

## START AND SHARE

### CEVICHE <sup>RF</sup>

ocean wise™ salmon, sustainably harvested prawns, red onions, thai basil, mint, cilantro, nuoc cham. 14

### TUNA TATAKI <sup>RF</sup>

seared ocean wise™ albacore, papaya slaw, pine nuts, yuzu vinaigrette, micro cilantro. 14¾

### ROB'S FLATBREAD <sup>RF</sup>

caramelized onions, grape tomatoes, feta, goat cheese, basil pesto, wild arugula, balsamic glaze. 12¼

### EDAMAME

steamed soybeans, sea salt. 7½

### SZECHUAN CHICKEN LETTUCE WRAPS <sup>RF</sup>

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

### RAVIOLI + PRAWN TRIO <sup>RF</sup>

butternut squash and mascarpone ravioli, truffle butter sauce, jumbo prawns, pine nuts. 13

### MINI BURGERS

certified angus beef®, cheddar, alder smoked bacon, red pepper relish. 12½

### SPICY CHICKEN

local chicken, sweet chili glaze, crispy wontons. 12

### CALAMARI

peppers, jalapenos, dill, tzatziki, chipotle aioli. 12¾

### BEEF CARPACCIO <sup>RF</sup>

peppercorn-crusting canadian tenderloin, dijon aioli, capers, grana padano. 14¾

### ROASTED BUTTERNUT SQUASH SOUP <sup>RF</sup>

seared scallop, apple curry foam, basil oil. 8¼

### CRISPY YAM FRIES

garlic aioli. 8¼

### CHICKEN WINGS

hot, thai or extra hot. 11 | celery and blue cheese. +1¾

## STEAKS

### CREOLE STEAK + PRAWNS

9oz certified angus beef® sirloin, cajun spices, spicy creole butter, white wine sautéed creole jumbo prawns, buttered mashed potatoes, seasonal vegetables. 34

### MILLIONAIRE'S CUT

7oz chargrilled filet mignon, white wine sautéed creole jumbo prawns, buttered mashed potatoes, seasonal vegetables. 37

### PEPPERCORN SIRLOIN <sup>RF</sup>

9oz certified angus beef® sirloin, pernod peppercorn demi-glaze, buttered mashed potatoes, seasonal vegetables. 28

### FOUR MUSHROOM SIRLOIN <sup>RF</sup>

7oz certified angus beef® sirloin, shiitake, portabello, button and crimini mushroom demi-glaze, buttered mashed potatoes, seasonal vegetables. 27

### CHOOSE YOUR CUT

7oz sirloin. 23 | 9oz sirloin. 25 | 7oz filet. 30

### ADD TO YOUR STEAK

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

## MAINS

### SOY-DIJON SALMON <sup>RF</sup>

ocean wise™ steelhead, whole grain barley, snap peas, shiitake mushrooms, soy butter sauce, grape tomatoes, cilantro. 25

### BUTTERNUT SQUASH RAVIOLI WITH PRAWNS <sup>RF</sup>

butternut squash and mascarpone ravioli, truffle butter, jumbo prawns, pine nuts. 24¾

### SABLEFISH <sup>RF</sup>

ocean wise™ sablefish, shiitake mushrooms, asparagus, fingerling potatoes, peking duck broth, micro cilantro. 31

### THAI RED CURRY PACIFIC LINGCOD <sup>RF</sup>

ocean wise™ line caught lingcod, thai red curry sauce, coconut almond rice, crispy wontons, micro cilantro. 24

### DOUBLE-BRAISED PINEAPPLE HOISIN SHORT RIB <sup>RF</sup>

pineapple ginger glaze, shiitake mushrooms, korean chili sauce, buttered mashed potatoes, snap peas. 24½

### ROB'S HUNTER CHICKEN <sup>RF</sup>

portabello, crimini, button and shiitake mushroom demi-glaze, yukon gold potatoes, green beans. 24

### PRAWN SPAGHETTINI <sup>RF</sup>

slow-roasted tomato sauce, chillies, fresh herbs, crostini. 20½

## FRESH GREENS

### QUINOA SALAD <sup>RF</sup>

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

### ROCKET SALAD <sup>RF</sup>

parmesan crusted local chicken breast, arugula, vine tomatoes, lemon caper dressing. 16¾

### RAINCOAST GREENS

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

### CHARGRILLED CHICKEN CAESAR

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

### STARTER SALAD

**HOUSE CAESAR**  
yogurt herb dressing. 8½

**SEASONAL GREENS**  
feta, almonds, lemon-thyme vinaigrette. 8½

### ADD TO ANY SALAD

sautéed prawns. 6  
grilled chicken. 5  
grilled salmon. 6½  
albacore tuna. 6

## SANDWICHES AND BURGERS substitute seasonal greens, caesar salad or yam fries. +1¾

### SHORT RIB SANDWICH <sup>RF</sup>

caramelized onions, beef jus, emmental cheese, toasted sourdough, sea salted fries. 16¼

### GRILLED TUNA CLUB <sup>RF</sup>

ocean wise™ seared rare albacore tuna, tarragon tartar, bacon, cilantro, pickled ginger, arugula, ciabatta, sea salted fries. 15¾

### THE BURGER <sup>RF</sup>

certified angus beef®, sautéed button mushrooms, aged cheddar, alder smoked bacon, tomato, red pepper relish, sea salted fries. 15½

### CAJUN CHICKEN SANDWICH

aged cheddar, lettuce, tomato, sea salted fries. 14¼

### GARDENBURGER

sautéed button mushrooms, tomato, aged cheddar, sea salted fries. 14¼

## CASUAL FAVOURITES

### SZECHUAN SALMON RICE BOWL <sup>RF</sup>

ocean wise™ steelhead, miso mustard, broccoli, edamame, red peppers, snap peas, daikon and pea shoot salad. 16¾

### TERIYAKI CHICKEN RICE BOWL

local chicken, bell peppers, broccoli, braised red cabbage, spicy yogurt. 16¼

### CHICKEN TENDERS

panko-breaded local chicken, crispy sea salted fries, honey mustard dip. 12½

### PESTO CHICKEN QUESADILLA

blended cheeses, basil pesto, sundried cranberries, honey lime dip. 11½  
caesar salad, seasonal greens or yam fries. +4¼

### FISH TACOS

ocean wise™ lingcod, chipotle aioli, shredded green cabbage, salsa fresca. 14

### WOR WONTON SOUP <sup>RF</sup>

bbq pork, peking duck broth, lemongrass and bbq pork wontons, noodles, corn and mixed vegetables. 10½  
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.

<sup>RF</sup> CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

A financial partnership between Cactus Club Cafe and the Vancouver Parks Board directs a percentage of all sales from this location to help fund Vancouver's parks and recreation system.

# SIGNATURE COCKTAILS

## THE BRAZILIAN

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

## THE BELLINI [ALWAYS A DOUBLE]

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

## SPIKED FRAPP [ALWAYS A DOUBLE]

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

## THE COHIBA

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

## PERFECT DOUBLE CUERVO MARGARITA

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

## 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

# SIGNATURE MARTINIS ALWAYS A DOUBLE.

## NOTHING BUT PINK

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

## DIRTY VEGAS

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

## FLIRTINI

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

## UDDER ALE

easy drinking pale ale with full flavour. 5¾

## UGLY ALE

unfiltered wheat ale, refreshing taste and finish. 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. 5¾

## LONGBOARD LAGER

bavarian style, full bodied, golden hued. 5¾

## ON TAP

coors light | molson canadian 5½

granville island lions winter ale 6½

elysian 'the immortal' ipa 6¾

heineken 7

## BOTTLED

corona 6¾

strongbow cider 6¾

# LIQUORS

## VODKA

grey goose 8½

belvedere 8½

stolichnaya 7¼

smirnoff red label 6¼

van gogh espresso vodka 8½

## RUM

bacardi white | bacardi dark 6¼

captain morgan's spiced 7¼

appleton amber | lemondhart 7¼

## SCOTCH

lagavulin 16 year-old 11¼

oban 14 year-old 10½

macallan 12 year-old 9¾

chivas regal 8½

johnnie walker red label 6¼

glenlivet 12 year-old 8½

## GIN

bombay sapphire 7¼

gordon's dry 6¼

hendrick's | tanqueray #10 8½

## WHISK(EY)

crown royal | canadian club 7¼

seagrams vo 6¼

woodford reserve bourbon 8½

jack daniel's 7¼

jameson irish 7¼

## TEQUILA

cuervo gold 7½

patrón reposado 11¾

## BRANDY AND COGNAC

hennessy vsop 10¼

st rémy xo 6¼

# DRINK SPECIALS

## MONDAY

udder ale 4

## TUESDAY

the bellini [always a double] 5½

## WEDNESDAY

longboard lager 4¾

## THURSDAY

heineken \$1OFF

perfect double cuervo margarita \$1OFF

## FRIDAY

pemberton pilsner 5¼

all martinis \$1OFF

## SATURDAY

cactus blonde ale 5¼

signature sangria \$1OFF

## SUNDAY

ugly ale 4½

signature caesar 5¾

## SPARKLING



CRISTALINO CAVA (200ML) M/V (penedes, spain)  
dry, zesty and elegant in a single serve bottle

\*M/V [MULTI-VINTAGE]

## WHITES

BEACH WHITE PINOT GRIGIO M/V (veneto, italy) easy, crisp and refreshing, on tap	7	10	28
AVELEDA VINHO VERDE 2012 (northwest, portugal) lively and refreshing white blend from coastal portugal	8	12	32
CENSY MUSCADET DE SEVRE ET MAINE 2012 (loire valley, france) lemony, tangy dry atlantic white	8	12	32
SELBACH 'FISH LABEL' RIESLING 2012 (mosel, germany) fruity riesling with apple and lime flavours	9	14	36
SAUMUR 'LES POUCHES' CHENIN BLANC 2012 (loire valley, france) aromas of honey, medium-bodied, a hint of fall in a glass	10	15	40
ECO CHARDONNAY 2013 🌱 (casablanca, chile) unoaked chard 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
HAYWIRE PINOT GRIS 2012 (summerland, bc) quintessential bc pinot gris from the new kid on the block	12	18	48
FEENIE GOES HAYWIRE WHITE 2012 <sup>RF</sup> (summerland, bc) chef feenie's basket of fruit from the okanagan with a delicious finish	10	15	40
WHITEHAVEN SAUVIGNON BLANC 2012 (marlborough, new zealand) complex and wonderful tropical fruit with great length	12	18	48
MISSION HILL RESERVE PINOT BLANC 2012 (west kelowna, bc) rich and creamy from bc's iconic winery	10	15	40
MEYER FAMILY 'MCLEAN CREEK ROAD' CHARDONNAY 2011 (okanagan falls, bc) stylish and sophisticated with balanced fruit and oak	13	20	52

## 365 DAYS OF ROSÉ

JOIE FARM 2012 (naramata, bc) dry rosé, like a summer vacation in the okanagan valley	10	15	40
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## REDS

BEACH RED CABERNET MERLOT M/V (veneto, italy) easy and fresh, on tap	7	10	28
MT. BOUCHERIE GAMAY NOIR 2010 (west kelowna, bc) easy to drink, light-bodied and delicious	8	12	32
FONTANAFREDDA 'BRICCOTONDO' BARBERA 2012 (piemonte, italy) juicy red with ripe cherry flavours and a smooth finish	11	17	44
TANTALUS PINOT NOIR 2010 (kelowna, bc) much celebrated okanagan pinot from a LEED certified winery	13	20	52
ELK COVE PINOT NOIR 2011 (willamette valley, oregon) powerful yet delicate, from one of the best pinot noir growing regions in the world	19	29	76
FEENIE GOES HAYWIRE RED 2011 <sup>RF</sup> (summerland, bc) chef feenie's red blend from the okanagan combines generous fruit with euro structure	10	15	40
TILIA BONARDA 2012 (mendoza, argentina) next hot varietal from south america; juicy, soft and delicious	9	14	36
TRIM CABERNET SAUVIGNON 2011 (california) exceptional value, lush, fruit forward cab from local hero ray signorello jr	12	18	48
BOOMTOWN MERLOT 2011 (washington state) smooth and velvety red from our neighbours to the south	12	18	48
JAJA SYRAH 2012 (roussillon, france) ripe and chewy syrah from the sun-drenched mediterranean	8	12	32
NICHOL SYRAH 2011 (naramata, bc) canada's oldest syrah has classic dark fruit and cracked pepper flavours	14	21	56
BURROWING OWL CABERNET FRANC 2010 (oliver, bc) intense black fruit from a proven customer favourite	15	23	60
VIÑA CHELA 'PRIVATE RESERVE' MALBEC 2012 🌱 (mendoza, argentina) organically made, high altitude malbec with smooth tannins	9	14	36

### FEENIE GOES HAYWIRE <sup>RF</sup>

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 <sup>AWARD OF EXCELLENCE</sup>

## AFTER DINNER DRINKS

**GLENLIVET** [SPEYSIDE]  
12 year old single malt. 8½

**OBAN** [HIGHLAND]  
14 year old single malt. 10½

**HENNESSY VSOP**  
cognac. 10¼

**MACALLAN** [HIGHLAND]  
12 year old single malt. 9¾

**LAGAVULIN** [ISLAY]  
16 year old single malt. 11¼

**WARRE'S OTIMA PORT**  
10 year old tawny. [2oz] 8

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## COFFEE

### LATTE/CAPPUCCINO

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

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## WHOLE LEAF TEA

mighty leaf loose tea served in biodegradable silk pouches. 2¾

**ORGANIC BREAKFAST** [CAFFEINE]

**GREEN TEA TROPICAL** [LIGHT CAFFEINE]

**CHAMOMILE CITRUS** [CAFFEINE FREE]

**ORGANIC EARL GREY** [CAFFEINE]

**MINT MÉLANGE** [CAFFEINE FREE]

**AFRICAN AMBER** [CAFFEINE FREE]

## DESSERTS

### CARAMEL CHOCOLATE TRIO <sup>RF</sup>

velvety chocolate mousse, crunchy sponge toffee,  
warm caramel foam. 8¼

### CHOCOLATE PEANUT BUTTER CRUNCH BAR <sup>RF</sup>

tahitian vanilla ice cream, caramel sauce,  
crunchy chocolate pearls. 8¼

### WHITE CHOCOLATE CHEESECAKE <sup>RF</sup>

chocolate cookie crust, raspberry compote,  
hand whipped cream. 8¼

### KEY LIME PIE

freshly squeezed key limes, graham cracker crust,  
hand whipped cream. 8¼

### CHOCOLATE LAVA CAKE

molten dark chocolate cake, raspberry coulis,  
tahitian vanilla ice cream. 8¼