

Lunch
Fri-Sun~12pm-4pm

La Señora

Dinner
Tues-Sun~3pm-9pm

ANTOJITOS

- ROASTED SALSA 10
House-made Charred Tomato Salsa, Tortilla Chips
- GUACAMOLE 12
Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips
Add Crab 5
- SHISHITO PEPPERS 12
Chipotle Sauce, Cilantro, Toasted Sesame
- QUESO FUNDIDO 14
Oaxaca Cheese, House-made Chorizo, Tortilla Chips
Or
NexVeg Local Handcrafted Plant-based Sustainable Protein, Plant Base Nacho Cheese Sauce, Tortilla Chips
- AVOCADO SHRIMP CEVICHE 17
Avocado, Red Onions, Tomatoes, Cucumber, Pickled Serrano, 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 4, Pork Carnitas 4, Carne Asada 6, Vegan Cheese 3

SOPAS Y ENSALADAS

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

- GREEN SALAD 10
Radishes, Guava Vinaigrette
- WEDGE SALAD 12
Gem Lettuce, Grape Tomatoes, Shaved Red Onions, Cotija, Jalapeno Ranch
- CUCUMBER SALAD 12
Marinated Persian Cucumbers, Radishes, Avocado Crema
- BLACK QUINOA BOWL 14
Black Beans, Tomatoes, Corn, Avocado, Red Onion, Pickled Fresno, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette
- CHICKEN TORTILLA SOUP 12
Crispy Tortilla Strips, Avocado, Crema

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

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

TACOS Y MAS

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

POSTRES

- TRES LECHES 9
Whipped Cream, Seasonal Berries
- GLUTEN FREE CHURROS 9
Cajeta Sauce, Mezcal Chocolate Sauce

Executive Chef Richard Castricone
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

DOMESTIC	7	CRAFT	8
Coors Light		Scottsdale Blonde	
Bud Light		Copper State IPA	
Michelob Ultra		WOW Wheat	
IMPORT	8	Kilt Lifter Amber Ale	
Corona		Calidad Mexican Style Lager	
Modelo Especial		Lagunitas IPA	
Dos Equis Lager		Topo Chico Hard Seltzer	
Pacifico			

COCTELES

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

WINE

NO ALCOHOLICO

TOPO CHICO	5
COCA-COLA	4
GINGER BEER	5
MEXICAN COKE	5
JARRITOS	5
ICED TEA	4
COFFEE	3

SENORA SUNSET	13
Corazon Tequila, Lime, LeJay Cassis, Soda	
CAMPO de BAYAS	15
Veras Mezcal, Rhubarb, Blackberry, Lime	
STAYCATION	14
Jalepeno Infused Tequila, Guava, Lime, Chinola Passionfruit	
SAGUARO REFRESHER	15
Ketel One Cucumber Mint, Lime, Kiwi, Soda	
TIA MIA	15
Los Sundays Coconut Tequila, Piloncillo syrup, Grandeza Orange Liqueur, Lime	
elPOMELO	14
Empress Indigo Gin, Grapefruit, Tonic, Rosemary	
LOCA FRESA	16
Bounty Aged Rum, Lime, Coconut, Pineapple, Strawberry	
PICANTE FIESTA	16
Bruxo Mezcal, Lime, Mango, Ancho Reyes Verde	
MI AMORE	16
Spring 44 Gin, Hibiscus, Apricot, Agave, Lemon	
elRANCHERO	14
Smoke Wagon Bourbon, Piloncillo Syrup, Bitters	

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