

START AND SHARE

SZECHUAN CHICKEN LETTUCE WRAPS RF

sweet and spicy szechuan glaze, peanuts, wontons, korean chili sauce, spicy yogurt. 15%

SPICY CHICKEN

sweet chili glaze, crispy wontons, green onions. 12

POTATO SKINS

blended cheeses, alder smoked bacon, green onions, spicy yogurt. 11¼

ROB'S FLATBREAD RF

caramelized onions, grape tomatoes, feta, goat cheese, basil pesto, wild arugula, balsamic glaze. 12¾

TUNA TATAKI RF

seared ocean wise™ albacore, papaya slaw, pine nuts, yuzu vinaigrette, micro cilantro. 15

RAVIOLI + PRAWN TRIO RF

butternut squash and mascarpone ravioli, truffle butter sauce, jumbo prawns, pine nuts. 13½

KOBE STYLE MEATBALL TRIO RF

roasted tomato sauce, freshly grated parmesan. 12

CRISPY YAM FRIES

garlic aioli. 8¼

SUSHI POCKET TRIO

wild ocean wise™ smoked salmon, avocado, seasoned rice, pea shoots, tofu, tobikko. 12½

CALAMARI

peppers, jalapenos, dill, tzatziki, chipotle aioli. 13

MINI BURGERS

certified angus beef®, cheddar, alder smoked bacon, red pepper relish. 12¾

CHICKEN WINGS

hot, thai or extra hot. 11½ | celery and blue cheese. +1¾

EDAMAME

steamed soybeans, sea salt. 7½

CRISPY DRY RIBS

sea salt, cracked pepper. 10¾

STEAKS

CREOLE STEAK + PRAWNS

9oz certified angus beef® sirloin, cajun spices, spicy creole butter, white wine sautéed creole jumbo prawns, buttered mashed potatoes, roasted asparagus. 35

MILLIONAIRE'S CUT

7oz chargrilled AAA filet mignon, white wine sautéed creole jumbo prawns, buttered mashed potatoes, roasted asparagus. 39

PEPPERCORN NEW YORK STRIPILOIN RF

12oz certified angus beef® striploin, pernod peppercorn demi-glaze, buttered mashed potatoes, roasted asparagus. 36¾

FOUR MUSHROOM SIRLOIN RF

7oz certified angus beef® sirloin, shiitake, portabello, button and crimini mushroom demi-glaze, buttered mashed potatoes, roasted asparagus. 28¼

PEPPERCORN SIRLOIN RF

9oz certified angus beef® sirloin, pernod peppercorn demi-glaze, buttered mashed potatoes, roasted asparagus. 29¼

CREATE YOUR OWN STEAK

served with buttered mashed potatoes, roasted asparagus.

CHOOSE YOUR CUT

7oz sirloin. 24 | 9oz sirloin. 26 | 12oz ny striploin. 33½ | 7oz AAA filet. 31½

ADD TO YOUR STEAK

sautéed creole jumbo prawns. 7½ | blackened with creole butter. 1½
pernod peppercorn demi-glaze. 3¼ | four mushroom demi-glaze. 4¼

FRESH GREENS

QUINOA SALAD RF

quinoa, arugula, feta, snap peas, raisins, capers, grape tomatoes, red peppers, spicy pecans, sherry vinaigrette. 13½
add chicken. +5

RAINCOAST GREENS

organic greens, grilled chicken breast, avocado, feta, spicy pecans, egg, lemon-thyme vinaigrette. 16¾

BANDARA SALAD

organic greens, cajun chicken breast, corn, chopped dates, feta, chow mein noodles, honey-lime vinaigrette. 16½

CHARGRILLED CHICKEN CAESAR

teriyaki or cajun chicken breast, parmesan, and black pepper croutons, grana padano, yogurt herb dressing. 15½

STARTER SALAD

HOUSE CAESAR
yogurt herb dressing. 8

ORGANIC GREENS

feta, almonds, lemon-thyme vinaigrette. 8

ADD TO ANY SALAD

sautéed prawns. 6½
grilled chicken breast. 5
grilled salmon. 6½

SANDWICHES AND BURGERS

substitute gluten free bun. +¾ | served with sea salted fries.
substitute organic greens, caesar salad or yam fries. +1¾

THE FEENIE BURGER RF

smashed certified angus beef®, sautéed mushrooms, aged cheddar, smoked bacon, red relish, mayonnaise, ketchup, mustard. 16¾

SHORT RIB SANDWICH RF

caramelized onions, beef jus, emmental cheese, toasted sourdough. 16¼

GRILLED TUNA CLUB RF

ocean wise™ rare-seared albacore, tarragon tartar, bacon, cilantro, pickled ginger, ciabatta. 15¾

CAJUN CHICKEN SANDWICH

aged cheddar, lettuce, tomato. 14½

CHEDDAR BACON BURGER

smashed certified angus beef®, aged cheddar, smoked bacon, red relish, mayonnaise, ketchup, mustard. 15¾

CHEDDAR BURGER

smashed certified angus beef®, aged cheddar, red relish, mayonnaise, ketchup, mustard. 14¾

GARDENBURGER

sautéed mushrooms, aged cheddar, red relish, mayonnaise, ketchup, mustard. 14¼

ADD TO YOUR BURGER — cheddar cheese | mushrooms | bacon. +1 each

CASUAL FAVOURITES

BENGAL CHICKEN CURRY RF

authentic garam masala, tomatoes, cream, cauliflower, almond coconut basmati rice, naan bread. 17½

TERIYAKI CHICKEN RICE BOWL

bell peppers, broccoli, braised red cabbage, bean sprouts, spicy yogurt. 16¼

JAMBALAYA RICE BOWL

shrimp, chicken, andouille sausage, vegetables, bacon, spicy tomato sauce, black bean salsa, crème fraîche. 16¾

CHICKEN TENDERS

panko-breaded chicken, sea salted fries, honey mustard dip. 12¾

PESTO CHICKEN QUESADILLA


blended cheeses, basil pesto, sundried cranberries, honey lime dip. 11¾
caesar salad, organic greens or yam fries. +4¼

BAJA FISH TACOS RF

beer battered ocean wise™ lingcod, shredded cabbage, chipotle aioli, fire roasted tomato salsa, pickled red onions, jalapeno peppers. 14 | add guacamole. +1

WOR WONTON SOUP RF

bbq pork, peking duck broth, lemongrass and bbq pork wontons, noodles, mixed vegetables. 10½ | add prawns or grilled cajun chicken. +5

 CACTUS CLUB CAFE IS A PROUD FOUNDING MEMBER OF OCEAN WISE™, A CONSERVATION PROGRAM LED BY THE VANCOUVER AQUARIUM.

Informed Dining
SEE NUTRITIONAL GUIDE

 OUR CHICKEN IS FREE RUN AND GRAIN FED.

RF CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

SIGNATURE COCKTAILS

THE BELLINI

peach schnapps, champagne, bacardi white rum and sangria. 7

THE BRAZILIAN

fresh kiwi, lime and sugar cane muddled with bacardi white rum and soda. 8¼

SPIKED FRAPP

iced cappuccino with vodka, coffee liqueur, crème de cacao and whip. 7½

SIGNATURE SANGRIA

fresh strawberries and raspberries, zinfandel, apricot brandy, sprite and a splash of bellini. 6¾

PERFECT DOUBLE CUERVO MARGARITA

fresh hand-squeezed lime juice, triple sec, cuervo gold tequila, shaken with egg whites and served on the rocks. 8¼

THE COHIBA

smirnoff vodka shaken on ice with muddled fresh blackberries, lemon and spearmint, finished with soda. 8

SIGNATURE CAESAR

smirnoff vodka with a signature blend of spices, clamato juice, finished with a borettane onion, bocconcini, vermouth soaked olive and a peruvian pepper. 7¼

CLASSIC COCKTAILS ALWAYS A DOUBLE

OLD FASHIONED

bulleit bourbon, sugar, angostura bitters, amarena cherry. 10½

FRENCH 75

gordon's dry gin, sugar and fresh lemon, topped with sparkling wine, served in a flute. 9¾

MOSCOW MULE (1oz)

smirnoff vodka, fresh squeezed lime, ginger beer, served in a copper cup. 7¾

NEGRONI

campari, gordon's dry gin, sweet vermouth, fresh orange zest. 9¼

WHISKEY SOUR

jack daniel's honey, angostura bitters, fresh lemon and lime, shaken with egg whites. 10½

SIGNATURE MARTINIS ALWAYS A DOUBLE

NOTHING BUT PINK

peach schnapps, smirnoff vodka, citrus and cranberry juice with a splash of bellini. 9¼

FLIRTINI

muddled fresh raspberries, alize red passion liqueur, stoli razberi, cranberry and pineapple juices, topped with a splash of fizz. 9¼

DIRTY VEGAS

muddled fresh strawberries, smirnoff vodka, lemon and mazzetti white, finished with a pinch of cracked black pepper. 9¼

FAWLTY TOWER

fresh basil and lemon shaken with gordon's dry gin, soho lychee liqueur, red grapefruit juice. 9¼

ADRENALINE

baileys, kahlua, stoli vanil, banana liqueur and a shot of espresso. 9¼

WU-TANGTINI

soho lychee liqueur, smirnoff vodka and white cranberry juice. 9¼

SIGNATURE BEERS (14oz)

LONGBOARD LAGER

bavarian style, full bodied, golden hued. 5¾

PEMBERTON PILSNER

a tribute to the day it all began on pemberton ave, in 1988. crisp and clean, with a distinct hoppy finish. 5¾

CACTUS BLONDE ALE

traditional and stylish with a smooth finish and moderate carbonation. 5¾

UGLY WHEAT ALE

unfiltered wheat ale, refreshing taste and finish. 5¾

UDDER PALE ALE

easy drinking pale ale with full flavour. 5¾

CACTUS IPA

india pale ale with fresh character, moderate hops and a well-balanced, sharp finish. 5¾

ON TAP

coors light 5½

molson canadian 5½

granville island cypress honey lager 6¼

heineken 7

guinness (20oz) 8¾

BOTTLED

mgd 6

corona 6¾

heineken 6¾

omission gluten-free lager 7¼

strongbow cider 6¾

palm bay ruby grapefruit (355ml can) 6

DRINK SPECIALS

MONDAY

udder pale ale 4

TUESDAY

cactus ipa 4

the bellini 5½

WEDNESDAY

longboard lager 4

THURSDAY

heineken \$1OFF

perfect double cuervo margarita \$1OFF

barrel wine by the glass (6oz) 4

FRIDAY

pemberton pilsner 5¼

all martinis \$1OFF

SATURDAY

cactus blonde ale 5¼

signature sangria \$1OFF

SUNDAY

ugly wheat ale 4

signature caesar 5¾

SPARKLING



CRISTALINO CAVA (200ML) M/V (penedes, spain) dry, zesty and elegant in a single serve bottle			8
VEUVE CLICQUOT PONSARDIN M/V (champagne, france) classic, french, always in fashion			115

*M/V [MULTI-VINTAGE]

WHITE

MONTELVINI PINOT GRIGIO 2013 (veneto, italy) easy, crisp and refreshing	7	10	28
SELBACH 'FISH LABEL' RIESLING 2013 (mosel, germany) fruity riesling with apple and lime flavours	9	14	36
SEE YA LATER 'FIVE SENSES' GEWÜRZTRAMINER 2013 (okanagan falls, bc) exotic flavours of lychee and ripe melon	8	12	32
ECO CHARDONNAY 2013 🌱 (casablanca, chile) unoaked chardonnay from sustainably farmed vineyards in coastal chile	8	12	32
ARESTI 'A' SAUVIGNON BLANC 2013 (central valley, chile) intense and aromatic with flavours of citrus, tropical fruits and herbs	9	14	36
GRAY MONK PINOT GRIS 2013 (lake country, bc) fresh and lively with pear and apple notes; slightly bronze in colour	10	15	40
FEENIE GOES HAYWIRE WHITE 2012 🍷 (summerland, bc) a gewürztraminer and chardonnay blend with a delicious finish	9	14	36
WHITEHAVEN SAUVIGNON BLANC 2013 (marlborough, new zealand) complex and wonderful tropical fruit with great length	11	17	44
BURROWING OWL PINOT GRIS 2013 (oliver, bc) a sought after and admired bc pinot gris			48
CONUNDRUM 2012 (napa valley, california) a delicious chardonnay-based blend by the wagner family behind caymus vineyards			54
WENTE 'RIVA RANCH' CHARDONNAY 2013 (monterey, california) classic, rich and full-bodied	12	18	48

365 DAYS OF ROSÉ

MIRABEAU CÔTES DE PROVENCE 2013 (provence, france) dry rosé, like a summer vacation in the french riviera			40
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RED

MONTELVINI CABERNET MERLOT 2013 (veneto, italy) easy, light-bodied and fresh	7	10	28
FALERNIA RESERVA PINOT NOIR 2012 (elqui valley, chile) elegant old world style pinot made with new world fruits; soft tannins, smooth finish	10	15	40
BLASTED CHURCH 'BIG BANG THEORY' 2013 (okanagan falls, bc) fun and fancy free merlot-based blend to put a smile on your face			40
CEDARCREEK MERLOT 2012 (kelowna, bc) smooth, soft and velvety	9	14	36
FEENIE GOES HAYWIRE RED 2013 🍷 (summerland, bc) a cabernet franc, cabernet sauvignon, merlot and pinot noir blend combining generous fruit with euro structure	9	14	36
JAJA SYRAH 2013 (roussillon, france) ripe and chewy syrah from the sun-drenched mediterranean	8	12	32
VIÑA ZACO TEMPRANILLO 2012 (rioja, spain) fresh and authentic, from the most important wine region of spain			45
ROAD 13 'SEVENTY-FOUR K' 2011 (oliver, bc) a merlot and syrah blend with a long, lingering finish	13	20	52
TINTONEGRO 'SPECIAL SELECTION' MALBEC 2012 (mendoza, argentina) definitive, dark and fresh; a high altitude malbec with incredibly smooth tannins	8	12	32
BURROWING OWL CABERNET FRANC 2012 (oliver, bc) intense black fruit from a proven customer favourite			60
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2012 (paso robles, california) reliable and consistent; the best-selling cali cabernet in bc	12	18	48
MISSION HILL RESERVE SHIRAZ 2012 (kelowna, bc) richly flavoured with spice and black fruit			41
EDGE CABERNET SAUVIGNON 2011 (north coast, california) cutting-edge, lush, fruit forward			64
PUNCH IN THE FACE SHIRAZ 2013 (mclaren vale, australia) big, bold, high alcohol aussie shiraz	10	15	40

FEENIE GOES HAYWIRE 🍷

We are proud to offer these exclusive bottlings from Haywire Winery in Summerland, BC. Specifically selected and blended by Chef Rob Feenie and the winemaking team at Okanagan Crush Pad, these two food-friendly wines are affordably priced and available only at Cactus Club Cafe.

CAN'T FINISH YOUR BOTTLE? SIMPLY ASK YOUR SERVER TO RESEAL IT AND TAKE IT HOME TO ENJOY. VINTAGES MAY CHANGE BASED ON AVAILABILITY.

🌱 MADE FROM ORGANICALLY GROWN GRAPES

Wine Spectator AWARD OF EXCELLENCE

DESSERTS

CHOCOLATE PEANUT BUTTER CRUNCH BAR ^{RF}

tahitian vanilla ice cream, caramel sauce,
crunchy chocolate pearls. 8½

WHITE CHOCOLATE CHEESECAKE ^{RF}

chocolate cookie crust, raspberry compote,
hand whipped cream. 8

KEY LIME PIE

freshly squeezed key limes, graham cracker crust,
hand whipped cream. 8

CHOCOLATE LAVA CAKE

molten dark chocolate cake, raspberry coulis,
tahitian vanilla ice cream. 8

AFTER DINNER DRINKS [1oz]

GLENLIVET ^[SPEYSIDE]

12 year old single malt. 8½

MACALLAN ^[HIGHLAND]

1824 series amber single malt. 9¼

OBAN ^[HIGHLAND]

14 year old single malt. 10½

LAGAVULIN ^[ISLAY]

16 year old single malt. 11¼

HENNESSY VSOP

cognac. 10¼

WARRE'S OTIMA PORT

10 year old tawny. [2oz] 8

LATTE/CAPPUCCINO

double shot of artisanal espresso by 49th parallel coffee roasters,
topped with steamed milk. 4

WHOLE LEAF TEA

mighty leaf loose tea served in biodegradable silk pouches. 2¾

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