

La Señora

DESAYUNO

HORAS

Saturday & Sunday

8am-2pm

FRUIT BOWL Seasonal Fruit, Banana, Berries	10
YOGURT BOWL House-made Granola, Seasonal Fruit, Banana, and Berries	12
AVOCADO TOAST Radishes, Cilantro, California Olive Oil, 9 Grain Bread Add Two Eggs 4	10
CITRUS CURED STEELHEAD TROUT BAGEL House-made Requeson, Marinated Cucumbers, Scallions, Toasted Sesame Seeds	15
REQUESON GLUTEN FREE PANCAKES Blueberries	14
CHILAQUILES Two Fried Eggs, Salsa Roja, Pickled Red Onions, Queso, Crema Add Chorizo 2	14
CHORIZO BURRITO Soft Scrambled Eggs, Potatoes, Salsa Roja, Melted Queso	14
SAGUARO BREAKFAST Two Eggs, Potatoes, Thick Bacon or Chicken Sausage, House-made Tortillas, Salsa	14

SIDES

Bacon	6
Chicken Sausage	6
Pee Wee Potatoes	5
Two Eggs Any Style	5
Half Avocado	4
9 Grain Toast	4
Mango-Jalapeno Jam, Whipped Butter	

Executive Chef CESAR VASQUEZ

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MARGARITAS

EL JEFE	12
Blanco Tequila, Agave, Fresh Lime	
SMOKESHOW	13
Mezcal, Blood Orange Liqueur, Angostura Bitters, Agave, Fresh Lime	
SEASONAL	12
Blanco Tequila, Seasonal Fruit, Fresh Lime	
SPICY MANGO	13
Jalapeño-Infused Blanco Tequila, Mango, Agave, Fresh Lime	

COCTELES

TIPSY CACTUS	12
Jalapeño-Infused Blanco Tequila, Mezcal, Ancho Verde, Charred Pineapple, Fresh Lime	
EL DULCE	13
Cucumber Infused Vodka, Elderflower, Simple Syrup, Fresh Lime	
HANGIN' AROUND	12
Rhum Agricole, Aged Rum, Coconut Rum, Banana Liqueur, Charred Pineapple, Tiki Bitters, Angostura Bitters, Fresh Lime	
PRICKLY IN PINK	13
Gin, Champagne, Aperol, Prickly Pear, Fresh Lime	

CERVEZAS

DOMESTIC	7
IMPORT	8
ROTATING CRAFT	8

VINO

TINTO	
CABERNET	11/44
PINOT NOIR	12/48
BLANCO	
SAUV BLANC	11/44
CHARDONNAY	12/48
PROSECCO	11/44
ROSÉ	
STILL	12/48
SPARKLING	11/44

NO ALCOHOLICHO

TOPO CHICO	5
GINGER BEER	5
COCA COLA MEXICANO	5
JARRITOS	5

CAFFE

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