



Saguaro

PALM SPRINGS

Breakfast

7AM - 12PM

El Jefe Menu

RESTAURANT: 11AM - 10PM
BAR: THURS - SAT, 8PM - 1AM

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:

- 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
- When the sun sets, don't forget to visit El Jefe's new speakeasy, located through the lobby, for late-night bites and seasonal mezcal and tequila cocktails.
- 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 on the pool deck.

FRUIT CUP Seasonal Fruit, Banana, Berries	6
YOGURT BOWL House made Granola, Seasonal Fruit, Banana, Berries	12
CHORIZO BURRITO Soft Scramble Eggs, Jalisco Chorizo, Smoked Cheddar, Barbacoa Potatoes, Salsa Verde	15
BREAKFAST SANDWICH Soft Scramble, Cheddar, Avocado, Bacon, Chipotle Mayo, Brioche	14
SAGUARO BREAKFAST Two Eggs, House Made Hashbrowns, Thick Bacon or Chicken Sausage, Tortillas, Salsa	16

7AM - 12PM

DESSERTS

SIDES

TWO EGGS ANY STYLE	5
EL JEFE BACON	6
CHICKEN SAUSAGE	6
CRISPY HASHBROWNS	5
SIDE SALAD	6
HALF AVOCADO	5
ORGANIC MEXICAN RICE	6
VEGAN BLACK BEANS	6
HOUSE MADE CORN TORTILLAS	5
9 GRAIN TOAST Mango-Jalapeno Jam, Whipped Butter	5
EVERYTHING BAGEL	9

Executive Chef **BEN DIAZ**

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.

[BACK TO TOP](#)

COCTELES

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

VINO

TINTO CABERNET PINOT NOIR	11/42 11/42
BLANCO SAUV BLANC CHARDONNAY PROSECCO	11/42 11/42 11/42
ROSE STILL SPARKLING	11/42 11/42

NO ALCOHOLICO

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

CERVEZAS

CANS

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

EL JEFE ALL DAY 12PM-10PM

ANTOJITOS

ROASTED SALSA	10
House-made Charred Tomato Salsa, Tortilla Chips	
GUACAMOLE	12
Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips	
SALSA Y GUACAMOLE	16
SHISHITO PEPPERS	12
Chipotle Sauce, Cilantro, Toasted Sesame	
EL JEFE NACHOS	15
Tortilla Chips, Mixed Queso, Black Beans, Pickled Serrano, Pico de Gallo, Radishes, Arbol Chile Sauce, Crema, Cilantro.	
ADD Pollo Verde 3, Pork Carnitas 3, Carne Asada 3	

ENSALADAS

ADD Asada 14, Chicken Breast 8, Skuna Bay Salmon 12, Shrimp 12

GREEN SALAD	9
Radishes, Guava Vinaigrette	
WEDGE SALAD	12
Tomatoes, Red Onions, Cotija Cheese, Jalapeno Ranch	
BLACK QUINOA BOWL	14
Black Beans, Tomatoes, Sweet Corn, Avocado, Shaved Red Onions, Pickled Fresno, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette	

POSTRES

GLUTEN FREE CHURROS	9
Chocolate Piloncillo Espresso Sauce	

TACOS Y MAS

BAJA FISH	17
Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo	
SHRIMP	17
Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce	
POLLO VERDE	16
Chipotle Mayo, Pickled Red Onions, Queso Fresco, Cilantro	
CARNE ASADA	17
Shaved Onions, Tomatillo Avocado Sauce	
PORK CARNITAS	16
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	18
Apple Slaw, Gochugaru-Pasilla Aioli, Brioche	
SAGUARO GRILLED CHEESE	15
Chorizo, Chipotle Mayo, White Cheddar, 9 Grain Bread	
EL JEFE BURGER	19
Wagyu Blend Patties, Caramelized Onions, House Sauce, Brioche	
ADD Bacon 2	

SIDES	HOUSE FRIES	6
	Chipotle Remoulade or Jalapeno Ranch	
	ESQUITES	9
	CHILI-LIME PINEAPPLE	9
	HALF AVOCADO	5
	TORTILLAS	5
VEGAN RICE AND BEANS	6	

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 HIGBALL Cucumber infused Vodka, Mint, Tonic Water	14
OLD FASHIONED Old Forrester, Demerara, Orange expression	14
OAX -> PSP Rosaluna Mezcal, Aperol, Grapefruit, Lime, Agave	15

CERVEZAS

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

VINO

Vegan & Organic

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

NO ALCOHOLICO

MINERAGUA (jarritos)	5
GINGER BEER	5
COCA COLA MEXICANO	7
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
DESERT HIGHBALL
OLD FASHIONED
Old Forrester

MINI NACHOS
CHIPS AND SALSA
CHORIZO QUESADILLAS
SHISHITO PEPPERS
ESQUITES

APERTIVOS
\$7

6PM-9PM

MONDAY-FRIDAY 2PM-6PM

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

BACK TO TOP

Pool (760) 323-1711

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
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	15
PINA COLADA	15
FROSE Rose, Peach, Lemon	15
LARGE FORMAT COCKTAILS (5)	60

Beer

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

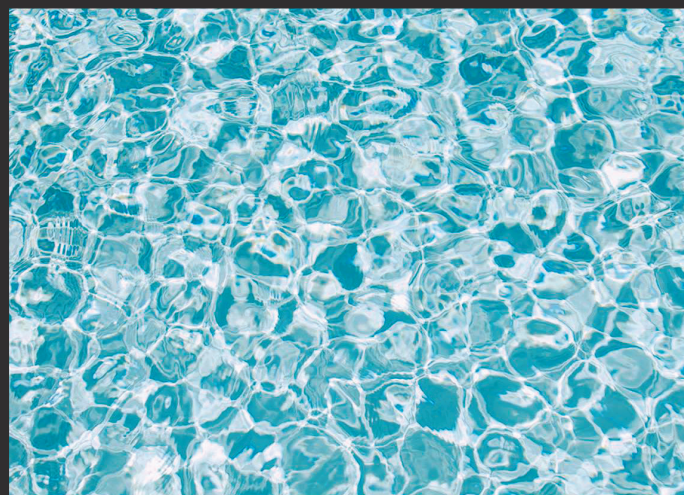
Wine

Vegan & Organic

TINTO	
CABERNET	11/42
PINOT NOIR	11/42
BLANCO	11/42
SAUV BLANC	11/42
CHARDONNAY	11/42
PROSECCO	
ROSE	11/42
STILL	11/42
SPARKLING	

Non Alcoholic

FOUNTAIN	4
GINGER BEER	5



Pool 9AM - 12PM

FRUIT CUP Seasonal Fruit, Banana, Berries	6
YOGURT BOWL House made Granola, Seasonal Fruit, Banana, Berries	12
ACAI BOWL House made Granola, Seasonal Berries	14
AVOCADO TOAST Radishes, Cilantro ADD two eggs extra 5	12
CURED SALMON BAGEL Cucumbers, Radishes, Scallions, Toasted Sesame Seeds	17
CHORIZO BURRITO Soft Scramble Eggs, Jalisco Chorizo, Cheddar, Barbacoa Potatoes, Salsa Verde, Chipotle Aioli	15
BREAKFAST SANDWICH Soft Scramble, Cheddar, Avocado, Bacon, Chipotle Mayo, Brioche	14
SAGUARO BREAKFAST 2 Eggs any style, Hashbrowns, Bacon or Sausage, Tortillas, Salsa	16

Executive Chef BEN DIAZ

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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

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

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Tacos & Mas

BAJA FISH 17
Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo

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

POLLO VERDE 16
Chipotle Mayo, Pickled Red Onions, Queso Fresco, Cilantro

CARNE ASADA 17
Shaved Onions, Tomatillo Avocado Sauce

PORK CARNITAS 16
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 18
Apple Slaw, Gochugaru-Pasilla Aioli, Brioche

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

EL JEFE BURGER 19
Wagyu Blend Patties, Caramelized Onions, House Sauce, Toasted Brioche
ADD Bacon 2

Sides

HOUSE FRIES 6
Chipotle Remoulade or Jalapeno Ranch

GRILLED MEXICAN CORN 9

HALF AVOCADO 5

HOUSE MADE CORN TORTILLAS 5

ORGANIC MEXICAN BROWN RICE 6

VEGAN BLACK BEANS 6

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 reservations.palmsprings@thesaguaro.com



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

Executive Chef BEN DIAZ

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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



460.485.4443

SPA MENU

