

Lunch  
Fri-Sun~12pm-4pm

*La Señora*

Dinner  
Tues-Sun~3pm-9pm

# ANTOJITOS

<b>ROASTED SALSA</b>	10
House-made Charred Tomato Salsa, Tortilla Chips	
<b>GUACAMOLE</b>	12
Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips	
Add Crab 5	
<b>SHISHITO PEPPERS</b>	12
Chipotle Sauce, Cilantro, Toasted Sesame	
<b>QUESO FUNDIDO</b>	14
Oaxaca Cheese, House-made Chorizo, Tortilla Chips	
Or	
NexVeg Local Handcrafted Plant-based Sustainable Protein, Plant Base Nacho Cheese Sauce, Tortilla Chips	
<b>AVOCADO SHRIMP CEVICHE</b>	17
Avocado, Red Onions, Tomatoes, Cucumber, Pickled Serrano, Crispy Tortilla	
<b>EL JEFE NACHOS</b>	15
Tortilla Chips, Mixed Queso, Black Beans, Pico de Gallo, Tomatoes, Radishes, Arbol Chile Sauce, Crema, Cilantro	
Add Pollo Verde 3, Pork Carnitas 3, Carne Asada 3, Vegan Cheese 3	

# SOPAS Y ENSALADAS

Add Skirt Steak 12 Chicken Breast 8, Steelhead Trout 10, Shrimp 12

<b>GREEN SALAD</b>	10
Radishes, Guava Vinaigrette	
<b>WEDGE SALAD</b>	12
Gem Lettuce, Grape Tomatoes, Shaved Red Onions, Cotija, Jalapeno Ranch	
<b>CUCUMBER SALAD</b>	12
Marinated Persian Cucumbers, Radishes, Avocado Crema	
<b>BLACK QUINOA BOWL</b>	14
Black Beans, Tomatoes, Corn, Avocado, Red Onion, Pickled Fresno, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette	
<b>YELLOW GAZPACHO</b>	14
Heirloom Yellow Tomatoes, Aji Amarillo, Roasted Golden Beets	

# SIDES

HOUSE FRIES	7
Chipotle Aioli or Jalapeno Ranch	
GRILLED MEXICAN CORN	9
CHILI-LIME PINEAPPLE	9
HOUSE-MADE CORN TORTILLAS	4
ORGANIC MEXICAN BROWN RICE	7
VEGAN BLACK BEANS	7
HALF AVOCADO	4

# TORTAS

With French Fries or Side Salad

<b>SAGUARO GRILLED CHEESE</b>	15
House Made Chorizo, Chipotle Aioli, White Cheddar, 9 Grain Bread	
<b>SONORAN HOT DOG</b>	14
Bacon Wrapped Hot Dog, Pico de Gallo, Queso Fresco, Chipotle Mayo	
<b>FRIED CHICKEN SANDWICH</b>	15
House Pickles, Arbol Sauce, Cabbage, Jalapeño Ranch, Whole Wheat Bun	
<b>EL JEFE BURGER</b>	17
Sharp Cheddar, Pickled Serrano, Chipotle Mayo, Whole Wheat Bun	

# TACOS Y MAS

<b>BAJA FISH</b>	17
Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo	
<b>SHRIMP</b>	17
Spanish Chorizo, Avocado, Radishes, Arbol Sauce	
<b>POLLO VERDE</b>	16
Queso Fresco, Pickled Red Onions, Chipotle Mayo	
<b>PORK CARNITAS</b>	16
Salsa Verde, Chicharron	
<b>CARNE ASADA</b>	17
Shaved Onions, Tomatillo Avocado Sauce	
<b>VEGAN POTATO FLAUTAS</b>	16
Cabbage, Pico de Gallo, Arbol Chile Sauce, Vegan Cheese Sauce	
<b>TEPARY SMOKY SOUTHWEST TACOS</b>	15
NexVeg Local Handcrafted Plant-based Sustainable Protein, Pico de Gallo, Salsa Verde	
<b>POLLO VERDE QUESADILLA</b>	16
Chihuahua Cheese, Chipotle Remoulade	

# POSTRES

<b>TRES LECHES</b>	9
Whipped Cream, Seasonal Berries	
<b>Gluten Free Churros</b>	9
Cajeta Sauce, Mezcal Chocolate Sauce	

Executive Chef CESAR VASQUEZ

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

# La Señora

## CERVEZAS

<b>DOMESTIC</b>	7	<b>CRAFT</b>	8
Coors Light		Scottsdale Blonde	
Bud Light		Copper State IPA	
Michelob Ultra		WOW Wheat	
<b>IMPORT</b>	8	Kilt Lifter Amber Ale	
Corona		Raspberry Crush	
Modelo Especial		Beauregarde Blueberry Sour	
Dos Equis Lager		Topo Chico Hard Seltzer	
Pacifico			
Tecate			
Modelo			
Chelada (24oz)	12		

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

## WINE

## CAFE

DRIP COFFEE	4
ESPRESSO	4
TEA	4
CHAI LATTE	5

## NO ALCOHOLICO

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

## COCTELES

<b>MARIA MARIA</b>	15
Mezcal, Chile Liqueur, Lime, Agave, Strawberry, Basil	
el <b>PEPINO</b>	14
Jalapeño Infused tequila, Elderflower liqueur, Cucumber, Lime, Agave	
<b>CRUSIS</b>	14
Titos, Kiwi, Passion-fruit Liqueur, Lime, Habanero	
el <b>VIEJO</b>	14
Mexican Whiskey, Corn Liqueur, Piloncillo Syrup, Orange bitters	
<b>FULL BRAZILIAN</b>	15
Aged Cachaca, Coconut Liqueur, Lime, Bitters	
<b>OAXACAN ON SUNSHINE</b>	18
Mezcal, Charred Pineapple, Tamarind syrup, Lime	
la <b>ULTIMA</b>	18
Empress Gin, Lemon, Chartreuse, Creme de Violette, Tonic	
<b>CITRICO</b>	16
Citron vodka, Grapefruit, Blood Orange, Lemon, Lime, Soda	
<b>VOYNICH</b>	16
Mezcal, Sweet Vermouth, Chartreuse, Orange bitters, Pechaud bitters, Campari	
el <b>DORADO</b>	30
Cincoro Blanco, Orange Liqueur, Hand squeezed Lime, Agave	