

ESTD



1959

SAGUARO LAKE MARINA

SAGUARO LAKE GRILL MENU

STARTERS

PRETZELS **\$10**

(2) braided pretzels, beer cheese, stone ground mustard

NACHOS **\$16**

crispy tortilla chips, beer cheese, ground beef, pico de gallo, sliced jalapeno, cilantro, cotija

SALMON POKE * **\$19**

sashimi grade salmon, crispy wonton, jalapeno puree, cucumber, cilantro

SHRIMP STREET TACOS **\$14**

blackened shrimp, jalapeno puree, pico de gallo, cotija, cabbage

CRISPY WINGS **\$17**

jumbo wings, house made bbq sauce, ranch dressing

ONION RINGS **\$9**

beer battered onion rings, sweet chile sauce, ranch dressing

SANDWICHES

PASTRAMI RUEBEN **\$18**

marble rye, sliced pastrami, roasted sausage sauerkraut, swiss, 1000 island, choice of side

HOT HONEY PEPPERONI **\$19**

sourdough, pepperoni, fresh mozzarella, basil, tomato, hot honey drizzle, choice of side

HOT DOG **\$11**

jumbo beef frank, steamed bun, grilled onions, stone ground mustard, choice of side

COUNTRY FRIED BLT **\$18**

wheatberry, fried steak, lettuce, tomato, onion, crispy bacon, choice of side

SALADS

LOADED CAESAR **\$17**

romaine, chicken breast, cucumber, tomato, onion, croutons, parmesan

QUINOA quinoa, lentils, onion, tomato, **\$14**

cucumber, mixed greens, house-made lemon vinaigrette

SHRIMP CASHEW cabbage, shrimp, carrots, **\$19**

mandarin oranges, shaved carrots, roasted cashews, house-made sesame ginger

vinaigrette **HOUSE** **\$14**

mixed greens, shaved carrots, onions, tomato, house-made oregano vinaigrette

SIDES

WAFFLE FRIES, HOUSE-MADE SLAW, ONIONS RINGS (+\$1)

To us allergies are no joke. In our small kitchen things tend to get a little close together. Please let us know if you have any allergies so we can keep you enjoying the lake life!

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

SAGUARO LAKE GRILL. IT’S WHERE FLAVOR MEETS A GOOD TIME!



SAGUARO LAKE MARINA

ENTREES

FISH N CHIPS

\$19

hand battered mahi mahi, house-made slaw, waffle fries, tartar

BLACKENED SALMON ALFREDO

\$19

blackened filet, fettucine, house-made alfredo, parmesan

HAND-CRAFTED MEATBALLS

\$16

hand rolled meatballs, house-made marinara, crispy sourdough

BISTRO FILETS

\$20

bistro medallions, herb butter, house-made mashed potatoes

DESSERTS

DOCKSIDE SMORES

\$10

rich brownie, graham cracker, marshmallow, ice cream, chocolate drizzle,

LOCAL GELATO

\$9

locally crafted strawberry and lemon gelato

FRESH DAILY COOKIES

\$8

baked every morning. Just for you!

OFF THE GRILL

- 1) Choose your Style
- 2) Choose your Protein: Beef Patty, Chicken Breast, Turkey Patty, Beyond Meat
- 3) Choose your Side: waffle fries, house-made slaw, onion rings (+\$1)

CLASSIC

\$19

pretzel bun, cheddar, bacon, lettuce, tomato, onion

PASTRAMI

\$19

pretzel bun, swiss, pastrami, stone ground mustard

MUSHROOM SWISS

\$19

pretzel bun, grilled mushrooms, swiss, grilled onion, lettuce, tomato

ALFREDO MAC

\$19

pretzel bun, house-made alfredo mac, lettuce, tomato, onion

CHECK OUT OUR WEBSITE FOR UPCOMING EVENTS!

TIME FOR A NEW VIEW? CHECK OUT OUR SISTER PROJECT AT
SCORPION BAY MARINA!

BEVERAGES

We proudly serve Pepsi products! Pepsi, Diet Pepsi, Mountain Dew, Lemonade, Starry, Dr. Pepper & Root Beer. You can also put some pep in your step with a coffee or fresh tea!

Check out our cocktail menu for some hand-crafted cocktails and local beers! Keep it local, keep it fresh!

SAGUARO LAKE GRILL

Cocktails

- BLACKBERRY CITRUS BREEZE** \$12
Tito's, grapefruit, orange, juice, blackberry and mint
- LAKE DAZE** \$12
Coconut Rum, Banana Liqueur, pineapple juice, Jack Daniels float
- FISHHOOK** \$11
House - Infused Blackberry Vodka with club soda
- THE SAGUARO- MARGARITA** \$14
Patron Silver, Naranja Liqueur, fresh lime juice, sweet n sour
TRY IT SPICY with our house infused jalapeno tequila
- PRICKLY PEAR- MARGARITA** \$14
Patron Silver, Naranja Liqueur, fresh lime juice, prickly pear sweet n sour
- BARREL OLD- FASHIONED** \$13
Maker's Mark, banana simple syrup, bitters, orange twist, cherry
- OCOTILLO- MOJITO** \$12
Bacardi Rum, fresh cucumber, fresh mint, fresh lime juice, agave nectar, splash of soda, water
- CHOLLA- MOSCOW MULE** \$12
House - Infused Blackberry Vodka, ginger beer, fresh lime juice, fresh mint
- I GOT PRICKED PAIN KILLER** \$12
Dark Rum, Coconut Alchemist, orange juice, pineapple juice

Wines

- WHITE SANGRIA** \$10
- CHARDONNAY** \$10
- PINTO GRIGIO** \$10
- PRISONERS RED BLEND** \$12
- CABERNET SAUVIGNON** \$10
- PINOT NIOR** \$10
- AMERICAN CHAMPAGNE** \$12

Highnoon Seltzers

- \$7
- VODKA
- MANGO**
- PINEAPPLE**
- BLACKCHERRY**
- WATERMELON**
- TEQUILA
- GRAPEFRUIT**



Bottles & Cans



Craft Beer

MOTHER ROAD TOWER STATION IPA FLAGSTAFF

OAK CREEK NUT BROWN ALE SEDONA

LEFT HAND NITRO MILK STOUT COLORADO

HUSS RIO SALADO MEXICAN LAGER TEMPE

FOUR PEAKS WOW WHEAT ALE TEMPE

SAN TAN LIL ORANGE ALIEN HAZY IPA CHANDLER

FOUR PEAKS BAD BIRDY GOLDEN ALE TEMPE

COLLEGE STREET BIG BLUE VAN FLAGSTAFF
BLUEBERRY WHEAT

CIDER /CIDER CORPS APPLE CIDER MESA

Domestic

COORS BANQUET
COORS LIGHT BUD
LIGHT MICHELOB
ULTRA

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NON-ALCOHOLIC

COORS EDGE NA SIERRA
NEVADA NA

Draft Beer

ASK ABOUT OUR SEASONAL HANDLE

UNCLE BEARS IRISH RED ALE GILBERT \$9 **BARRIO BLONDE**

TUCSON \$9

MOTHER ROAD LIMITED VISIBILITY FLAGSTAFF \$9 **HAZY**
IPA

HUSS AZ LIGHT LAGER TEMPE \$9

\$9 **THE SHOP BEER CO. CHURCH MUSIC** TEMPE **JUICY IPA**



All items are subject to a 1.8% tax for the Forest Service