

ANTOJITOS

- Traditional Guacamole**.....8
Crushed Hass avocados, cilantro, lime, onion and serrano chiles.
Served with pico de gallo, warm chips and Cactus salsa.
- Carlito's Way Guacamole**.....10
Cactus guacamole, with smoked bacon, poblano chiles, charred tomato salsa, and topped with cotija cheese.
- Austin Style Guacamole**.....11
The best of both worlds. Our traditional guacamole smothered in green-chile queso and topped with pico de gallo.
- Camarones D' El Diablo**.....12
Crispy prawns, spicy diablo sauce, coriander-pasilla slaw, mango-pineapple mojo.
- Smoked Chicken Quesadilla**.....9
Bacon, poblano chile rajas, jack cheese, buttermilk crema, green onions, charred tomato salsa.
- Roasted Mushroom Quesadilla**.....9
Oaxaca and fontina cheese, roasted cremini mushrooms, chimichurri, cotija cheese, chile de arbol salsa.
- Tex Mex Queso**.....9
Green chile-cheese dip, housemade chorizo, red onion, cilantro, tortilla chips.

SOPAS & ENSALADAS

- Tortilla Soup**.....5/9
Shredded chicken, ancho chiles and fire-roasted tomatoes, with fresh avocado, chopped cilantro, blue corn tortilla strips.
Bowl served with fresh housemade corn masa sopes.
- New Mexico Green Chile Soup**.....5/9
Hatch green chiles, tomatoes, buttermilk crema, cilantro.
Bowl served with fresh housemade corn masa sopes.
- Casa Salad**.....6.5
Mixed greens, verduras escabeche, roasted pumpkin seeds, coriander pasilla vinaigrette.
- Spiced Caesar***.....11.5
Romaine hearts, spicy cotija croutons, black beans, roasted corn, smoky Caesar dressing. Small size 7.5

ADDITIONS Grilled Chicken 3.5 ★ Grilled Prawn Skewer 4.5

- Smoked Chicken Chop Chop**.....16.5
Romaine hearts, bacon, red pepper, radish, olives, panela cheese, garbanzo beans, pico de gallo, pepitas, cotija, chipotle-balsamic vinaigrette.
- Skirt Steak Salad***.....18
Grilled St. Helens skirt steak, mixed greens, bacon, pico de gallo, red onion escabeche, avocado, Point Reyes Farmstead Blue Cheese, chipotle-balsamic vinaigrette.



CACTUS

TAKEOUT

* This dish may contain raw or undercooked meat, poultry, eggs, or seafood. Such items may increase your risk of foodborne illness, especially if you have medical conditions.

If you are gluten intolerant, ask for our Gluten Free Menu. Please let us know directly if you have a food allergy. Normal kitchen operations involve shared cooking and preparation areas, and we will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while dining at Cactus.

PLATOS

- Sonoran Spa Chicken**.....16.5
Grilled chicken breast and portobello mushroom, sautéed spinach, vegetable escabeche, cotija cheese, pepitas, sunshine mojo and lime chimichurri.
- Brisket Burrita Leñera**.....15.5
Applewood smoked brisket, jack cheese, guacamole, pico de gallo, Spanish rice, cumin black beans, New Mexico green chile sauce, buttermilk crema.
- Chimichanga**.....15.5
Crisp flour tortilla, jack cheese, green chile sauce, pico de gallo, fresh guacamole, sour cream, served with Spanish rice and cumin black beans.
YOUR CHOICE Chicken ★ Chorizo ★ Brisket ★ Jackfruit Tinga
- Chicken Fried Chicken**.....17
Chicken breast, chorizo gravy, spicy baby red jacket mashers, pico de gallo.
- Carne Asada***.....22.5
St. Helens skirt steak, spicy ancho chile salsa, chile-lime corn, refried black beans, queso blanco, grilled knob onion, housemade corn tortillas.

FAJITAS

Served in a sizzling hot skillet with Spanish rice, cumin black beans and caramelized onions. Served with fresh guacamole, sour cream, jack cheese, lettuce, pico de gallo and choice of flour or housemade corn tortillas on the side.

CHOOSE YOUR STYLE

- Portobello-Vegetable Escabeche**.....16.5
- Grilled Chicken**.....17.5
- Cilantro-Lime Prawns**.....18.5
- Grilled Skirt Steak***.....19.5

ENCHILADAS

Stackd Sante Fe style served with Spanish rice and cumin black beans.

- Butternut Squash**.....16
Crisp white corn tortillas, jack cheese, goat cheese, sautéed spinach, roasted butternut squash, caramelized onions, mole rojo, guacamole.
- Green**.....15.5
Blue corn tortillas, shredded chicken, jack cheese, tomatillo salsa, sour cream.

- Chimayo**.....16
Blue corn tortillas, chicken, housemade chorizo, spicy green chile sauce, jack cheese, sour cream, pico de gallo.

TACOS

Two tacos with housemade corn tortillas—hand-pressed daily. Served with Spanish rice and cumin black beans. We'd be happy to substitute lettuce cups for tortillas on request.

- Camarones**.....16.5
Prawns, spicy diablo sauce, ginger mango slaw, cilantro, buttermilk crema.
- Pollo**.....15.5
Ancho chile marinated chicken breast, charred tomato salsa, jack cheese, guacamole, cotija cheese, cilantro.

- Jackfruit Tinga**.....15
Spicy jackfruit tinga, avocado, red onion escabeche, cotija cheese, cilantro.

- Braised Brisket**.....16.5
Applewood-smoked brisket, cascabel salsa, jack cheese, red onion escabeche, cilantro.

DESSERT

- Three Milk Cuban Flan**.....7.5
So good it comes with a money back guarantee.