

# Saguaro

## CORNERS

### SALADS

add to any salad: Chicken \$4,  
Shrimp \$6, Salmon \$6\*

#### QUINOA KALE \$14

Kale, roasted corn, tomato, avocado,  
red onion, grilled squash, quinoa,  
jalapeño cilantro vinaigrette

#### SEARED AHI NICOISE \$15\*

Fresh ahi, haricot verts, cherry heirloom  
tomatoes, potatoes, egg, capers,  
kalamata olives, mesclun greens,  
dijon lemon vinaigrette

#### SMOKED COBB \$13

House smoked turkey, avocado, egg, bacon,  
blue cheese, onion, tomatoes, mixed greens,  
white balsamic vinaigrette

#### CORNBREAD RANCH SALAD \$9.5

Cornbread croutons, mixed greens, bacon,  
grilled corn, red onion, red peppers,  
cheddar cheese, jalapeño ranch dressing

#### CLASSIC CAESAR \$9

Fresh chopped romaine, desert  
glory tomatoes, croutons, caesar  
dressing, parmesan

### SOUPS

#### TORTILLA SOUP \$4/6

Chicken, tortillas, cheddar, green onion

#### SOUP OF THE DAY \$4/6

Our chef's special creation

### STARTERS

#### CHIPS & THREE DIPS \$8

Housemade potato chips, jalapeno ranch,  
greek tzatziki, barbecue

#### QUESADILLA \$8.5

Three cheese blend inside a flour tortilla,  
guacamole, sour cream, pico, house salsa  
(add chicken, carnitas, pulled pork,  
chorizo, steak\* for \$3)

#### WINGS OF AWESOMENESS \$10

8 Buffalo chicken wings, beer brined and  
lightly smoked, on bed of house made  
ranch potato chips

#### GUACAMOLE SUPREME \$8.5

Our signature style served with  
fresh tortilla chips

#### POPPITOS \$11

5 bacon wrapped jalapeños stuffed with  
pulled pork cream cheese

#### MINI SONORAN DOGS \$11

Bacon wrapped, pinto beans, grilled onions,  
tomato, mayo, mustard

#### AHI POKE TACOS \$13\*

Fresh ahi, green onion, sliced avocado,  
green cabbage, toasted sesame seeds,  
ponzu, wonton taco shell

#### MONUMENT DE NACHOS \$10

Frijoles, Saguaro Corners cheese sauce,  
jalapeño, sour cream & guacamole  
(add chicken, pulled pork, carnitas,  
chorizo, steak for \$3)

### FRIES, WAFFLES & MORE

#### BIG BOWL \$4

Mountain of our house made fries  
(add cheese sauce \$4, chicken tenders \$5)

#### KADERTOTS \$8

Pile of tater tots, jalapeños  
and cheese sauce  
(add Bacon \$2 or Pulled Pork \$4)

#### NANTUCKET FISH & CHIPS \$16

Beer-battered cod, coleslaw,  
house-cut fries, tartar sauce

#### CHICKEN & WAFFLE \$13

Fried boneless chicken tenders,  
maple syrup, butter, hot sauce

#### EAST HAVEN SHRIMP & CHIPS \$15

6 golden fried shrimp, house cut fries,  
cocktail sauce

#### THE OLD SCHOOL \$11\*

Waffle, bacon, egg, syrup, butter

#### CARNE ASADA FRIES \$13\*

House cut fries, carne asada, pico de gallo,  
melted cheese

#### CURDS OF AMAZINGNESS \$10

Fried battered white cheddar curds,  
SC dipping sauce (also available  
buffalo style with ranch or blue cheese)

## LITTLE SAGUAROS \$4.5

(kids 12 & under) comes with choice of side and a drink

Cheeseburger  
Grilled Cheese

Cheese Quesadilla  
Bacon Wrapped Hotdogs

Chicken Tenders  
Buttered Noodles

# TACOS

**-\$10.5-**

Choose any two tacos with corn or flour tortillas served with our refried beans, old spanish style rice and salsa

## MAHI MAHI\*

Grilled or Blackened, shredded cabbage, salsa, pico, cilantro crema, cotija

## CARNITAS

Slow roasted shredded pork, coitja, pico, cabbage

## PULLED PORK

house bbq sauce, cheddar cheese, cabbage

## STEAK\*

Chopped chimichurri steak, pico, cotija

## CHICKEN

Smoked pulled chicken, cabbage, crema, pico, cotija

## SPICY SHRIMP\*

Sambal sauce, Mexican slaw

## CALABACITAS

Fresh squash, onion, cilantro

## BAJA FISH\*

Beer battered cod, cabbage, pico, cilantro crema

# MAC & CHEESE

## CLASSIC MAC \$9

white cheddar sauce, cavatappi, bread crumbs

## MIX-INS \$2 EACH

smoked chicken, bacon, mushrooms, housemade chorizo, ham, caramelized onions, andouille sausage

## SPICY MAC \$11

Smoked gouda, sriracha

## CAJUN MAC \$13

Andouille sausage, red bell pepper, cajun spices

## BBQ PULLED PORK MAC \$13

House smoked BBQ pulled pork

## JOHN WAYNE BURGER \$13\*

Bacon, cheddar, tumbleweed fried onions, bbq sauce

## SAGUARO BURGER \$13\*

Fried Jalapeños, smoked gouda, guacamole, lettuce, tomato, onion

## AMERICAN CLASSIC \$11\*

The classic cheese burger with lettuce, onion and tomato

## CUSTOMIZE YOUR BURGER \$1 EACH

Bacon, caramelized onions, mushrooms, fried egg, guacamole  
Make it a double \$6

## AHI BURGER \$14\*

Sushi grade ahi tuna, ginger wasabi mayo, asian slaw & cilantro, toasted brioche

## THE GREEK \$14\*

Fresh ground lamb, onions, romaine, tomato, tzatzaki, kalamata olives

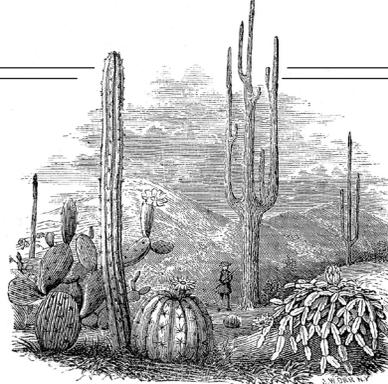
## "A" BLT \$9.5

Avocado, bacon, lettuce, tomato, mayo, sourdough texas toast



Served with our house cut fries, house made potato chips, or potato salad.

# ANGUS BURGERS + BIG SANDWICHES



## PULLED PORK WITH 2 WAY ONIONS \$13

House smoked pork with bbq sauce, pickled onions, and fried tumbleweed onions

## PRIME RIB CHEESESTEAK \$15\*

Prime angus beef, sweet & hot peppers, american cheese, cheese sauce, Amoroso roll

## PASTRAMI REUBEN \$13

House smoked, thinly sliced, sauerkraut, swiss cheese, mustard, marble rye

## SOUTHERN SPICY CHICKEN \$12

Fried chicken dipped in house hot sauce, coleslaw, pickles, smoked gouda

## TURKEY MELT \$14

House smoked turkey, bacon, caramelized onions, grilled tomatoes, spinach, avocado, smoked gouda, herb mayo

## PRIME RIB DIP \$15\*

Prime angus beef, sautéed mushrooms, swiss cheese, horseradish cream, au jus

# MAINS

Comes with your choice of Soup or House Salad with choice of dressing

## BABY BACK RIBS \$18

Half rack of the **best ribs in Tucson!** Ranch beans, potato salad

## PRIME ANGUS NEW YORK STRIP \$24\*

Well trimmed prime steak, mashed potatoes, grilled asparagus, peppercorn pan sauce

## MEATLOAF \$14

Grandma's pretty famous recipe served with mashed potatoes and asparagus

## PAN SEARED SALMON \$18\*

Fresh salmon, spanish rice, lemon buerre blanc, grilled asparagus

## CHICKEN ENCHILADAS \$14

Two chicken enchiladas, red chile sauce, guacamole, sour cream, pico, spanish rice, refried beans

## SHRIMP & GRITS \$18\*

Roasted corn grit cakes, sautéed spinach, shrimp, andouille sausage, smoked tomato butter sauce

## PASTA PRIMAVERA \$12

Cavatappi, grape tomatoes, zucchini, asparagus, capers, lemon butter sauce  
(add chicken or blackened chicken \$4, add shrimp \$6, add salmon \$6, add mushrooms \$1)

# SIDES \$3

**Whole Pinto Beans, Coleslaw, Mashed Potatoes, Refried Beans, Spanish Rice, Calabacitas, Potato Salad**

\*Consuming raw or undercooked foods may increase your risk of food borne illness. 18% gratuity added to parties of 6 or more.