

## APERITIVOS & ENSALADAS

- CACTUS HOUSE NACHOS** **\$8.95**  
Corn tortillas placed in a bed of beans topped with onions, tomatoes, olives, mild green chiles and smothered in Monterey jack cheese. Add chicken or sirloin chili for \$2.95
- CHICKEN WINGS** **\$8.95**  
A full pound of wings served with blue cheese dressing & celery in your choice of:  
HOT & SPICY – our traditional style;  
HONEY HABANERO – Vermont honey paired with the scorch of the Yucatan habanero  
BBQ – our mild in house BBQ sauce
- HOMEMADE JALAPENO POPPERS** **\$9.95**  
Fresh jalapenos stuffed with a chipotle cheese blend dipped in a beer batter and fried. Served with sour cream. BEWARE these might be HOT!!
- FRIED CALAMARI** **\$9.95**  
The BEST calamari in town! Served with cocktail sauce.
- MINI CHIMICHANGAS** **\$6.95**  
Your choice of chicken, beef, or bean filling wrapped in a flour tortilla and deep-fried. Served with our sour cream salsa.
- COCONUT SHRIMP** **\$9.95**  
Coconut crusted shrimp served with a raspberry orange chipolte dipping sauce over a bed of mesculn greens.
- SHRIMP COCKTAIL** **\$9.95**  
Served with a cocktail salsa.
- ENSALADA DE LA HACIENDA** **\$5.25**
- CAESAR SALAD** **\$8.25**  
with grilled chicken or shrimp \$12.95
- CHALUPA** **\$12.95**  
A crisp flour tortilla topped with your choice of chicken chili, shredded sirloin, or beans served warm with melted Monterey jack cheese and topped with a house salad & a garnish of sour cream.

**Kid's Menu, Small Plates, Fajitas and other items on the back.**

### ENTRADAS

<b>ENCHILADAS</b>	<b>\$15.25</b>	<b>QUESADILLA</b>	<b>\$15.95</b>	<b>SOFT TACOS</b>	<b>\$13.25</b>
<b>CHIMICHANGA</b>	<b>\$15.95</b>	<b>BURRITOS</b>	<b>\$15.25</b>		

*For each of the above, choose any of the following fillings:  
Chicken Chile, Shredded Sirloin Chile, Pork Verde, Chorizo*

**SPECIAL COMBINATION** **\$17.95**  
An enchilada, a burrito topped with salsa verde and a soft taco, all with your choice of fillings. Served with Spanish rice, beans and a garnish of sour cream.  
Substitute a Chile Relleno for any one of the above for \$2.95

## ESPECIALES DE LA CASA

<b>CHILE RELLENOS</b>		<b>\$16.25</b>
Two fresh roasted New Mexico chiles stuffed with Cabot Cheddar, dipped in egg batter then sautéed golden brown and topped Christmas style, melted jack cheese & a garnish of sour cream.		
<b>THE CALIFORNIAN ENCHILADA</b>		<b>\$17.95</b>
Grilled chicken breast, guacamole and Cabot cheddar cheese layered between corn tortillas and topped with red sauce, melted jack, lettuce, tomatoes, onions & sour cream.		
<b>TRES SHROOM QUESADILLA</b>		<b>\$17.95</b>
A 10" flour tortilla filled with mushrooms, spinach, chevre cheese and melted jack cheese grilled then folded. Topped with lettuce, tomatoes, onions and a garnish of sour cream.		
<b>TALAPIA TACOS</b>		<b>\$16.25</b>
Pan seared talapia dusted with Cactus chipotle seasonings on two grilled flour tortillas topped with a Caesar salad and a garnish of sour cream.		
<b>ROJO VERDE ENCHILADA</b>		<b>\$16.95</b>
A New Mexico style pork verde enchilada. Slow cooked pork simmered in our verde sauce stacked between corn tortillas with jack & cheddar cheeses topped off with red sauce, melted jack cheese, sour cream.		
<b>SOUTH WESTERN GRILLED VEGETABLE ENCHILADAS</b>		<b>\$16.95</b>
Grilled summer squash, zucchini, Bermuda onions, sweet red, green & yellow bell peppers brushed with olive oil, garlic and fresh herbs stacked between crispy flour tortillas then topped with red sauce, melted jack, and a garnish of sour cream.		
<b>RANCH CAMP RIBS</b>	<b>FULL RACK</b>	<b>\$20.95</b>
	<b>HALF RACK</b>	<b>\$15.95</b>
St. Louis pork ribs smoked in-house with maple wood, lightly glazed with our house BBQ sauce OR our ancho BBQ sauce. Served with jicama slaw and French fries.		
<b>PULLED PORK TACOS</b>		<b>\$16.25</b>
In house smoked pork on 2 corn tortillas with Cabot chipotle cheddar and topped with jicama slaw. Served with Spanish rice & beans.		
<b>CHORIZO &amp; PULL PORK ENCHILADAS</b>		<b>\$17.95</b>
Chorizo sausage and in house smoked pulled pork layered between crispy flour tortillas with Cabot Cheddar and topped with roasted green chile sauce and melted jack cheese. Served with Spanish rice and black beans.		
<b>ADOBOS PORK LOIN TACOS</b>		<b>\$15.95</b>
Shaved pork loin roasted with Adobos rub served on corn tortillas topped with shredded green cabbage, pickled onions, Queso fresco and drizzled with a Hatch red chile sauce.		
<b>PORK AVODADA</b>		<b>\$15.95</b>
A Chimayo red chile pork stew wrapped in corn tortillas topped with New Mexico green chile sauce and Queso fresco. Served on a bed of black beans and Spanish rice.		
<b>GRILLED FLANK STEAK CHIMI CHURRI</b>		<b>\$18.95</b>
Brushed with a Mojito marinade and topped with a cilantro garlic chimi churri sauce. Served with asparagus and Spanish rice.		

*All of our entradas can be made with SALSA VERDE (mui caliente!! – HOT)*

## SIZZLING FAJITAS

A platter filled with your choice of strips of chicken or sirloin, shrimp, grilled veggies or in-house smoked duck. All brushed with our avocado lime butter over sautéed onions & peppers, Spanish rice & beans. Served with shredded jack cheese, Pico de gallo, sour cream, guacamole and two warm tortillas, so you can roll your own.

<b>GRILLED VEGGIES</b>	<b>\$13.95</b>	<b>CHICKEN</b>	<b>\$16.95</b>	<b>SIRLOIN</b>	<b>\$16.95</b>
<b>SHRIMP</b>	<b>\$16.95</b>	<b>IN-HOUSE SMOKED DUCK</b>	<b>\$15.25</b>		

### SMALL PLATES

<b>ENCHILADA</b>	<b>\$5.95</b>
<b>QUESADILLA</b>	<b>\$7.95</b>
<b>TACO</b>	<b>\$4.95</b>
<b>CHILE RELLENO</b>	<b>\$7.25</b>
<b>BURRITO</b>	<b>\$?</b>

### JUST FOR KIDS

<b>TACO</b>	<b>\$5.50</b>
<b>KID'S QUESADILLA</b>	<b>\$7.95</b>
<b>CHICKEN FINGERS</b>	<b>\$6.95</b>
<b>CHEESE &amp; CHIPS</b>	<b>\$5.95</b>
<b>MEXICAN GRILLED CHEESE</b>	<b>\$5.75</b>
<b>HOT DOG</b>	<b>\$5.75</b>

### SIDES

<b>GUACAMOLE</b>	<b>\$5.95</b>
<b>(MADE FRESH DAILY)</b>	
<b>SOUR CREAM</b>	<b>LG \$2.25 SM \$1.00</b>
<b>RICE</b>	<b>\$1.95</b>
<b>BEANS</b>	<b>\$1.95</b>
<b>FLOUR TORTILLAS (2)</b>	<b>\$1.00</b>
<b>FRENCH FRIES</b>	<b>\$2.95</b>
<b>SIDE SALSA</b>	<b>\$0.75</b>

### POSTRES

Our selection of sweets changes daily, so please ask your server.

## RULES OF THE HOUSE

- Enjoy our fresh TORTILLA CHIPS & SALSA compliments of house
- One check per table (NO separate checks)
- 18 % gratuity MAY BE added to parties of 6 or more
- NO CELL PHONES PLEASE out of respect to fellow patrons
- We love children BUT for their safety, we require you to keep them with you at all times. Thank You
- All of our entradas can be made with SALSA VERDE (caliente – HOT)
- Our POPPERS are HOMEMADE from scratch, like everything else on the menu. WARNING when you pop a few of these beauties in your mouth, you'll know it!
- Life's TOO short to drink CHEAP tequila!
- ABSOLUTELY NO WHINING ALLOWED

*\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness—especially if you have certain medical conditions.*

### Have you tried DEANO'S JALAPENOS?

This unique snack food was created here at the Cactus Cafe. You won't find anything else like it!

Available for purchase in pre-packaged bags from your server or on-line at [www.deanosjalapenos.com](http://www.deanosjalapenos.com).

### Do you have a SPECIAL EVENT or FUNCTION coming up?

Consider The Cactus for all your off-site catering needs. Personalize menu planning, creative event ideas, great service.