



antojitos

GUACAMOLE
Crushed Hass avocados, cilantro, lime, onion and serrano chiles, with pico de gallo and warm chips and salsa. 6

CHIPS & SALSA
Warm homemade corn chips and Cactus salsa casera. 2 per order

GRILLED JALAPEÑOS
Herbed goat cheese, bacon, buttermilk crema. 6

GOAT CHEESE QUESO FUNDIDO
Roasted garlic, pepper rajas, house-made white corn tortillas. 7

BLUE CORN CALAMARI
Crispy jalapeños, lime chimichurri and smoked Fresno aloli. 8

SCALLOP + PRAWN CECICHE*
Organic blue corn tostadas, guacamole, mango, sour orange, cilantro, red onion escabeche. 8.5

NAVAJO FRY BREAD
Served with amber honey for dipping. 3

NACHOS
Roasted corn, black olives, jalapeños, pico de gallo, charred tomato salsa, buttermilk crema, guacamole. 12 Half portion 8
Add: Natural chicken, house-made chorizo, grilled natural skirt steak or carnitas 2

CAMARONES D' EL DIABLO
Crispy white Mexican prawns, spicy Diablo sauce, coriander-pasilla verduras escabeche, mango-pineapple mojo. 7.5

TORTILLA SOUP
Shredded chicken, ancho chiles and fire-roasted tomatoes topped with fresh avocado, chopped cilantro, blue corn tortilla strips. Cup, 3
Bowl with fresh house-made corn masa sopes. 6.5

CASA SALAD
Mixed greens, verduras escabeche, roasted pumpkin seeds, coriander-pasilla vinaigrette. 4.5

SPICED CAESAR*
Romaine hearts, spicy Cotija croutons, black beans, roasted corn, smoky Caesar dressing. 7 Small, 5.5
Add: Grilled chicken 2.5 Grilled prawn skewer 3.5

SMOKED CHICKEN CHOP CHOP
Romaine hearts, bacon, red pepper, radish, jalapeño chiles, olives, pico de gallo, pepitas, Cotija cheese. 11.5

GRILLED SKIRT STEAK*
Grilled natural skirt steak, mixed greens, bacon, pico de gallo, red onion escabeche, avocado, Point Reyes Farmstead blue cheese, chipotle-balsamic vinaigrette. 12.5

entradas

TORTAS
Bolillo bread, smoked Fresno aioli, queso blanco, jalapeños, lettuce, red onion escabeche, yuca fries, chipotle ketchup. Choice of carnitas, braised brisket or Anaheim chile relleno. 10.5

CACTUS FAJITAS*
Served in a sizzling skillet with Spanish rice, cumin black beans and caramelized onions. Guacamole, sour cream, Jack cheese, lettuce, pico de gallo and warm flour tortillas on the side.
• Grilled portobello-vegetable escabeche 10.5 • Grilled natural skirt steak 12.5
• Grilled natural chicken breast 11.5 • Grilled white Mexican prawns 13

HOUSE CHIMICHANGA
Crisp flour tortilla, Jack cheese and green chile sauce with pico de gallo, guacamole and sour cream with Spanish rice and cumin black beans. Choice of natural chicken, house-made chorizo, seafood, carnitas, braised brisket or grilled portobello-vegetable escabeche. 10

BURRITA LEÑERA
Choice of local natural shredded chicken, carnitas, carne asada, chorizo or vegetable escabeche with Spanish rice, black beans, green chile sauce, cheese, buttermilk crema, pico de gallo and guacamole. 10

SMOKED CHICKEN QUESADILLA
Bacon, poblano chile rajas and buttermilk crema. 10

ROASTED WILD MUSHROOM QUESADILLA
Poblano rajas, caramelized onions, goat cheese, cascabel salsa, buttermilk crema, cilantro. 10

PABLO'S SPECIAL
Smoked chicken chop chop salad or bowl of soup with a small smoked chicken or roasted wild mushroom quesadilla. 10

SONORÁN SPA CHICKEN
Grilled natural chicken breast and portobellini mushroom, sautéed spinach, vegetable escabeche, Cotija cheese, pepitas, sunshine mojo and lime chimichurri. 11

SEAFOOD
White Mexican prawns, wild Magdalena Bay scallops, Pacific snapper, blue corn tortillas, Jack cheese, sherry-tomatillo cream sauce, blistered corn salsa, charred tomato salsa. 12.5

BUTTERNUT SQUASH
Crisp white corn tortillas with Jack and goat cheeses, sautéed spinach, roasted butternut squash, caramelized onions, mole rojo, guacamole. 11

CHIMAYO
Blue corn tortillas layered with natural local chicken, house-made chorizo and spicy green chile sauce. 11

GREEN
Blue corn tortillas and shredded chicken with Jack cheese, garlicky tomatillo salsa and sour cream. 10.5

tacos
house-made white corn tortillas served with Spanish rice and cumin black beans.

CARNITAS YUCATECAS
Carlton Farms natural achiote pork roasted in banana leaves served with caramelized pineapple, Cotija cheese, red onion escabeche. 10

POLLO
Natural chicken breast, lettuce, Jack cheese, pico de gallo, guacamole and buttermilk crema. 10

PESCADO
Crispy market fresh fish, coriander-pasilla slaw, pico de gallo, buttermilk crema. 11

CAMARONES
Crispy white Mexican prawns, spicy diablo sauce, ginger and mango slaw. 11

CARNE ASADA*
Griddled all natural skirt steak, Jack cheese, shredded lettuce, buttermilk crema, blistered corn salsa. 11

BRAISED BRISKET
Chile braised, apple wood smoked all natural beef brisket, cascabel salsa, red onion escabeche, Jack cheese. 10.5



MADISON PARK
4220 East Madison

ALKI BEACH
2820 Alki Avenue SW

KIRKLAND
121 Park Lane

SOUTH LAKE UNION
350 Torrey Avenue North

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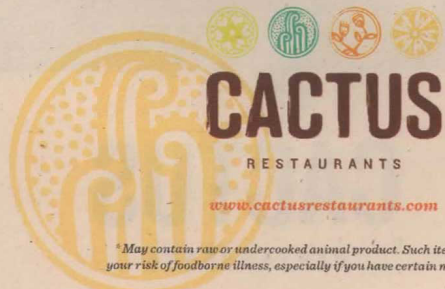
* May contain raw or undercooked animal product. Such items may increase your risk of foodborne illness, especially if you have certain medical conditions

dinner



- antojitos** **GUACAMOLE**
Crushed Hass avocados, cilantro, lime, onion and serrano chiles, with pico de gallo and warm chips and salsa. 6
- ROASTED WILD MUSHROOM QUESADILLA**
Poblano rajas, caramelized onions, goat cheese, cascabel salsa, buttermilk crema, cilantro. 6
- GRILLED JALAPEÑOS**
Herbed goat cheese, bacon, buttermilk crema. 6
- GOAT CHEESE QUESO FUNDIDO**
Roasted garlic, pepper rajas, house-made white corn tortillas. 7
- BLUE CORN CALAMARI**
Crispy jalapeños, lime chimichurri and smoked Fresno añoli. 8
- CHARRED ASPARAGUS**
Finished with lime and smoked Fresno añoli. 6
- SCALLOP + PRAWN CEVICHE***
Organic blue corn tostadas, guacamole, mango, sour orange, cilantro, red onion escabeche. 8.5
- We use zero trans-fat cooking oil*
- NACHOS**
Roasted corn, black olives, jalapeños, pico de gallo, charred tomato salsa, buttermilk crema, guacamole. 12 Half portion, 8
Add: Natural chicken, house-made chorizo, griddled natural skirt steak or carnitas 2
- NAVAJO FRY BREAD**
With amber honey for dipping. 3
- CAMARONES D' EL DIABLO**
Crispy white Mexican prawns, spicy Diablo sauce, coriander-pasilla verduras escabeche, mango-pineapple mojo. 7.5
- SMOKED CHICKEN QUESADILLA**
Bacon, poblano chile rajas and buttermilk crema. 6

- sopa y ensaladas** **TORTILLA SOUP**
Shredded chicken, ancho chiles and fire-roasted tomatoes topped with fresh avocado, chopped cilantro, blue corn tortilla strips. Cup, 3
Bowl with fresh house-made corn masa sopes. 6.5
- CASA SALAD**
Mixed greens, verduras escabeche, roasted pumpkin seeds, coriander-pasilla vinaigrette. 4.5
- SPICED CAESAR***
Romaine hearts, spicy Cotija croutons, black beans, roasted corn, smoky Caesar dressing. 7 Small, 5.5
Add: Grilled chicken 2.5 Grilled prawn skewer 3.5
- SMOKED CHICKEN CHOP CHOP**
Romaine hearts, bacon, red pepper, radish, jalapeño chiles, olives, pico de gallo, pepitas, Cotija cheese. 13
- GRILLED SKIRT STEAK***
Grilled natural skirt steak, mixed greens, bacon, pico de gallo, red onion escabeche, avocado, Point Reyes Farmstead blue cheese, chipotle-balsamic vinaigrette. 14.5



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dinner



- entradas** **CHILE RELLENO**
Toasted quinoa, roasted wild mushrooms, poblano rajas, grilled red onion, Laura Chenel's goat cheese, New Mexico red chile sauce, mixed greens, lime vinaigrette, pepitas. 14
- SONORAN SPA CHICKEN**
Grilled natural chicken breast and portobellini mushroom, sautéed spinach, vegetable escabeche, Cotija cheese, pepitas, sunshine mojo and lime chimichurri. 14.5
- CACTUS FAJITAS***
Served in a sizzling skillet with Spanish rice, cumin black beans and caramelized onions. Guacamole, sour cream, Jack cheese, lettuce, pico de gallo and warm flour tortillas on the side.
• Grilled portobello-vegetable escabeche 15 • Grilled natural skirt steak 17.5
• Grilled natural chicken breast 16.5 • Grilled white Mexican prawns 18
- NAVAJO TORTA**
Indian fry bread, annatto beans, Jack cheese, shredded lettuce, guacamole, sour cream and pico de gallo. 11 Add chicken, carnitas, braised brisket or house-made chorizo 2
- HOUSE CHIMICHANGA**
Crisp flour tortilla. Jack cheese and green chile sauce with pico de gallo, guacamole and sour cream with Spanish rice and cumin black beans. Choice of natural chicken, house-made chorizo, seafood, carnitas, braised brisket or grilled portobello-vegetable escabeche. 13.5
- CHICKEN FRIED CHICKEN**
Natural chicken breast, chorizo gravy, spicy baby red jacket potato mashers, pico de gallo. 15.5
- GRILLED SKIRT STEAK***
All natural skirt steak, chimichurri, rajas salsa, Cotija cheese, annatto beans, house-made corn tortillas. 17
- enchiladas** **SEAFOOD**
stacked Santa Fe style and served with Spanish rice and cumin black beans.
White Mexican prawns, wild Magdalena Bay scallops, Pacific snapper, blue corn tortillas, Jack cheese, sherry-tomatillo cream sauce, blistered corn salsa, charred tomato salsa. 15.5
- BUTTERNUT SQUASH**
Crisp white corn tortillas with Jack and goat cheeses, sautéed spinach, roasted butternut squash, caramelized onions, mole rojo, guacamole. 14
- CHIMAYO**
Blue corn tortillas layered with natural local chicken, house-made chorizo and spicy green chile sauce. 14
- GREEN**
Blue corn tortillas and shredded chicken with Jack cheese, garlicky tomatillo salsa and sour cream. 15.5

- tacos** **CARNITAS YUCATECAS**
house-made white corn tortillas served with Spanish rice and cumin black beans.
Carlton Farms natural achiotte pork roasted in banana leaves served with caramelized pineapple, Cotija cheese, red onion escabeche. 13
- POLLO**
Natural chicken breast, lettuce, Jack cheese, pico de gallo, guacamole and buttermilk crema. 13
- PESCADO**
Crispy market fresh fish, coriander-pasilla slaw, pico de gallo, buttermilk crema. 14.5
- CAMARONES**
Crispy white Mexican prawns, spicy diablo sauce, ginger and mango slaw. 14.5
- CARNE ASADA***
Griddled all natural skirt steak, Jack cheese, shredded lettuce, buttermilk crema, blistered corn salsa. 14.5
- BRAISED BRISKET**
Chile braised, apple wood smoked all natural beef brisket, cascabel salsa, red onion escabeche, Jack cheese. 13.5

dessert



- postres** **THREE MILK CUBAN FLAN**
5.5
- COWGIRL BROWNIE**
House-made Ibarra chocolate brownie, Olympic Mountain's vanilla bean ice cream, peanut butter cajeta, chipotle brittle. 6.5
- EL CAPITAN'S ICE CREAM FAVORITES**
Choice of toasted coconut, dulce de leche with salted caramel swirl or Mexican vanilla bean. 4
- BANANAS DULCE**
Caramelized brown sugar, Myers' dark rum, Olympic Mountain's toasted coconut ice cream. 6.5

