

CACTUS

MODERN MEXICAN & CANTINA
by venue

HAPPY HOUR

daily 4pm-7pm

HOUSE CHIPS AND SALSA 2.00 **GF**

our fire roasted tomato salsa and corn tortilla chips

NACHOS 6.00 **GF**

fresh fried corn tortilla chips, layered with melted cheddar jack cheese, topped with your choice of **authentically crafted meat**, served with fresh sliced jalapeno, pico de gallo, guacamole, crema mexicana, and shredded lettuce

HOUSE MADE DIPS SAMPLER 12.00 **V**

combination of our house made queso dip, made to order guacamole, and refried pinto bean dip, with corn tortilla chips

SALSO TRIO 7.00 **GF**

roasted tomatillo salsa verde, chipotle tomatillo salsa, picco de gallo with house corn tortilla chips and chicharron

RINGS AND QUESO 5.00 **V**

masa battered onion rings, house made queso dip, venue ancho chili seasoning

CHICKEN WINGS 10.00 **GF**

six chicken wings tossed in your choice of sauce:
chipotle love sauce, prickly pear bbq, or house fresno hot sauce

BACON-WRAPPED STUFFED JALAPENOS 5.00 **GF**

jalapeno stuffed with cream cheese, wrapped in bacon and roasted until tender and crisp, served with house queso dip

ANCHO CHILI HONEY GLAZED SHRIMP 9.00 **GF**

five shrimp sautéed and glazed in ancho chile and honey served atop house made corn salsa and garnished with pickled avocado and cilantro

SALMON QUESADILLA 9.00

three corn quesadillas stuffed with salmon, mexican cheese blend, and pineapple, topped with pineapple salsa, sweet ginger sauce, cholula aioli, cilantro

CHICHARRON GRANDE 5.00 **GF**

giant house made crispy ancho seasoned pork rind served with house queso and your choice of salsa

\$5 Cocktails

Margarita (frozen or draft)
Mexico City Mule
Tincho Classico
Old Fashioned
Classic Daquiri
Moscow Mule
Lemon Drop Martini
Paloma
Classic Collins

\$5 Glasses of Wine

Red
Fronterra Cabernet
Gato Negro Malbec
White
Fronterra Chardonnay
New Age White

\$1 off Draft Beer

\$3 Domestic Bottled Beer

\$3 Well Drinks

CACTUS BITES

CACTUS SIPS