

Saguaro Grill



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APERITIVOS

SANTA FE CHICKEN WINGS

chicken wings marinated with honey, tequila
and jalapeno Tabasco sauce
\$5.50

NACHOS

blue and white corn chips covered
with your choice:

cheese and jalapenos
\$3.95

cheese, scallions, tomatoes,
guacamole, jalapenos
\$4.95

grilled chicken, tomatoes, scallions, black
beans, jalapenos and cheese
\$5.95

marinated pork, tomatoes, scallions, black
beans, jalapenos and cheese
\$5.95

BBQ BEEF QUESADILLA

sliced barbeque beef brisket in flour tortillas
with monterey jack, queso fresco, and
drizzled with an ancho sour cream sauce
\$5.90

DURANGO STACK

a stack of corn tortillas layered with
cheese and refried black beans,
garnished with guacamole
\$4.90

PECOS CHIPS AND DIP

a trio of white corn, red chili and blue corn
chips served with a tamale and cheese dip,
guacamole and sour cream
\$4.90

LA FIESTA PEPPERS

jalapeno peppers stuffed with
black beans and cheese, deep fried,
served with ancho sour cream sauce
\$3.90

CACTUS COMBO

appetizer platter consisting of chicken wings,
BBQ beef quesadilla, fried stuffed jalapeno
peppers, tamale cheese dip and guacamole
\$7.50

ENSALADAS Y SOPAS

SONAORAN SALAD

curly endive, romaine, julienne of
tortillas, jicama, and carrot, with a
chili-lime and honey vinaigrette
\$2.90

CHIMAYO SALAD

large version of the Sonaoran Salad
with pecans and queso fresco
\$5.60

MESCALERO SALAD

sliced beef brisket piled on a three bean
tostada with a charred tomato vinaigrette
\$6.40

SOUTHWESTERN CHICKEN COBB

grilled chicken tossed with bacon, tomatoes,
monterey jack cheese, mixed greens and
spicy croutons in a cilantro pesto dressing
\$6.75

TORTILLA SOUP

don't miss this!

Cup \$2.50

Bowl \$3.25

THE BIG BOWL SOUP

traditional hearty chicken broth with
chicken, rice, vegetables and tortillas,
all served in a huge bowl...this is a meal!

Big Bowl
\$5.95

Bowl
\$3.25

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ESPECIAL BIBIDAS

FROZEN DRINKS

CACTUS MARGARITA

\$3.25

FRUIT SANGRIA

\$2.95

STRAWBERRY MARGARITA

\$3.50

SAGUARO SWIRL

Layers of Margarita
and Sangria Topped
With Gran Marnier

\$3.75

FIESTA MARGARITAS

TOP SHELF

José Quervo Tequila
And Cointreau

\$4.00

GOLDEN RITA

Sauza Commemorative
Tequila and Gran Marnier

\$4.25

BLUE SUNSET

Herradura Gold Tequila
and Blue Curacao

\$4.25

PREMIUM SIPPIN' TEQUILA 2OZ.

El Tesoro Anejo

\$5.75

Herradura Gold

\$4.50

Sauza Commemorative Anejo

\$4.00

José Quervo Gold

\$3.25

BEER/CERVEZAS

DOMESTIC BOTTLES

Budweiser

Coo's Light

\$2.25

\$2.25

IMPORT BOTTLES

Negra Modella

\$2.75

Corona

Caliente

\$2.75

\$2.75

Dos Equis

\$2.75

DRAFT

Boulevard Pale Ale

\$2.00

NON-ALCOHOLIC BEER

Sharp's

\$2.25

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ESPECIAL BIBIDAS

WINES BY THE GLASS

\$3.25

MG Vallejo Family
of California Wines
Cabernet Sauvignon
Chardonnay
White Zinfandel

WE SERVE A PREMIUM WELL

\$3.25

Jack Daniel's
Dewar's
Bacardi
Smirnoff
Beefeater
José Cuervo
Rocks
\$3.50

NON-ALCOHOLIC DRINKS

Iced Tea
\$1.00
Coffee
\$1.00
Milk
\$.85

SODAS

\$1.00
Pepsi
Diet Pepsi
Sprite
Dr. Pepper

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PLATOS PRINCIPALES

ENCHILADAS

two enchiladas served with southwestern rice

cheese	shrimp diablo
\$4.95	\$6.95

chicken	beef
\$6.25	\$6.50

combo - choose any two
\$6.95

SANDWICHES

SONAORAN SANDWICH

grilled chicken salad tossed in an ancho pesto,
served on a crusty roll, with spicy fries

\$5.90

1/2 sandwich & cup of soup
\$5.25

PUERCO TORTA

sliced roasted pork with black beans, sauteed peppers and onions and our own southwestern sauce, all placed on a crusty roll, with spicy fries

\$6.25

1/2 sandwich & cup of soup
\$5.50

SAL'S CATFISH

fried catfish fillets with ancho sour cream, shredded lettuce, tomato on a crusty roll, with spicy onion rings

\$5.50

SPECIALTIES

MIGUEL'S BIG BAD BURRITOS

two flour tortillas rolled with potatoes, onions, peppers, black beans, queso fresco and an ancho-cilantro sauce, served with southwestern rice

\$6.00

add roasted pork
\$7.25

VEGETARIAN TACOS

two soft whole wheat tortillas filled with sauteed peppers, onions, beans, lettuce, monterey jack cheese with southwestern rice

\$5.80

SOUTHWESTERN STRIP STEAK

grilled 8 oz sirloin smothered with sauteed onions and peppers, with a tangy ancho sauce, served with a baked potato

\$11.50

SAMMIE'S CATFISH

farm raised catfish fillets dusted with pinenut flour and fried, served with jalapeno tartar sauce, corn relish and southwestern rice

\$8.75

PECOS PASTA

mixed flavored pasta shells tossed with grilled chicken, peppers and corn in a zesty lime tequila sauce

\$8.00

PLATOS CHIQUITOS Y POSTRES

black Beans	guacamole
\$1.25	\$2.50
southwestern rice	spicy onion rings
\$1.25	\$1.75
spicy fries	corn relish
\$1.75	\$1.25
tamale cheese dip	
\$2.50	

flourless chocolate torte with vanilla ice cream
\$3.95
tequilla lime cheesecake
\$3.75
sour cream apple pie with caramel sauce
\$3.50
cajeta - vanilla ice cream with coconut on a caramel sauce
\$3.25

N.A. — A.C.
Bar / Grill

Saguaro Grill

WHERE COOL CACTI PARTY.

(OR SOMETHING ENTERTAINING TO READ WHILE YOU WAIT FOR YOUR DINNER GUESTS.)

In the Sonoran Desert, between Phoenix and Tucson, a previously little known fiesta takes place every July and August during the rainy season. Little known, until two botanist brothers from Kansas City, Sal and Sammie Carnegiea, uncovered it. The following is their story:

For centuries conquistadors, campers and prospectors have stumbled out of the Sonoran foothills mumbling about "la fiesta." The celebration. When they told their stories of drunken debauchery and dancing saguaro cacti they were quickly diagnosed as "muy loco." Or, at the very least, victims of one too many nights alone with a bottle of tequila mescal.

But each one insisted. Their story was true.

These tales eventually caught the attention of the Carnegiea brothers, who were both on the faculty of Central Southern Desert University in Tempe. Together, they formulated a simple idea to study this mystery.

Their plan? Dress as large saguaro cacti and await the rainy season. Unfortunately, they left in September and had to wait in the desert for eleven months. But, their time was not wasted - Sal accidentally sat on a porcupine and Sammie was sprayed, almost daily, by a family of skunks.

Then... very... very... very... slowly... the... time... neared... for... the... rains.

It began gently. Grew stronger. Until a torrent of rain pounded their saguaro disguises.

Then suddenly. The rain stopped. As they heard the Mexican song "la Cucaracha" drift across the foothills. Building. And building. And building. Until even the ground pulsed with the Latin rhythm. The brothers whirled around trying to see the source of the hypnotic music. Stunned. They saw saguaro cacti and Joshua trees slowly forming a large circle. As a low murmur began rising to a chant - "Comer. Beber. Bailar." (Eat. Drink. Dance.) And the circle began to spin. Faster and faster and faster and faster...

Eight weeks later the Carnegiea brothers stumbled out of the desert. With a crazy look in their eyes and big smiles on their faces.

Forever marked by their experience, Sal and Sammie got "la fiesta" tattoos, returned to Kansas City and told their wild story to the owners of the Saguaro Grill.

We have captured some of the flavors and festivities of Sal and Sammie's unique southwest experience in our food and drink.

Salud!