

SAGUARO POOL

SNACKS & MORE

“FLIGHT OF CEVICHERS”

Served with yucca and corn chips 26

CLASICO*

Kompachi, aji limo pepper, classic leche de tigre

LUJOSO*

Lobster, crab, trout eggs, radish, avocado leche de tigre

NIKEI*

Tuna, avocado, cucumber, nikkei leche de tigre

“RAW BAR”

Served with Shizo kefir remoulade

MAINE LOBSTER

KING CRAB LEGS

JUMBO SHRIMP

OYSTERS ON HALF SHELL*

SASHIMI

SLICED HAMACHI*

Cilantro purée, thin sliced jalapeño, roasted garlic ponzu

AHI POKE*

Cucumber & green onion salad, ponzu splash

SALMON*

Miso vinaigrette, pea shoot salad

VG - Indicates the dish is vegetarian.

V - Indicates the dish is vegan.

GF* - Indicates that the dish is gluten free upon request.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience an automatic gratuity of 18% will be added to parties of six or more.

SMALL BITES & TACOS

FRITTO MISTO AMALFITANO

Lemon mayo

HUMMUS VG

Heirloom vegetables, marinated manzanilla olives, naan bread

SESAME SOY CHICKEN WINGS

Ginger, lemon grass, toasted sesame seeds

CHICKEN TACO AL PASTOR (2) GF

Chicken breast, charred pineapple salsa, avocado crema

ROASTED SWEET POTATO TACO (2) VG

Black beans, salsa verde, avocado, chipotle aioli

HOUSEMADE CHIPS & SALSA ROJA VG GF

Add Guacamole 4

SALADS

AHI TATAKI*

Shaved onions, fennel slaw, ponzu splash

GREEN LEAF AND CITRUS VG GF

Shallot, sherry vinaigrette

GREEK VG GF

Vine ripe tomato, cucumber, red onion, feta, peppers, oregano vinaigrette

CAESAR VG GF*

Romaine, parmesan cheese, focaccia croutons

PIZZA

MARGHERITA VG

Crushed tomatoes, mozzarella, basil

ZUCCHINI AND SHRIMP PIZZA

Caramelized onions, garlic confit, white cream sauce

ROASTED PEPPER & FENNEL SAUSAGE

Crushed tomatoes, goat cheese, jalapeño

SANDWICHES

LOBSTER CLUB

Lobster, sriracha mayonnaise, rustic country bread, heirloom tomatoes, applewood bacon, avocado

SAGUARO POOL BURGER

Lettuce, tomato, onion, choice of cheese

FALAFEL WRAP VG

Crispy chickpea fritter, baby iceberg lettuce, heirloom tomatoes, tangy tzatziki sauce

GRILLED FISH SANDWICH

Charred shishito peppers and green aioli, purple cabbage slaw

DESSERT

PIÑA COLADA

Roasted pineapple, coconut gelato, Tahitian vanilla chantilly, peanuts

STRAWBERRY SUNDAE

Strawberry & vanilla gelato, strawberries, coulis, whipped cream, hazelnut crumble

THREE CHOCOLATE SUNDAE

Double dark chocolate, milk chocolate honey and white chocolate gelati, chocolate fudge, baby marshmallows, and whipped cream on a giant chocolate chip cookie

23
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Where it's always adult swim.

DRINKS

FROZEN

SUNRISE IN THE DESERT Ketel One Peach & Orange Blossom, mango purée, orange juice	16
FROSÉ Rosé, St. Germain, lemon juice, strawberry purée	17
PINEAPPLE COLADA (Serves two!) Cruzan Single Barrel, Plantation 5yr, coconut purée, pineapple juice, lime juice, Cruzan Black Strap float served in a fresh pineapple	42

SESSION COCKTAILS

DESERT GODDESS Limoncello, pomegranate liqueur, orange juice, sparkling wine	17
HIGH COUNTRY SPRITZ Blanco, amaro, aperol, lemon juice, prosecco	16
SICILIAN SUMMER Sparkling rosé, Campari, lemon juice, club soda, grapefruit	15
CATALINA LEMONADE St. Germain, lillet blanc, rum agricole, lemon juice, absinthe spritz, tonic	16

FREE SPIRIT

BLACKBERRY HIGHBALL Seedlip Garden, blackberry, lime juice, agave, club soda	10
FAUX JITO Seedlip Spice & Grove, agave, mint, lime juice, club soda	10

MARGARITAS

SKINNY MARGARITA Casamigos Blanco, lime juice, agave	15
VERDE MARGARITA Volcan Blanco, ancho reyes verde, pineapple juice, lime juice, agave	16
MONSOON Blanco, coconut purée, watermelon juice, lime juice	16

DESERT LIBATIONS

PONCHE VIDA Blanco, coconut rum, hibiscus, lime juice	16
GARDEN COLLINS Vodka, fennel liqueur, lychee purée, pomegranate liqueur, lime juice, club soda	17
SANTIAGO SUN Aged rum, pineapple juice, aperol, lime juice	15
ROSÉ SANGRIA Rosé, st germain, pamplemousse liqueur, club soda, fresh fruit	16

HARD SELTZERS & KOMBUCHA

VIZZY Assorted Flavors	11
WHITE CLAW Assorted Flavors	11
JUNESHINE Hopical Citrus / Açai Berry	11

WINE

CHAMPAGNE & SPARKLING	
Riondo, Prosecco, Spumante DOC, IT	15/60
Chandon Brut Classic, Sparkling Wine, CA	16/65
Gruet, Méthode Champanoise, Brut Rosé, NM	15/60
Veuve Clicquot Yellow Label, Reims, FR	32/126
WHITES & ROSÉS	
The Palm by Whispering Angel, Provence, FR	16/65
Terlato, Pinot Grigio, Colli Orientali del Friuli DOC, IT	22/84
Sonoma-Cutrer, Chardonnay, RRV, CA	20/80
REDS	
Willamette Valley Vineyards, Pinot Noir, OR	20/80
Daou, Cabernet Sauvignon, Paso Robles, CA	22/84
The Prisoner, Red Blend, Napa Valley, CA	29/112

BEER

IMPORT DOMESTIC LOCAL	
Corona Extra	9
Coors Light	9
Michelob Ultra	9
Miller Light	9
State 48 Mango Wheat	10
Huss Desert Sage IPA	10
Huss Arizona Biltmore Kumquat Kolsch	10
Heineken 0.0 Non-Alcoholic	8
LET THE BUCKET BEGIN!	45
Mix & Match any six domestic, import or local beers	
DRAFT 16OZ	
Bud Light	10
Stella Artois	10
SanTan Juicy Jack Hazy IPA	11
State 48 Desert Vibes Mexican Lager	11