverage.
 - No smoking or vaping.
 - **NO PETS ALLOWED IN GATES**
 - Pool loungers are first come first serve. Please do not place a towel or personal items to reserve a chair. After 30 minutes we will remove items.
- Pool towels are located in your guestroom. Please be sure to return the towels to your room prior to departure. If missing or you would like to take one home with you, they are \$10 each.

FRUIT BOWL Seasonal Fruit, Banana, Berries	10
YOGURT BOWL Housemade Granola, Seasonal Fruit, Banana, Berries	12
PITAYA BOWL Housemade Granola, Seasonal Berries	14
AVOCADO TOAST Radishes, Cilantro ADD Two Eggs 4	12
CITRUS CURED STEELHEAD BAGEL House Made Requeson, Cucumbers, Radishes, Scallions, Toasted Sesame Seeds.	17
CHORIZO BURRITO Soft Scramble Eggs, Housemade Chorizo, Cheddar, Potatoes, Salsa Verde	14
CHILAQUILES Two Fried Eggs, Salsa Roja, Pico de Gallo, Radishes, Queso Fresco, Crema ADD Chorizo 2	16
BREAKFAST SANDWICH Soft Scramble, Cheddar, Avocado, Bacon, Chipotle Mayo, Brioche	14
SAGUARO BREAKFAST Two Eggs, Pee Wee Potatoes, Thick Bacon or Chicken Sausage, House Made Tortillas, Salsa	16
SKIRT STEAK & EGGS Two Eggs, Pee Wee Potatoes, Salsa Verde, Housemade Tortillas	26

7AM - 12PM

DESSERTS

SIDES

TWO EGGS ANY STYLE	5
BACON	6
CHICKEN SAUSAGE	6
PEE WEE POTATOES	5
SIDE SALAD	6
HALF AVOCADO	5
ORGANIC MEXICAN BROWN RICE	6
VEGAN BLACK BEANS	6
HOUSE MADE CORN TORTILLAS	5
9 GRAIN TOAST Mango-Jalapeno Jam, Whipped Butter	5
WHOLE WHEAT BAGEL WITH REQUESON	9

Executive Chef GREGORIO CALDERIN

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. 18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

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COCTELES

THE COMEBACK	14
Cucumber Vodka, Pineapple Lime, Coconut water, Mint, Aloe Vera	
QUESOS COFFEE	14
Date Infused Tequila, Mr. Black Coffee Liquor, House Made Vanilla Whip	
MIMOSA MADNESS	25
OJ, Grapefruit, Guava, Peach -- Requires Brunch Entree	

VINO

TINTO	
CABERNET	12/44
PINOT NOIR	12/44
BLANCO	
SAUV BLANC	10/38
CHARDONNAY	10/40
PROSECCO	10/40
ROSE	
STILL	10/40
SPARKLING	10/40

NO ALCOHOLICHO

MINERAGUA (jarritos)	5
GINGER BEER	5
COCA COLA MEXICANO	7
JARRITOS	5
Grapefruit, Mandarin, Tamarind, Strawberry	

CERVEZAS

CANS

STONE BUENAWEZA	8
CALIDAD	8
RACER 5 IPA	8
MAUI PINEAPPLE MANA WHEAT	8

CAFFE

DRIP COFFEE	4
ESPRESSO	4
TEA	4
LATER DAYS COLD BREW	6
CHAI LATTE	5

ANTOJITOS

ROASTED SALSA House-made Charred Tomato Salsa, Tortilla Chips	10
GUACAMOLE Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips	12
SHISHITO PEPPERS Chipotle Sauce, Cilantro, Toasted Sesame	12
QUESO FUNDIDO Oaxaca Cheese, House-made Chorizo, Tortilla Chips	14
SHRIMP CEVICHE TOSTADA Shaved Red Onions, Tomatoes, Cucumber, Pickled Serranos, Crispy Tortilla	17
EL JEFE NACHOS Tortilla Chips, Mixed Queso, Black Beans, Pickled Serrano, Pico de Gallo, Radishes, Arbol Chile Sauce, Crema, Cilantro.	15

ADD Pollo Verde 3, Pork Carnitas 3, Carne Asada 3

ENSALADAS

ADD Skirt Steak 14, Chicken Breast 8, Steelhead Trout 10, Shrimp 12

GREEN SALAD Radishes, Guava Vinaigrette	9
WEDGE SALAD Tomatoes, Red Onions, Cotija Cheese, Jalapeno Ranch	12
CUCUMBER SALAD Marinated Persian Cucumbers, Radishes, Avocado Crema	12
BLACK QUINOA BOWL Black Beans, Tomatoes, Sweet Corn, Avocado, Shaved Red Onions, Pickled Fresno, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette	14
CHICKEN TORTILLA SOUP Crispy Tortilla Chips, Avocado, Crema	12

POSTRES

GLUTEN FREE CHURROS Chocolate Arbol Sauce	9
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TACOS Y MAS

BAJA FISH Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo	17
SHRIMP Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce	17
POLLO VERDE Chipotle Mayo, Pickled Red Onions, Queso Fresco, Cilantro	16
CARNE ASADA Shaved Onions, Tomatillo Avocado Sauce	17
PORK CARNITAS Salsa Verde, Radishes, Chicharron, Cilantro	16
VEGAN POTATO FLAUTAS Cabbage, Pico de Gallo, Arbol Chile Sauce, Vegan Cheese Sauce	15
POLLO VERDE QUESADILLA Chihuahua Cheese, Chipotle Remoulade, Whole Wheat Tortilla	15

TORTAS

With French Fries or Side Salad

FRIED CHICKEN SANDWICH House Pickles, Arbol Sauce, Cabbage, Jalapeno Ranch, Whole Wheat Bun	15
SAGUARO GRILLED CHEESE Chorizo, Chipotle Mayo, White Cheddar, 9 Grain Bread	15
EL JEFE BURGER Sharp Cheddar, Pickled Serranos, Chipotle Mayo, Whole Wheat Bun ADD Bacon 2	17

SIDES	HOUSE FRIES Chipotle Remoulade or Jalapeno Ranch	6
	GRILLED MEXICAN CORN	9
	CHILI-LIME PINEAPPLE	9
	HALF AVOCADO	5
	HOUSE MADE CORN TORTILLAS	5
	ORGANIC MEXICAN BROWN RICE	7
	VEGAN BLACK BEANS	7

EL JEFE

MARGARITAS

EL JEFE Blanco Tequila, Agave, Fresh Lime	14
SEASONAL Blanco Tequila, Seasonal Fruit, Fresh Lime	14
SPICY GUAVA MARGARITA Jalapeno Infused Blanco Tequila, Guava, Fresh Lime	14
COFFEE MARGARITA Mr. Black Coffee Liqueur, Tequila, Lime, Agave	14

COCTELES

TIPSY CACTUS Jalapeño-Infused Blanco Tequila, Mezcal, Charred Pineapple, Fresh Lime, Topped with IPA	14
EL DULCE Cucumber Infused Vodka, Elderflower, Simple Syrup, Fresh Lime, Tajin Rim	14
SPICY MEXICAN MULE Tanteo Habanero Tequila, Lime, Ginger Beer	14
TITOS VESPER MARTINI Tito's, Lillet Blanc, Lemon Expression	14
DESERT HIGHBALL Cucumber infused Vodka, Mint, Tonic Water	14
OLD FASHIONED Old Forrester, Demerara, Orange expression	14
OAX -> PS Rosaluna Mezcal, Grapefruit, Aperol, Lime, Agave	15

CERVEZAS

CANS	
CALIDAD	8
RACER 5 IPA	8
BUENAWEZA	8
MAUI PINEAPPLE MANA WHEAT	8

VINO

Vegan & Organic

TINTO	
CABERNET	12/44
PINOT NOIR	12/44
BLANCO	
SAUV BLANC	10/38
CHARDONNAY	10/40
PROSECCO	10/40
POP-UP (Charles Smith)	50BTL
ROSE	
STILL	10/40
SPARKLING	10/40

NO ALCOHOLICO

MINERAGUA (jarritos)	5
GINGER BEER	5
COCA COLA MEXICANO	6
JARRITOS Grapefruit, Mandarin, Tamarind, Strawberry	5

CAFFE

DRIP COFFEE	4
ESPRESSO	4
TEA	4
LATER DAYS COLD BREW	6
CHAI LATTE	5

EL JEFE

TACO TUESDAY

HAPPY HOUR

TACO THURSDAY

BEBIDAS \$6

ONE DAY A WEEK IS NOT ENOUGH

BAJA FISH Beer Battered Mahi, Chipotle Remoulade, Cabbage, Pico de Gallo	5
PORK CARNITAS Salsa Verde, Radish, Chicharron	5
POLLO VERDE Chipotle Remoulade, Queso Fresco, Pickled Onions	5
CARNE ASADA Avocado - Tomatillo Sauce, Shaved Onions	5
VEGAN POTATO FLAUTAS Roasted Garlic Aioli, Salsa Macha, Herb Salad	5
SHRIMP Arbol Sauce, Spanish Chorizo, Radish, Avocado Crema	5

MARGARITAS
MICHELADA
HOUSE BEER (CALIDAD)
HOUSE WINE
WELL DRINKS
SPICY MEXICAN MULE
TITOS VESPER MARTINI
CUCUMBER FIZZ
OLD FASHIONED
Old Forrester

MINI NACHOS
CHIPS AND SALSA
CHORIZO QUESADILLAS
SHRIMP TOSTADITA
SHISHITO PEPPERS

APERTIVOS
\$7

6PM-9PM

MONDAY-FRIDAY 2PM-6PM

Executive Chef GREGORIO CALDERIN Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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Pool (760) 323-1711

Margaritas

EL JEFE Blanco Tequila, Agave, Fresh Lime	12
SEASONAL Blanco Tequila, Seasonal Fruit, Fresh Lime	12
SPICY GUAVA MARGARITA Jalapeno Infused Blanco Tequila, Guava, Fresh Lime	12
MEXICAN CANDY SHOT Jalapeno Tequila, Lime, Mango, Chamoy, Tajin	7

Cocktails

BANANA HAMMOCK Rum, Banana, Lime, Pineapple, Orgeat	15
MERMAID BAIT Titos Vodka, Campari, Lime, Watermelon	15
COOL AS A CUCUMBER Cucumber Infused Titos Vodka, Elderflower, Lime, Taj in Rim	13
HOUSE MADE SELTZER	12
PINA COLADA	15
FROSE Rose, Peach, Lemon	15
LARGE FORMAT COCKTAILS (5)	60

Beer

CALIDAD LAGER CANS	8/42
STONE SALT LIME LAGER	8
RACER 5 IPA	8
MAUI PINEAPPLE WHEAT	8

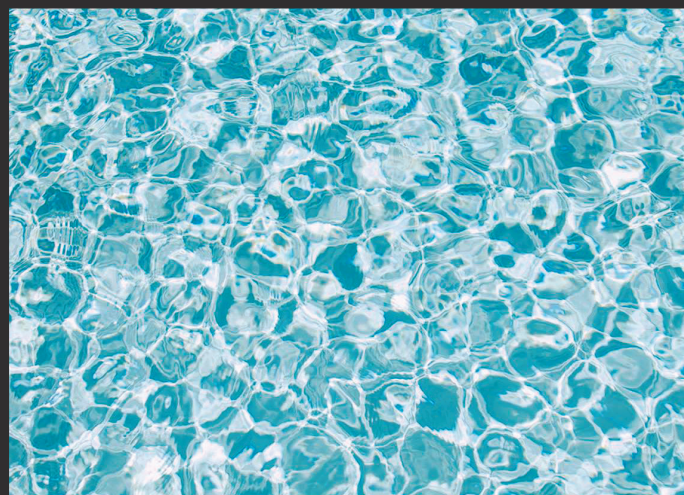
Wine

Vegan & Organic

TINTO	
CABERNET	12/44
PINOT NOIR	12/44
BLANCO	
SAUV BLANC	11/42
PROSECCO	11/42
POP-UP (Charles Smith)	50/BTL
ROSE	
STILL	11/42
SPARKLING	11/42

Non Alcoholic

FOUNTAIN	4
GINGER BEER	8



Pool 9AM - 12PM

Antojitos

FRUIT BOWL Seasonal Fruit, Banana, Berries	10
YOGURT BOWL Housemade Granola, Seasonal Fruit, Banana, Berries	12
PITAYA BOWL Housemade Granola, Seasonal Berries	14
AVOCADO TOAST Radishes, Cilantro ADD two eggs extra 4	12
CITRUS CURED STEELHEAD BAGEL House Made Requeson, Cucumbers, Radishes, Scallions, Toasted Sesame Seeds.	17
CHORIZO BURRITO Soft Scramble Eggs, Housemade Chorizo, Cheddar, Potatoes, Salsa Verde	14
BREAKFAST SANDWICH Soft Scramble, Cheddar, Avocado, Bacon, Chipotle Mayo, Brioche	14

Executive Chef GREGORIO CALDERIN

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eggs or unpasteurized milk may increase your risk of food borne illness.
18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

Pool 11AM – 7PM

Antojitos

ROASTED SALSA 10
House-made Charred Tomato Salsa, Tortilla Chips

GUACAMOLE 12
Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips

SHISHITO PEPPERS 12
Chipotle Sauce, Cilantro, Toasted Sesame

SHRIMP CEVICHE TOSTADA 17
Avocado, Cucumber, Pickled Serranos, Red Onions, Tomatoes, Crispy Tortilla

EL JEFE NACHOS 15
Tortilla Chips, Mixed Queso, Black Beans, Pico de Gallo, Tomatoes, Radishes, Arbol Chile Sauce, Crema, Cilantro.

ADD Pollo Verde 3, Pork Adobo 3, Carne Asada 3

Sopas y Ensaladas

ADD Skirt Steak 14, Chicken Breast 8, Steelhead Trout 10, Shrimp 12

GREEN SALAD 9
Radishes, Guava Vinaigrette

WEDGE SALAD 12
Tomatoes, Red Onions, Cotija Cheese, Jalapeno Ranch

CUCUMBER SALAD 12
Marinated Persian Cucumbers, Radishes, Avocado Crema

BLACK QUINOA BOWL 14
Black Beans, Tomatoes, Sweet Corn, Avocado, Shaved Red Onions, Pickled Fresno, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette

YELLOW GAZPACHO 14
Heirloom Yellow Tomatoes, Aji Amarillo, Roasted Golden Beets, Aji Amarillo

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Tacos & Mas

BAJA FISH 16
Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo

SHRIMP 17
Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce

POLLO VERDE 15
Chipotle Mayo, Pickled Red Onions, Queso Fresco, Cilantro

CARNE ASADA 16
Shaved Onions, Tomatillo Avocado Sauce

PORK CARNITAS 15
Salsa Verde, Radishes, Chicharron, Cilantro

VEGAN POTATO FLAUTAS 15
Cabbage, Pico de Gallo, Arbol Chile Sauce, Vegan Cheese Sauce

POLLO VERDE QUESADILLA 15
Chihuahua Cheese, Chipotle Remoulade, Whole Wheat Tortilla

Tortas

With French Fries or Side Salad

FRIED CHICKEN SANDWICH 15
House Pickles, Arbol Sauce, Cabbage, Jalapeno Ranch, Whole Wheat Bun

SAGUARO GRILLED CHEESE 15
Chorizo, Chipotle Mayo, White Cheddar, 9 Grain Bread

EL JEFE BURGER 17
Sharp Cheddar, Pickled Serranos, Chipotle Mayo, Whole Wheat Bun
ADD Bacon 2

Sides

HOUSE FRIES 6
Chipotle Remoulade or Jalapeno Ranch

GRILLED MEXICAN CORN 9

HALF AVOCADO 4

HOUSE MADE CORN TORTILLAS 4

ORGANIC MEXICAN BROWN RICE 7

VEGAN BLACK BEANS 5

DAYBEDS & CABANAS

We offer a select number of poolside daybeds plus our brand NEW cabanas for guests of the hotel to rent. #GetSomeColor.

Cabana Amenities Include:

Stocked Mini Fridge for purchase
49" HD TV with HD Programming (Spectrum Cable)
Easily Accessible USB and Power Outlets
6 Speed Adjustable Fan
Locked Safe for your Valuables

For rates and availability,
email jbaugh@thesaguaro.com to reserve.



Cabana & Daybed (760) 323-1711

Large Format Drinks

SERVES 5-6 60

MERMAID BAIT

Tito's Vodka, Campari, Lime, Watermelon

COOL AS A CUCUMBER

Cucumber Infused Tito's Vodka, Lime, Cucumber, Mint, Soda

SPICY GUAVA MARGARITA

Jalapeño Infused Tequila, Guava, Lime

BANANA HAMMOCK

Rum, Banana, Lime, Orgeat

EL JEFE MARGARITA

Tequila, Lime Agave

SEASONAL MARGARITA

Tequila, Lime, Seasonal Fruit

ROUND OF MEXICAN CANDY SHOTS 10

BUCKETS OF BEER 40

(6) Calidad, Racer 5 IPA, Maui Pineapple Mana, Stone Buenaveza

BUCKETS OF BEV WINE 80

(6) Rosé, Glitz Sparkling, Sauvignon Blanc

Champagne Bottle Service

PIPER-HEIDSICK 150

PIPER-HEIDSICK RARE 600

VEUVE CLICQUOT 250

VEUVE CLICQUOT ROSE 250

DOM PERIGNON BRUT 800

Bottle Service

CASAMIGOS BLANCO 375

CASAMIGOS REPOSADO 450

PATRÓN SILVER 400

DON JULIO 1942 700

WELL VODKA 200

TITO'S VODKA 300

KETEL ONE 350

GREY GOOSE 400

OLD FORRESTER 200

JAMESON 350

MAKER'S MARK 350

* Bottle service comes with a choice of 2 mixers.
Mixer options are Ginger Ale, Ginger Beer,
Coke, Sprite, Diet Coke, Soda Water, Orange Juice,
and Pineapple Juice.

Non Alcoholic

VIRGIN MOJITO 8


VIRGIN PIÑA COLADA 10

MANGO CHAMOY POPSICLE 5

BOTTLE WATER 4

Cabana & Daybed Packages

Pre-order designed to help you meet your minimum, and have a good (or epic) time doing it.



FOR A GOOD TIME 250

Piper-Heidsieck Champagne Bottle Toast
Chips, Salsa and Guac
Dozen Tacos
Large Format Cocktail of Your Choice

FOR A GREAT TIME 450

Piper-Heidsieck Champagne Bottle Toast
Chips, Salsa and Guac
Dozen Tacos
Well Bottle Service with 2 Mixers

FOR AN EPIC TIME 1000

(2) Veuve Rose or Brut Bottles
Spiced Pineapple
Chips, Salsa and Guac
(2) Dozen Tacos
(2) Large Format Cocktail of Your Choice
Casamigos, Tito's Vodka, or Jameson Bottle Service

FOR A BALLIN' TIME 1500

Bottle of Dom Perignon or Piper-Heidsieck RARE
Don Julio 1942 Bottle Service
Chips, Salsa and Guac
Spiced Pineapple
Dozen Tacos

Food Menu

All items serve 4-6 people

SPICED PINEAPPLE 20
Chili, Lime

FRIES 25
Choice of Ketchup, Aioli, or Jalapeño Ranch

GREEN SALAD 25
Radish, Guava Vin

TORTILLA CHIPS, ROASTED SALSA, GUAC 35

DOUBLE EL JEFE NACHOS 35
Tortilla Chips, Mixed Queso, Black Beans,
Pico, Pickled Serranos, Radishes, Arbol Sauce,
Crema, Cilantro

ADD Carnitas 6, Pollo Verde 6, Carne Asada 6

TACOS BY THE DOZEN 50

PICK 2 (no exceptions):

Baja Fish, Pollo Verde, Carne Asada, Carnitas

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18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

SAGUARO SPA

We offer massages, facials, hair,
waxing, and nail services. Text or
call to reserve.

Daily: 8am - 9pm



760.485.4443
SPA MENU

