

<b>FRUIT CART</b> Seasonal Fruit, Lime, Tajin, Chamoy	9
<b>YOGURT BOWL</b> Granola, Seasonal Berries, Banana	11
<b>CHORIZO BURRITO</b> Soft Scramble Eggs, Mexican Chorizo, Cheddar, Potatoes, Whole Wheat Tortilla Side of Salsa Verde	16
<b>STEAK &amp; EGGS(GF)</b> Skirt Steak, Salsa Verde, Vegan Black Beans, Queso Fresco, Two Eggs Any Style Side Tortillas ADD Avocado +4	24
<b>BREAKFAST SANDWICH</b> Soft Scramble, Cheddar, Avocado, Bacon, Chipotle Mayo, Brioche Bun	15
<b>BREAKFAST TACOS</b> Chorizo, Soft Scrambled Egg, Pico De Gallo	12
<b>SAGUARO BREAKFAST(GF)</b> Two Eggs, Pee Wee Potatoes, Thick Bacon or Chicken Sausage Tortillas, Salsa	17
<b>ACAI BOWL(GF,V)</b> Granola, Seasonal Berries, Banana	14
<b>AVOCADO TOAST</b> Radishes, Cilantro ADD Two Eggs Any Style +5	13
<b>SALMON BAGEL</b> Radish, Scallion, Cucumber, Toasted Sesame Seeds, Hickory Smoke	19
<b>CHILAQUILES(GF)</b> Two Fried Eggs, Salsa Roja, Pico de Gallo, Radishes, Queso Fresco, Crema ADD Chorizo +2, Avocado +4	15
<b>PANCAKES</b> Piloncillo Sugar, Blueberry Compote, Side of Seasonal Fruit	12
<b>BANANA DATE SHAKE (DF)</b> Non Dairy Vanilla Ice Cream, Oat Milk ADD Espresso Shot +3	13

7AM - 12PM

DESAYUNO

SIDES

TWO EGGS ANY STYLE(GF)	6
EL JEFE BACON(GF)	7
CHICKEN SAUSAGE(GF)	7
PEE WEE POTATOES(GF)	7
HALF AVOCADO	6
ORGANIC MEXICAN RICE	7
VEGAN BLACK BEANS	7
TORTILLAS(GF)	6
9 Grain Toast Mango-Jalapeno Jam, Whipped Butter	6
EVERYTHING BAGEL Whipped Butter, Cream Cheese	8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. 16% GRATUITY ADDED TO TABLES OF 6 OR MORE.

# COCTELES

<b>SAGUARO BLOODY MARY</b>	16
Tito's Vodka, House Made Mix, Olives, Spicy Pickle Lemon, Lime, Tajin or Salt	
<b>MIMOSA</b>	13
Orange Juice, Grapefruit or Cranberry	
<b>ESPRESSO MARTINI</b>	16
Vodka, Espresso, Sugar, Kahlua	
<b>APEROL SPRITZ</b>	14
Aperol, Prosecco, Soda Water, Orange	
<b>BOTTOMLESS MIMOSA</b>	22
Orange Juice, Grapefruit, or Cranberry ADDITIONAL juices +3	

# CERVEZAS

<b>CALIDAD</b>	9
Michelada Upgrade + 4	
<b>LAGUNITAS HAZY IPA</b>	9
<b>SKYDUSTER IPA</b>	9

# VINO

<b>TINTO</b>	
MICHAEL DAVID CABERNET	13/73
NOBLE WINES 337 CABERNET	12/48
LYRIC PINOT NOIR	15/57
BODINI MELBEC	13/49
<b>BLANCO</b>	
BREAD & BUTTER SAUVIGNON BLANC	13/49
BONTERRA CHARDONNAY	13/43
SEGHEISIO CHARDONNAY	14/56
<b>ROSE</b>	
SOULEIL	15/57
ANNA DE CODORNIU SPARKLING	13/43
<b>CHAMPAGNE</b>	
OPERA PRIMA BRUT	13/43

# NO ALCOHOLICHO

MINERAGUA (JARRITOS)	6
JARRITOS	6
GINGER BEER	6
MEXICAN COKE	8
RUN WILD IPA	7
CERVEZA ATHLETICA	7

# CAFFE

LA COLOMBE COFFEE	5
LA COLOMBE COLD BREW	6
TEA	5
ESPRESSO	5
CHAI LATTE	7
AMERICANO	6
CAPPUCINO	7
LATTE	7
Regular, Noche, SF Vanilla Vanilla Or Lavendar	
MATCHA LATTE	7

# EL JEFE

## ANTOJITOS

<b>ROASTED SALSA &amp; CHIPS (GF, V)</b>	10
House-made Charred Tomato Salsa Tortilla Chips	
<b>GUACAMOLE &amp; CHIPS (GF, V)</b>	13
Avocado, Lime, Serrano, Onions, Cilantro Tortilla Chips	
<b>SHISHITO PEPPERS (GF, V)</b>	13
Cilantro, Toasted Sesame, Chipotle Sauce	
<b>SHRIMP CEVICHE (GF)</b>	18
Shaved Red Onions, Tomatoes, Cucumber Pickled Serrano, Tortilla Chips	
<b>EL JEFE NACHOS (GF)</b>	17
Tortilla Chips, Mixed Queso, Black Beans Pickled Serrano, Pico de Gallo, Radishes Cilantro, Arbol Chile Sauce, Crema ADD Chicken Tinga +4, Cochinita Pibil +4 Chorizo +4, Carne Asada +5 or Shrimp +6	
<b>VEGAN POTATO FLAUTAS (GF)</b>	18
cabbage, Pico de Gallo, Arbol Chile Sauce, Vegan Sour Cream	
<b>CHICKEN TORTILLA SOUP (GF)</b>	15
Chicken Tinga, Crema, Fresh Avocado Tortilla Chips	

## ENSALADAS

ADD Skirt Steak +14, Chicken Breast +12  
Shrimp +10, Blackend Mahi +12

<b>GREEN SALAD (GF)</b>	12
Mixed Greens, Radish, Tomatoes, Cucumbers	
<b>WEDGE SALAD</b>	15
Tomatoes, Red Onions, Cotija Cheese Scallions, Jalapeno Ranch	
<b>QUINOA SALAD</b>	15
Black Beans, Tomatoes, Sweet Corn, Avocado Red Onions, Pickled Fresno Chile, Cilantro, Queso Fresco, Roasted Tomato Vinaigrette	

## POSTRES

<b>GLUTEN FREE CHURROS</b>	11
Chocolate Piloncillo Espresso Sauce	
<b>DATE BREAD PUDDING</b>	10
<b>DEEP FRIED ICE CREAM</b>	11
<b>2 SCOOPS VANILLA ICE CREAM</b>	7

ALL DAY  
11AM-10PM

## TACOS Y MAS

ADD Vegan Rica & Vegan Beans +5

<b>BAJA FISH TACOS</b>	19
Calidad Beer Battered Mahi, Chipotle Mayo Cabbage, Pico de Gallo	
<b>SHRIMP TACOS (GF)</b>	19
Spanish Chorizo, Avocado Crema Radishes, Cilantro, Arbol Sauce	
<b>CHICKEN TINGA TACOS (GF)</b>	18
Chicken Tinga, Queso Fresco, Sour Cream Pickled Red Onions, Cilantro	
<b>CARNE ASADA TACOS (GF)</b>	18
Chipotle Marinated Steak, Avocado Tomatillo Salsa, Cilantro	
<b>VEGAN HONGOS TACOS (GF)</b>	18
Cremini Mushrooms, Habanero Sauce, Scallions, Crispy Shallots ADD Queso Fresco +2	
<b>COCHINITA PIBIL TACOS</b>	18
Cochinita Pork, Pineapple, Chipotle Mayo, Pickled Red Onions, Cilantro	
<b>CARNE ASADA BURRITO (WET)</b>	18
Chipotle Marinated Steak, Rice, Beans Pico De Gallo, Whole Wheat Tortilla, Salsa Roja, Salsa Verde, Crema	

<b>SKIRT STEAK &amp; SPANISH CHORIZO</b>	22
Skirt Steak, Mexican Rice, Black Beans Spanish Chorizo, Pico De Gallo ADD Avocado +4	

<b>CHEESE QUESADILLA</b>	11
Mixed Queso, Chipotle Mayo, Whole Wheat Tortilla, Cilantro ADD Chicken Tinga +4, Carne Asada +5 Veggie +5	

## TORTAS

Choice of French Fries or Side Salad

<b>FRIED CHICKEN SANDWICH</b>	19
Cabbage, House Pickles, Jalapeno Ranch, Arbol Sauce, Brioche Bun	
<b>LOADED GRILLED CHEESE</b>	16
Tomato, White Cheddar, Chipotle Mayo Grain Bread ADD Bacon +2, Guacamole +4, Carne Asada +4	
<b>EL JEFE BURGER</b>	20
Magyu Blend Patty, White Cheddar, Lettuce Tomato, Grilled Onion, House Sauce, Brioche Bun ADD Bacon +2, Guacamole +4	

## SIDES

<b>VEGAN RICE &amp; BEANS</b>	7
<b>FRESH FRUIT CART</b>	9
Seasonal Fruit, Lime, Tajin, Chamoy	
<b>HOUSE FRIES (GF)</b>	10
Chipotle Mayo or Jalapeno Ranch Upgrade to Mexican Street Corn Fries +4 ADD Carne Asada +5	

<b>GRILLED MEXICAN CORN (GF)</b>	10
Chipotle Mayo, Cojita Cheese Cilantro, Lime Wedge	
<b>HALF AVOCADO</b>	6
<b>CORN TORTILLA</b>	6

# EL JEFE

## COCTELES

ALL DAY  
11AM-10PM

## MARGARITAS

<b>TIPSY CACTUS</b>	15
Jalapeño-Infused Blanco Tequila, Mezcal, Charred Pineapple, Fresh Lime, Topped with IPA	
<b>EL DULCE</b>	15
Cucumber Infused Vodka, Elderflower, Simple Syrup, Fresh Lime, Tajin Rim	
<b>SPICY MEXICAN MULE</b>	15
Tanteo Habanero Tequila, Lime, Ginger Beer	
<b>JAMAICAN ME PALM SPRINGS</b>	15
Dark Rum, Fresh Lime, Orange, Grenadine Bitters	
<b>JEFE IN THE CITY</b>	17
Tito's Vodka, Fresh Lime, Orange Liquor Housemade Cranberry Syrup, Soda Water	
<b>LOS ALTOS OLD FASHIONED</b>	15
Espolon Reposado Tequila, Vanilla Agave Mexican Chocolate, Orange Bitters, Citrus	
<b>OAX -&gt; PSP</b>	16
Rosaluna Mezcal, Aperol, Grapefruit, Lime Agave	

<b>EL JEFE</b>	15
Blanco Tequila, Agave, Fresh Lime	
<b>SEASONAL</b>	15
Blanco Tequila, Seasonal Fruit, Fresh Lime	
<b>SPICY GUAVA MARGARITA</b>	15
Jalapeño Infused Blanco Tequila, Guava, Fresh Lime	
<b>HIBISCUS MARGARITA</b>	15
Lost Explorer Mezcal, Hibiscus Infused Agave, Fresh Lime, Grand Marnier, Fresh Strawberries Black Salt Rim	
<b>PINA MARGARITA</b>	15
Tequila, Fresh Pineapple, Lime, Agave, Chereau, Tajin Rim	

## CERVEZAS

CANS & DRAFT

<b>CALIDAD</b>	9
Michelada Upgrade + 4	
<b>SKYDUSTER IPA</b>	9
<b>LAGUNITAS HAZY IPA</b>	9

## VINO

<b>TINTO</b>	
MICHAEL DAVID CABERNET NOBLE	13/73
WINES 337 CABERNET	12/48
LYRIC PINOT NOIR	15/57
BODINI MELBEC	13/49
<b>BLANCO</b>	
BREAD & BUTTER SAUVIGNON BLANC	13/49
BONTERRA CHARDONNAY	13/43
SEGHESIO CHARDONNAY	14/56
<b>ROSE</b>	
SOULEIL	15/57
ANNA DE CODORNIU SPARKLING	13/43

## CAFE

LA COLOMBE COFFEE	5
LA COLOMBE COLD BREW	6
TEA	5
ESPRESSO	5
CHAI LATTE	7
AMERICANO	6
LATTE	7
Regular, Mocha, SF Vanilla, Vanilla or Lavender	
MATCHA LATTE	7

## NO ALCOHOLICO

MINERAGUA (JARRITOS)	6	MEXICAN COKE	8
JARRITOS	6	RUN WILD	7
GINGER BEER	6	CERVEZA ATLETICA	7
		RANCHO WEST N/A	7

# EL JEFE

# HAPPY HOUR

## BEBIDAS

- HOUSE LIME MARGARITA \$8  
PITCHER OF LIME MARGARITA \$55  
CALIDAD MEXICAN LAGER \$6  
SKYDUSTER IPA \$6  
PITCHER OF OUR LOCAL BEER \$25  
MICHELADA \$8  
HOUSE WINES \$9  
ATHLETIC NON-ALCOHOLIC COPPER & IPA \$5

## APERITIVOS

- CHIPS AND SALSA \$7  
HOT WINGS (6) \$8  
MINI NACHOS \$8  
ADD Chicken Tinga, Cochinita Pibil or Short Rib \$2  
MINI CHORIZO QUESADILLAS (2) \$8  
BLISTERED SHISHITO PEPPERS \$8  
GRILLED MEXICAN CORN \$7  
VEGAN BREADED CAULIFLOWER \$8  
2 TACOS AND A MEZCAL SHOT \$14

Choose 1 Chicken Tinga, Cochinita Pibil or Carne Asada  
Lost Explorer Mezcal Shot

**MONDAY-FRIDAY**  
**12PM - 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 Mayo, Cabbage, Pico de Gallo

**COCHINITA PIBIL**

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

**CHICKEN TINGA**

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

**SHRIMP**

Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce

**CARNE ASADA**

Chipotle Marinated Steak, Avocado Tomatillo Salsa, Cilantro

**VEGAN POTATO FLAUTAS**

Cabbage, Pico de Gallo, Arbol Sauce

**VEGAN HONGOS**

Cremini Mushrooms, Habanero Sauce, Scallions, Crispy Shallots

**ADD Queso Fresco + 2**

**6PM-9PM**

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18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

# EL JEFE

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## FAJITA FRIDAY'S

Join us every Friday  
from 12pm-10pm

Served with a side of  
Beans, Rice & Tortillas

### CHICKEN

\$20

8oz Chicken Breast, Red Onions, Red  
Bell Peppers, Green Bell Peppers,  
Yellow Bell Peppers

### SKIRT STEAK

\$27

6oz Skirt Steak, Red Onions, Red  
Bell Peppers, Green Bell Peppers,  
Yellow Bell Peppers

### CHICKEN & SKIRT STEAK

\$25

4oz Chicken Breast, 4oz Skirt Steak,  
Red Onions, Red Bell Peppers,  
Green Bell Peppers, Yellow Bell  
Peppers

### SHRIMP

\$23

10oz Shrimp, Red Onions, Red Bell  
Peppers, Green Bell Peppers,  
Yellow Bell Peppers

