

<b>FRUIT CUP</b> Seasonal Fruit, Banana, Berries	8
<b>YOGURT BOWL</b> Housemade Granola, Seasonal Fruit, Banana, Berries	12
<b>CHORIZO BURRITO</b> Soft Scramble Eggs, Housemade Chorizo, Cheddar, Potatoes, Salsa Verde	15
<b>BREAKFAST SANDWICH</b> Soft Scramble, Cheddar, Avocado, Bacon, Chipotle Mayo, Brioche	14
<b>SAGUARO BREAKFAST</b> Two Eggs, Pee Wee Potatoes, Thick Bacon or Chicken Sausage, House Made Tortillas, Salsa	16
<b>ACAI BOWL</b> Housemade Granola, Seasonal Berries	14
<b>AVOCADO TOAST</b> Radishes, Cilantro <b>ADD</b> Two Eggs 5	12
<b>SALMON BAGEL</b> Radish, Scallion, Cucumber, Toasted Sesame Seeds, Hickory Smoke	18
<b>CHILAQUILES</b> Two Fried Eggs, Salsa Roja, Pico de Gallo, Radishes, Queso Fresco, Crema <b>ADD</b> Chorizo 2	16
<b>PANCAKES</b> Piloncillo, Macerated Strawberries, Orange Zest	14
<b>BANANA DATE SHAKE</b> Banana, Date Vanilla Ice Cream, Oat Milk	12
<b>OXACAN WAFFLES</b> Choice of Pearl Sugar or Chocolate Chip, Choice of Mixed Berry or Chipotle Butter	14

7AM - 12PM

BREAKFAST



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

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

<b>THE COMEBACK</b>	14
Cucumber Vodka, Pineapple Lime, Coconut water, Mint, Aloe Vera	
<b>MIMOSA MADNESS</b>	25
OJ, Graprefruit, Guava, Peach	
<b>ESPRESSO MARTINI</b>	16
Vodka, Espresso, Sugar, Kahlua	
<b>JEFE IN THE CITY</b>	16
Tito's Vodka, Fresh Lime, Homemade Cranberry Syrup, Orange Liquor, Soda Water	
<b>PRETTY LITTLE FIZZ</b>	16
Gin, Fresh Pomegranate Juice, Lemon, Egg White	
<b>BLOODY MARY</b>	16
Housemade Mix, Spirit Of Choice, Olives, Lemon, Lime, Tajin, Salt	

# CERVEZAS

## CANS

<b>CALIDAD AGUA FRESCA</b>	8
Hibiscus Watermelon, Prickly Pear, Pomegranate or Guava Pineapple	
<b>CALIDAD</b>	8
Michelada Upgrade + 4	
<b>SUNNY LITTLE THING CITRUS WHEAT ALE</b>	8
<b>THROUGH THE HAZE IPA</b>	8

# VINO

<b>TINTO</b>	
CABERNET PINOT NOIR	12/42
12/42	
<b>BLANCO</b>	
SAUV BLANC CHARDONNAY PROSECCO	12/42 12/42 12/42
<b>ROSE</b>	
STILL SPARKLING	12/42 12/42

# NO ALCOHOLICHO

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

# CAFFE

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	

# EL JEFE

## ANTOJITOS

<b>ROASTED SALSA</b>	10
House-made Charred Tomato Salsa, Tortilla Chips	
<b>GUACAMOLE</b>	12
Avocado, Lime, Serrano, Onions, Cilantro, Tortilla Chips	
<b>SHISHITO PEPPERS</b>	12
Chipotle Sauce, Cilantro, Toasted Sesame	
<b>SHRIMP CEVICHE TOSTADA</b>	17
Shaved Red Onions, Tomatoes, Cucumber, Pickled Serranos, Crispy Tortilla	
<b>EL JEFE NACHOS</b>	16
Tortilla Chips, Mixed Queso, Black Beans, Pickled Serrano, Pico de Gallo, Radishes, Arbol Chile Sauce, Crema, Cilantro.	
<b>ADD</b> Chicken Tinga, Cochinita Pibil or Short Rib +3	
<b>SOUP OF THE MOMENT</b>	14

## ENSALADAS

**ADD** Skirt Steak 14, Chicken Breast 12, Skuna Bay Salmon 12, Shrimp 12

<b>GREEN SALAD</b>	12
Seasonal Radishes, Cucumber, Guava Vinaigrette	
<b>WEDGE SALAD</b>	14
Tomatoes, Red Onions, Cotija Cheese, Scallions, Jalapeno Ranch	
<b>BLACK QUINOA SALAD</b>	14
Black Beans, Tomatoes, Sweet Corn, Avocado, Shaved Red Onions, Pickled Fresno, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette	

## POSTRES

<b>GLUTEN FREE CHURROS</b>	10
Chocolate Piloncillo Espresso Sauce	
<b>DATE BREAD PUDDING</b>	10
<b>DEEP FRIED ICE CREAM</b>	12
<b>2 SCOOPS VANILLA ICE CREAM</b>	6

ALL DAY  
11AM-10PM

## TACOS Y MAS

<b>BAJA FISH TACOS</b>	18
Beer Battered Mahi, Chipotle Mayo, Cabbage, Pico de Gallo	
<b>SHRIMP TACOS</b>	18
Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce	
<b>CHICKEN TINGA TACOS</b>	17
Chicken Tinga, Queso Fresco, Sour Cream, Pickled Red Onions, Micro Cilantro	
<b>SHORT RIB TACOS</b>	18
Short Rib Beef, Pecans, Habenero Sauce, Watercress	
<b>COCHINITA PIBIL TACOS</b>	18
Cochinita Pork, Pineapple, Chipotle Mayo, Pickled Red Onions, Micro Cilantro	
<b>VEGAN HONGOS TACOS</b>	17
Mushrooms, Huittachoche Aioli, Scallions, Crispy Shallots <b>ADD</b> Queso Fresco + 2	
<b>VEGAN POTATO FLAUTAS</b>	17
Cabbage, Pico de Gallo, Arbol Chile Sauce,	
<b>CHICKEN TINGA QUESADILLA</b>	15
Chihuahua Cheese, Chipotle Remoulade, Whole Wheat Tortilla	
<b>VEGETARIAN QUESADILLA</b>	15
Whole Wheat Tortilla, Queso Mixto, Onions, Red & Green Bell Pepper, White Mushrooms, Chipotle Aioli, Micro Cilantro	

## TORTAS

WITH FRENCH FRIES OR SIDE SALAD

<b>FRIED CHICKEN SANDWICH</b>	18
Cabbage, House Pickles, Jalapeno Ranch, Arbol Sauce, Brioche Bun	
<b>SAGUARO GRILLED CHEESE</b>	17
Tomato, White Cheddar, 9 Grain Bread	
<b>EL JEFE BURGER</b>	19
Wagyu Blend Patty, Smoked Cheddar, Lettuce, Tomato, Onion, Chipotle Aioli, Brioche Bun	
<b>ADD</b> Bacon 2	
<b>BLACK BEAN &amp; QUINOA WRAP</b>	17
Avocado, Cucumber, Pickle Mixto	

## SIDES

<b>HOUSE FRIES</b>	6
Chipotle Remoulade or Jalapeno Ranch	
<b>GRILLED MEXICAN CORN</b>	9
Chipotle Remoulade or Jalapeno Ranch	
<b>CHILI-LIME PINEAPPLE</b>	9

<b>PLAIN CHEESE QUESADILLA</b>	10
<b>HALF AVOCADO</b>	5
<b>HOUSE MADE CORN TORTILLAS</b>	5
<b>VEGAN RICE &amp; BEANS</b>	6
<b>FRUIT CUP</b>	8

# EL JEFE

## COCTELES

ALL DAY  
11AM-10PM

## MARGARITAS

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

<b>EL JEFE</b>	14
Blanco Tequila, Agave, Fresh Lime	
<b>SEASONAL</b>	14
Blanco Tequila, Seasonal Fruit, Fresh Lime	
<b>SPICY GUAVA MARGARITA</b>	14
Jalapeno Infused Blanco Tequila, Guava, Fresh Lime	
<b>HIBISCUS MARGARITA</b>	14
Hibiscus Infused Agave, Fresh Lime, Grand Marnier, Fresh Strawberries, Black Salt, Served Up	
<b>PINA MARGARITA</b>	14
Tequila, Fresh Pineapple, Lime, Agave, Chereau, Tajin Rim	

## CERVEZAS

CANS & DRAFT

<b>CALIDAD AGUA FRESCA</b>	8
Hibiscus Watermelon, Prickly Pear, Pomegranate or Guava Pineapple	
<b>CALIDAD</b>	8
Michelada Upgrade + 4	
<b>SUNNY LITTLE THING CITRUS WHEAT ALE</b>	8
<b>THROUGH THE HAZE IPA</b>	8

## VINO

<b>TINTO</b>	
CABERNET	12/42
PINOT NOIR	12/42
<b>BLANCO</b>	
SAUV BLANC	12/42
CHARDONNAY	12/42
PROSECCO	12/42
<b>ROSE</b>	
STILL	12/42
SPARKLING	12/42

## CAFFE

<b>DRIP COFFEE</b>	4
<b>ESPRESSO</b>	4
<b>TEA</b>	4
<b>LATER DAYS COLD BREW</b>	6
<b>CHAI LATTE</b>	6
<b>AMERICANO</b>	6
<b>CAPPUCINO</b>	6
<b>LATTE</b>	6
Regular, Vanilla or Lavendar	

## NO ALCOHOLICO

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

EL JEFE

# 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**

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18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

EL JEFE

TACO TUESDAY  
Y TACO THURSDAY

ONE DAY A WEEK IS NOT ENOUGH

\$5

BAJA FISH

Beer Battered Mahi, Chipotle  
Remoulade, Cabbage, Pico de Gallo

COCHINITA PIBIL

Cochinita Pork, Pineapple,  
Chipotle Mayo, Pickled Red Onions,  
Micro Cilantro

CHICKEN TINGA

Chicken Tinga, Queso Fresco, Sour  
Cream, Pickled Red Onions,  
Micro Cilantro

SHRIMP

Spanish Chorizo, Avocado Crema,  
Radishes, Arbol Sauce

SHORT RIB

Short Rib Beef, Pecans,  
Habenero Sauce, Watercress

VEGAN POTATO FLAUTAS

Cabbage, Pico de Gallo, Arbol Sauce

VEGAN HONGOS

Mushrooms, Hittachoche Aioli,  
Scallions, Crispy Shallots

ADD Queso Fresco + 2

6PM-9PM

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seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.  
18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

**ENCHILADAS**

# EL JEFE

DESERT CANTINA

- PINWHEELS** \$6  
Pork Rinds, Tajin, Tapatio
- BRUSSEL SPROUTS** \$12  
Chipotle, Honey, Dijon, Hoisin, Lime
- VEGAN CAULIFLOWER** \$12  
Breaded, Arbol Sauce
- QUESO FUNDITO** \$15  
Queso Mixto, Serrano, Chorizo, side of Corn Tortillas
- BIRRIA RAMEN** \$17  
Consommé, Cilantro, Onion, Boiled Egg, Serano, Lime
- VAMPIRO TACOS** \$17  
Birria, Aji Verde, Pickled Red Onion
- SAGUARO WINGS** \$19  
House Made Arbol Sauce, Queso Fresco, Green Onion, Jalapeno Ranch

- GLUTEN FREE CHURROS** \$10  
Chocolate, Piloncillo, Espresso Sauce
- DATE BREAD PUDDING** \$10
- DEEP FRIED ICE CREAM** \$12
- 2 SCOOPS VANILLA** \$6

## COCTELES

\$16



**YO SOY GROOT**  
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



# EL JEFE

DESERT CANTINA

## THE CLASSICS

\$16



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

## EQUAL PARTS COCKTAILS

\$16

### PAPER PLANE

bourbon, lemon, aperol, nonino amaro

### LAST WORD

mezcal, maraschino, lime

### OYE COMPA

fernet branca, green chartreuse, lime, sugar

## 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 MENCÍA 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 LIGNUM - Blanc

\$14 GLASS / \$50 BOTTLE

OCHOA CALENDAS - Chardonnay

\$14 GLASS / \$50 BOTTLE

SIERRA DE TOLOÑO - 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

