### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TWO EGGS ANY STYLE</td>
<td>5</td>
</tr>
<tr>
<td>EL JEFE BACON</td>
<td>6</td>
</tr>
<tr>
<td>CHICKEN SAUSAGE</td>
<td>6</td>
</tr>
<tr>
<td>PEE WEE POTATOES</td>
<td>6</td>
</tr>
<tr>
<td>SIDE SALAD</td>
<td>6</td>
</tr>
<tr>
<td>HALF AVOCADO</td>
<td>5</td>
</tr>
<tr>
<td>ORGANIC MEXICAN RICE</td>
<td>6</td>
</tr>
<tr>
<td>VEGAN BLACK BEANS</td>
<td>6</td>
</tr>
<tr>
<td>TORTILLAS</td>
<td>5</td>
</tr>
<tr>
<td>9 GRAIN TOAST</td>
<td>5</td>
</tr>
<tr>
<td>Mango-Jalapeno Jam, Whipped Butter</td>
<td></td>
</tr>
<tr>
<td>EVERYTHING BAGEL</td>
<td>9</td>
</tr>
<tr>
<td>CHILI-LIME PINEAPPLE</td>
<td>9</td>
</tr>
</tbody>
</table>

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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.
COCTELES

THE COMEBACK 14
Cucumber Vodka, Pineapple Lime, Coconut water, Mint, Aloe Vera

MIMOSA MADNESS 25
OJ, Grapefruit, Guava, Peach

ESPRESSO MARTINI 16
Vodka, Espresso, Sugar, Kahlua

JEFE IN THE CITY 16
Tito’s Vodka, Fresh Lime, Homemade Cranberry Syrup, Orange Liquor, Soda Water

PRETTY LITTLE FIZZ 16
Gin, Fresh Pomegranate Juice, Lemon, Egg White

BLOODY MARY 16
Housemade Mix, Spirit Of Choice, Olives, Lemon, Lime, Tajin, Salt

VINO

TINTO
CABERNET 12/42
PINOT NOIR 12/42

BLANCO
SAUV BLANC 12/42
CHARDONNAY 12/42
PROSECCO 12/42

ROSE
STILL 12/42
SPARKLING 12/42

NO ALCOHOLICHO

MINERAGUA (JARRITOS) 5
JARRITOS 5
GINGER BEER 5
COCA COLA MEXICANA 7
RUN WILD IPA 8
CERVEZA ATLETICA 8

CERVEZAS

CANS

CALIDAD AGUA FRESCA 8
Hibiscus Watermelon, Prickly Pear, Pomegranate or Guava Pineapple

CALIDAD 8
Michelada Upgrade + 4

SUNNY LITTLE THING CITRUS WHEAT ALE 8

THROUGH THE HAZE IPA 8

CAFÉ

DRIP COFFEE 4
ESPRESSO 4
TEA 4
LATER DAYS COLD BREW 6
CHAI LATTE 6
AMERICANO 6
CAPPUCINO 6
LATTE 6
Choice of Regular, Vanilla Or Lavendar
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
Shaved Red Onions, Tomatoes, Cucumber, Pickled Serranos, Crispy Tortilla

EL JEFE NACHOS 16
Tortilla Chips, Mixed Queso, Black Beans, Pickled Serrano, Pico de Gallo, Radishes, Arbol Chile Sauce, Crema, Cilantro.
ADD Chicken Tinga, Cochinita Pibil or Short Rib +3

SOUP OF THE MOMENT 14

GREEN SALAD 12
Seasonal Radishes, Cucumber, Guava Vinaigrette

WEDGE SALAD 14
Tomatoes, Red Onions, Cotija Cheese, Scallions, Jalapeno Ranch

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

GLUTEN FREE CHURROS 10
Chocolate Piloncillo Espresso Sauce

DATE BREAD PUDDING 10

DEEP FRIED ICE CREAM 12

2 SCOOPS VANILLA ICE CREAM 6

BAJA FISH TACOS 18
Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo

SHRIMP TACOS 18
Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce

CHICKEN TINGA TACOS 17
Chicken Tinga, Queso Fresco, Sour Cream, Pickled Red Onions, Micro Cilantro

SHORT RIB TACOS 18
Short Rib Beef, Pecans, Habanero Sauce, Watercress

COCHINITA PIBIL TACOS 18
Cochinita Pork, Pineapple, Chipotle Mayo, Pickled Red Onions, Micro Cilantro

VEGAN HONGOS TACOS 17
Mushrooms, Huittachoche Aioli, Scallions, Crispy Shallots ADD Queso Fresco + 2

VEGAN POTATO FLAUTAS 17
Cabbage, Pico de Gallo, Arbol Chile Sauce, Whole Wheat Tortilla

CHICKEN TINGA QUESADILLA 15
Chihuahua Cheese, Chipotle Rensoulapde, Whole Wheat Tortilla

VEGETARIAN QUESADILLA 15
Whole Wheat Tortilla, Queso Mixto, Onions, Red & Green Bell Pepper, White Mushrooms, Chipotle Aioli, Micro Cilantro

FRIED CHICKEN SANDWICH 18
Cabbage, House Pickles, Jalapeno Ranch, Arbol Sauce, Brioche Bun

SAGUARO GRILLED CHEESE 17
Tomato, White Cheddar, 9 Grain Bread

EL JEFE BURGER 19
Wagyu Blend Patty, Smoked Cheddar, Lettuce, Tomato, Onion, Chipotle Aioli, Brioche Bun ADD Bacon 2

BLACK BEAN & QUINOA WRAP 17
Avocado, Cucumber, Pickle Mixto
## COCTELES

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TIPSY CACTUS</td>
<td>14</td>
</tr>
<tr>
<td>Jalapeño-Infused Blanco Tequila, Mezcal, Charred Pineapple, Fresh Lime, Topped with IPA</td>
<td></td>
</tr>
<tr>
<td>EL DULCE</td>
<td>14</td>
</tr>
<tr>
<td>Cucumber Infused Vodka, Elderflower, Simple Syrup, Fresh Lime, Tajin Rim</td>
<td></td>
</tr>
<tr>
<td>SPICY MEXICAN MULE</td>
<td>14</td>
</tr>
<tr>
<td>Tanteo Habanero Tequila, Lime, Ginger Beer</td>
<td></td>
</tr>
<tr>
<td>PRETTY LITTLE FIZZ</td>
<td>16</td>
</tr>
<tr>
<td>Gin, Fresh Pomegranate Juice, Lemon, Egg Whites</td>
<td></td>
</tr>
<tr>
<td>JAMAICAN ME PALM SPRINGS</td>
<td>14</td>
</tr>
<tr>
<td>Dark Rum, Fresh Lime, Orange, Grenadine, Bitters</td>
<td></td>
</tr>
<tr>
<td>MOJITO &amp; ME, MINT TO BE</td>
<td>14</td>
</tr>
<tr>
<td>Light Run, Fresh Lime, Muddled Mint, Sugar, White Peach, Raspberries, Soda Water</td>
<td></td>
</tr>
<tr>
<td>JEFÉ IN THE CITY</td>
<td>16</td>
</tr>
<tr>
<td>Tito's Vodka, Fresh Lime, Orange Liquor, Housemade Cranberry Syrup, Soda Water</td>
<td></td>
</tr>
<tr>
<td>LOS ALTOS OLD FASHIONED</td>
<td>14</td>
</tr>
<tr>
<td>Espolón Reposado Tequila, Vanilla Agave, Mexican Chocolate, Orange Bitters, Citrus</td>
<td></td>
</tr>
<tr>
<td>OAX -&gt; PSP</td>
<td>15</td>
</tr>
<tr>
<td>Rosaluna Mezcal, Aperol, Grapefruit Lime, Agave</td>
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</tbody>
</table>

## MARGARITAS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>EL JEFÉ</td>
<td>14</td>
</tr>
<tr>
<td>Blanco Tequila, Agave, Fresh Lime</td>
<td></td>
</tr>
<tr>
<td>SEASONAL</td>
<td>14</td>
</tr>
<tr>
<td>Blanco Tequila, Seasonal Fruit, Fresh Lime</td>
<td></td>
</tr>
<tr>
<td>SPICY GUAVA MARGARITA</td>
<td>14</td>
</tr>
<tr>
<td>Jalapeno Infused Blanco Tequila, Guava, Fresh Lime</td>
<td></td>
</tr>
<tr>
<td>HIBISCUS MARGARITA</td>
<td>14</td>
</tr>
<tr>
<td>Hibiscus Infused Agave, Fresh Lime, Grand Marnier, Fresh Strawberries, Black Salt, Served Up</td>
<td></td>
</tr>
<tr>
<td>PINA MARGARITA</td>
<td>14</td>
</tr>
<tr>
<td>Tequila, Fresh Pineapple, Lime, Agave, Chereau, Tajin Rim</td>
<td></td>
</tr>
</tbody>
</table>

## CERVEZAS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALIDAD AGUA FRESCA</td>
<td>8</td>
</tr>
<tr>
<td>Hibiscus Watermelon, Prickly Pear, Pomegranate or Guava Pineapple</td>
<td></td>
</tr>
<tr>
<td>CALIDAD</td>
<td>8</td>
</tr>
<tr>
<td>Michelada Upgrade + 4</td>
<td></td>
</tr>
<tr>
<td>SUNNY LITTLE THING</td>
<td>8</td>
</tr>
<tr>
<td>CITRUS WHEAT ALE</td>
<td>8</td>
</tr>
<tr>
<td>THROUGH THE HAZE IPA</td>
<td>8</td>
</tr>
</tbody>
</table>

## CAFE

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TINTO</td>
<td></td>
</tr>
<tr>
<td>CABERNET</td>
<td>12/42</td>
</tr>
<tr>
<td>PINOT NOIR</td>
<td>12/42</td>
</tr>
<tr>
<td>BLANCO</td>
<td></td>
</tr>
<tr>
<td>SAUV BLANC</td>
<td>12/42</td>
</tr>
<tr>
<td>CHARDONNAY</td>
<td>12/42</td>
</tr>
<tr>
<td>PROSECCO</td>
<td>12/42</td>
</tr>
<tr>
<td>ROSE</td>
<td></td>
</tr>
<tr>
<td>STILL</td>
<td>12/42</td>
</tr>
<tr>
<td>SPARKLING</td>
<td>12/42</td>
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</table>

## NO ALCOHOLICO

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>MINERAGUA (JARRITOS)</td>
<td>5</td>
</tr>
<tr>
<td>JARRITOS</td>
<td>5</td>
</tr>
<tr>
<td>GINGER BEER</td>
<td>5</td>
</tr>
<tr>
<td>COCA COLA MEXICANA</td>
<td>7</td>
</tr>
<tr>
<td>RUN WILD IPA</td>
<td>8</td>
</tr>
<tr>
<td>CERVEZA ATLETICA</td>
<td>8</td>
</tr>
</tbody>
</table>

**ALL DAY 11AM–10PM**
HAPPY HOUR

BEBIDAS $6

MARGARITAS
MICHELADA
HOUSE BEER (CALIDAD)
HOUSE WINE
WELL DRINKS
SPICY MEXICAN MULE
JAMAICAN ME PALM SPRINGS
MOJITO & ME, MINT TO BE
LOS ALTOS OLD FASHIONED

APERITIVOS $7

MINI NACHOS
CHIPS AND SALSA
CHORIZO QUESADILLAS
SHISHITO PEPPERS
GRILLED MEXICAN CORN

MONDAY-FRIDAY
2PM-6PM

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.
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAJA FISH</td>
<td>Beer Battered Mahi, Chipotle Remoulade, Cabbage, Pico de Gallo</td>
</tr>
<tr>
<td>COCHINITA PIBIL</td>
<td>Cochinita Pork, Pineapple, Chipotle Mayo, Pickled Red Onions, Micro Cilantro</td>
</tr>
<tr>
<td>CHICKEN TINGA</td>
<td>Chicken Tinga, Queso Fresco, Sour Cream, Pickled Red Onions, Micro Cilantro</td>
</tr>
<tr>
<td>SHRIMP</td>
<td>Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce</td>
</tr>
<tr>
<td>SHORT RIB</td>
<td>Short Rib Beef, Pecans, Habenero Sauce, Watercress</td>
</tr>
<tr>
<td>VEGAN POTATO FLAUTAS</td>
<td>Cabbage, Pico de Gallo, Arbol Sauce</td>
</tr>
<tr>
<td>VEGAN HONGOS</td>
<td>Mushrooms, Hittachoche Aioli, Scallions, Crispy Shallots ADD Queso Fresco + 2</td>
</tr>
</tbody>
</table>

6PM-9PM

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.
EL JEFE

DESSERT CANTINA

PINWHEELS $6
Pork Rinds, Tajin, Tapatio

BRUSSEL SPROUTS $12
Chipotle, Honey, Dijon, Hoisin, Lime

VEGAN CAULIFLOWER $12
Breaded, Arbol Sauce

GLUTEN FREE CHURROS $10
Chocolate, Piloncillo, Espresso Sauce

DATE BREAD PUDDING $10

VAMPIRO TACOS $17
Birria, Aji Verde, Pickled Red Onion

DEEP FRIED ICE CREAM $12

SAGUARO WINGS $19
House Made Arbol Sauce, Queso Fresco, Green Onion, Jalapeno Ranch

2 SCOOPS VANILLA $6

YO SOY GROOT $16
mezcal, lime, honeydew, pineapple, mint

UN POCO PICANTE
tequila blanco, lime, agave, ancho reyes verde

VINO AGRIO
whiskey, lemon, lime sugar, red wine float

A MONK IN MEXICO
mexican whiskey, dark rum, green chartreuse, demerara, mole bitters

MEXICAN FIRING SQUAD
rosaluna mezcal, lime, housemade grenadine, angostura bitters

ESPRESSO MARTINI
tequila, vanilla-cinnamon horchata, mr.black coffee liquor, espresso

MI AMIGO VIC
tequila, mezcal, dry curacao, lime, orgeat

THURSDAY
8PM-1AM

FRIDAY-SATURDAY
8PM-1:30AM
THE CLASSICS

Our classics are made with agave spirits, but can be prepared with substitutions upon request

PALOMA
tequila, grapefruit, soda

MARGARITA
tequila, lime, agave

OLD FASHIONED
mezcal, bitter, orange oils

DAIQUIRI
mezcal, lime, simple

$16

EQUAL PARTS COCKTAILS

PAPER PLANE
bourbon, lemon, aperol, nonino amaro

LAST WORD
mezcal, maraschino, lime

OYE COMPA
fernet branca, green chartreuse, lime, sugar

$16

BEER

$8

CALIDAD Agua Fresca
CALIDAD Mexican Lager
LA QUINTA Even Par IPA
CVB 1-10 IPA
DUCk FOOT BREWING The Looker
SOUTHNORTE SEA Reina Dark Lager
RUN WILD IPA Non-Alc IPA
CERVEZA ATHLETICA Non-Alc Mexican Lager

WINE

RED
MARUXA MENCIA VALDEORRAS - Mencia
$14 GLASS / $50 BOTTLE

OCHO Y MEDIO TIERRA DE CASTILLA - Malbec
$14 GLASS / $50 BOTTLE

COTO DE GOMARIZ THE FLOWER AND THE BEE - Tinto
$16 GLASS / $60 BOTTLE

WHITE
ALBET I NOYA PENEDES LIONUM - Blanc
$14 GLASS / $50 BOTTLE

OCHOA CALENDAS - Chardonnay
$14 GLASS / $50 BOTTLE

SIERRA DE TOLÓÑO - Viura
$16 GLASS / $60 BOTTLE

SPARKLING
CUNE CAVA BRUT N.V - Cava
$16 GLASS / $60 BOTTLE

ROGER GOULART CAVA BRUT RESERVA - Cava
$16 GLASS / $60 BOTTLE

ROSE
ALBET I NOYA PENEDES CURIOsA ROSAT - Still
$14 GLASS / $50 BOTTLE

ROGER GOULART CAVA BRUT CORAL - Sparkling
$14 GLASS / $50 BOTTLE

THURSDAY
8PM-1AM

FRIDAY-SATURDAY
8PM-1:30AM