

# SAGUARO POOL

## SMALL BITES & TACOS

<b>FRITTO MISTO AMALFITANO</b> Lemon mayo	18
<b>HUMMUS</b> VG Heirloom vegetables, marinated manzanilla olives, naan bread	19
<b>SESAME SOY CHICKEN WINGS (6)</b> Ginger, lemon grass, toasted sesame seeds	17
<b>CHICKEN TACOS AL PASTOR (3)</b> GF Chicken breast, charred pineapple salsa, avocado crema	15
<b>ROASTED SWEET POTATO TACOS (3)</b> VG Black beans, salsa verde, avocado, chipotle aioli	13
<b>HOUSEMADE CHIPS &amp; SALSA ROJA</b> VG GF Add guacamole 4	12

## “FLIGHT OF CEVICHEs”

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

### NIKKEI\*

Tuna, avocado, cucumber, nikkei leche de tigre

## “RAW BAR”

Served with Shizo kefir remoulade

<b>MAINE LOBSTER</b>	23
<b>KING CRAB LEGS</b>	21
<b>JUMBO SHRIMP</b>	14
<b>OYSTER ON HALF SHELL*</b>	4

## SASHIMI

<b>SLICED HAMACHI*</b> Cilantro purée, thin sliced jalapeño, roasted garlic ponzu	20
<b>AHI POKE*</b> Cucumber & green onion salad, ponzu splash, seaweed	19
<b>SALMON*</b> Miso vinaigrette, pea shoot salad	16

## SALADS

### ENHANCEMENTS

Tofu 6 | Chicken 7 | Steak 9 | Shrimp 9 | Salmon 10

<b>AHI TATAKI*</b> Shaved onions, fennel slaw, ponzu splash	22
<b>GREEN LEAF AND CITRUS</b> GF V Shallot, sherry vinaigrette	16
<b>GREEK</b> VG GF Vine ripe tomato, cucumber, red onion, feta, peppers, oregano vinaigrette	18
<b>CAESAR</b> VG GF* Romaine, parmesan cheese, focaccia croutons	16

## PIZZA

<b>MARGHERITA</b> VG Crushed tomatoes, mozzarella, basil	15
<b>ZUCCHINI &amp; SHRIMP PIZZA</b> Caramelized onions, garlic confit, white cream sauce	18
<b>ROASTED PEPPER &amp; FENNEL SAUSAGE</b> Crushed tomatoes, goat cheese, jalapeño	17

## SANDWICHES

All sandwiches come with your choice of:  
Fries • Salad • Fruit

<b>LOBSTER CLUB</b> Lobster, sriracha mayonnaise, rustic country bread, heirloom tomatoes, applewood bacon, avocado	28
<b>SAGUARO POOL BURGER</b> GF Lettuce, tomato, onion, choice of cheese	20
<b>FALAFEL WRAP</b> VG Crispy chickpea fritter, baby iceberg lettuce, heirloom tomatoes, tangy tzatziki sauce	17
<b>GRILLED FISH SANDWICH</b> Charred shishito peppers and green aioli, purple cabbage slaw	23

## DESSERT

<b>PIÑA COLADA</b> Roasted pineapple, coconut gelato, Tahitian vanilla chantilly, peanuts	14
<b>STRAWBERRY SUNDAE</b> Strawberry & vanilla gelato, strawberries, coulis, whipped cream, hazelnut crumble	14
<b>THREE CHOCOLATE SUNDAE</b> Double dark chocolate, milk chocolate honey and white chocolate gelati, chocolate fudge, baby marshmallows, and whipped cream on a giant chocolate chip cookie	18

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.

# Where it's always adult swim.

## FROZEN

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

## MARGARITAS

<b>SKINNY</b>	15
Casamigos Blanco, lime juice, agave	
<b>VERDE</b>	16
Volcan Blanco, Ancho Reyes Verde, pineapple juice, lime juice, agave	
<b>MONSOON</b>	16
Patrón Blanco, coconut purée, watermelon juice, lime juice	
<b>PONCHE VIDA</b>	16
Blanco, coconut rum, hibiscus, lime juice	

## SESSION COCKTAILS

<b>DESERT GODDESS</b>	17
Limoncello, pomegranate liqueur, orange juice, sparkling wine	
<b>COUNTRY SPRITZ</b>	16
Blanco, amaro, Aperol, lemon juice, prosecco	
<b>SICILIAN SUMMER</b>	15
Sparkling rosé, Campari, club soda, grapefruit	
<b>CATALINA LEMONADE</b>	16
St. Germain, Lillet bBanc, rum agricole, lemon juice, tonic	

## FREE SPIRIT

<b>BLACKBERRY HIGBALL</b>	10
Seedlip Garden, blackberry, lime juice, agave, club soda	
<b>FAUX JITO</b>	10
Seedlip Spice & Grove, agave, mint, lime juice, club soda	

## DESERT LIBATIONS

<b>GARDEN COLLINS</b>	17
Vodka, fennel liqueur, pomegranate liqueur, lime juice, club soda, watermelon juice	
<b>SANTIAGO SUN</b>	15
Aged rum, pineapple juice, Aperol, lime juice	
<b>ROSÉ SANGRIA</b>	16
Rosé, St. Germain, pamplemousse liqueur, club soda	

## HARD SELTZERS & KOMBUCHA

<b>VIZZY</b> Assorted Flavors	11
<b>WHITE CLAW</b> Assorted Flavors	11
<b>TRULY</b> Assorted Flavors	11
<b>JUNESHINE</b> Hopical Citrus / Açai Berry	11
<b>HARD SELTZER OR KOMBUCHA BUCKET</b>	50

## WINE

<b>CHAMPAGNE &amp; SPARKLING</b>	
Riondo, Prosecco, Spumante DOC, IT	15/60
Chandon Brut Classic, Sparkling Wine, CA	16/65
Gruet, Méthode Champenoise, Brut Rosé, NM	15/60
Veuve Clicquot Yellow Label, Reims, FR	38/170
Moët & Chandon Imperial Brut, Epernay, FR	150
<b>WHITES &amp; ROSÉS</b>	
Terlato, Pinot Grigio, Colli Orientali del Friuli DOC, IT	22/84
Craggy Range, Sauvignon Blanc, Marlborough, NZ	16/65
Langlois-Chateau, Sancerre, Loire Valley, FR	21/90
Sanford, Chardonnay, Sta. Rita Hills, CA	18/75
The Palm by Whispering Angel, Provence, FR	16/65
<b>REDS</b>	
Ponzi Vineyards, Tavola, Pinot Noir, Willamette Valley, OR	20/85
Finca Nueva, Crianza, Temparnillo, Rioja, SP	17/70
Bodega Norton Reserva, Malbec, Mendoza, ARG	17/70
Daou Vineyards, Cabernet Sauvignon, Paso Robles	22/95

## BEER

<b>IMPORT   DOMESTIC   LOCAL</b>	
Corona Extra	9
Coors Light	9
Michelob Ultra	9
Miller Lite	9
State 48 Mango Wheat	10
Huss Desert Sage IPA	10
Seasonal Craft Beer	10
Heineken 0.0 Non-Alcoholic	8
<b>LET THE BUCKET BEGIN!</b>	45
Mix and Match any six domestic, import or local beers	
<b>DRAFT 16oz</b>	
Bud Light	10
Stella Artois	10
SanTan Juicy Jack Hazy IPA	11
State 48 Desert Vibes Mexican Lager	11