

START AND SHARE

SZECHUAN CHICKEN LETTUCE WRAPS ^{RF}

sweet and spicy szechuan glaze, peanuts, wontons, korean chili sauce, spicy yogurt. 15¾

SPICY CHICKEN

sweet chili glaze, crispy wontons, green onions. 12

CRISPY YAM FRIES

garlic aioli. 8¼

EDAMAME

steamed soybeans, sea salt. 7½

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, sautéed jumbo prawns, pine nuts. 13½

KOBE STYLE MEATBALL TRIO ^{RF}

roasted tomato sauce, freshly grated parmesan. 12

CELERIAC SOUP ^{RF}

aged cheddar, grissini breadstick. 8

MINI BURGERS

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

CALAMARI

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

BEEF CARPACCIO ^{RF}

peppercorn-crusted canadian tenderloin, dijon aioli, capers, grana padano. 15¼

CHICKEN WINGS

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

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. 34½

MILLIONAIRE'S CUT

7oz chargrilled AAA filet mignon, white wine sautéed creole jumbo prawns, buttered mashed potatoes, roasted asparagus. 38

PEPPERCORN NEW YORK STRIPLIN ^{RF}

12oz certified angus beef® striploin, pernod peppercorn demi-glace, buttered mashed potatoes, roasted asparagus. 35¾

FOUR MUSHROOM SIRLOIN ^{RF}

7oz certified angus beef® sirloin, shiitake, portabello, button and crimini mushroom demi-glace, buttered mashed potatoes, roasted asparagus. 27¾

PEPPERCORN SIRLOIN ^{RF}

9oz certified angus beef® sirloin, pernod peppercorn demi-glace, buttered mashed potatoes, roasted asparagus. 28¾

CREATE YOUR OWN STEAK

served with buttered mashed potatoes, roasted asparagus.

CHOOSE YOUR CUT

7oz sirloin. 23½ | 9oz sirloin. 25½ | 12oz ny striploin. 32½ | 7oz AAA filet. 30½

ADD TO YOUR STEAK

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

ROCKET SALAD ^{RF}

parmesan crusted chicken breast, arugula, vine tomatoes, red onion, lemon caper dressing. 17

RAINCOAST GREENS

organic greens, grilled chicken breast, avocado, feta, spicy pecans, egg, lemon-thyme vinaigrette. 17

BANDARA SALAD

organic greens, cajun chicken breast, corn, chopped dates, feta, chow mein noodles, honey-lime vinaigrette. 17

CHARGRILLED CHICKEN CAESAR

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

STARTER SALADS

house caesar. 8½
organic greens with feta and almonds. 8½

ADD TO ANY SALAD

sautéed prawns. 6
grilled chicken breast. 5
grilled salmon. 6½

SANDWICHES AND BURGERS

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

BBQ DUCK CLUBHOUSE ^{RF}

peking duck, roasted chicken, prosciutto di modena, pecan fruit bread. 17¾

THE FEENIE BURGER ^{RF}

smashed certified angus beef®, sautéed mushrooms, aged cheddar, smoked bacon, red relish, mayonnaise, ketchup, mustard. 16½

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. 15½

GARDENBURGER

sautéed mushrooms, aged cheddar, red relish, mayonnaise, ketchup, mustard. 14¾

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

MAINS

SOY-DIJON SALMON ^{RF}

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

BUTTERNUT SQUASH RAVIOLI WITH PRAWNS ^{RF}

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

THAI RED CURRY PACIFIC LINGCOD ^{RF}

ocean wise™ line caught lingcod, thai red curry sauce, coconut almond rice, crispy wontons, micro cilantro. 24½

DOUBLE-BRAISED PINEAPPLE HOISIN SHORT RIB ^{RF}

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

ROB'S HUNTER CHICKEN ^{RF}

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

SPAGHETTINI + KOBE STYLE MEATBALLS ^{RF}

roasted tomato sauce, truffle mushroom cream, fresh ricotta cheese. 22

PRAWN SPAGHETTINI ^{RF}

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

FAJITAS

black beans, salsa fresca, grilled cajun vegetables, cajun chicken. 19¼ | portabello mushroom. 17¼

BLACKENED CREOLE CHICKEN

creole butter, cajun spices, buttered mashed potatoes, roasted asparagus. 21½

CASUAL FAVOURITES

BENGAL CHICKEN CURRY ^{RF}

authentic garam masala, tomatoes, cream, cauliflower, almond coconut basmati rice, naan bread. 17¾

TERIYAKI RICE BOWL

bell peppers, broccoli, braised red cabbage, bean sprouts, spicy yogurt, chicken. 16¼ | salmon. 17½

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. 11½
caesar salad, organic greens or yam fries. +4¼

FISH TACOS

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

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 ⁱ
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
granville island lions winter ale 6½
heineken 7
guinness (20oz) 8¾

BOTTLED

mgd 5¾
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 4½
the bellini 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 wheat ale 4½
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
MOËT & CHANDON DOM PÉRIGNON 2004 (champagne, france) luxurious cuvée by the market leader in the champagne world *M/V [MULTI-VINTAGE]			295

WHITE

MONTELVINI PINOT GRIGIO 2013 (veneto, italy) easy, crisp and refreshing	8	12	32
AVELEDA VINHO VERDE 2013 (northwest, portugal) lively and refreshing white blend from coastal portugal			32
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
ARETI '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	10	15	40
WHITEHAVEN SAUVIGNON BLANC 2013 (marlborough, new zealand) complex and wonderful tropical fruit with great length	12	18	48
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
MISSION HILL RESERVE PINOT BLANC 2013 (west kelowna, bc) rich and creamy from bc's iconic winery	10	15	40
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	8	12	32
PIERRE PONNELLE GAMAY 2013 (beaujolais, france) pleasant and juicy with ripe, jammy black fruit	9	14	36
FALERNIA RESERVA PINOT NOIR 2012 (elqui valley, chile) elegant old world style pinot made with new world fruits; soft tannins, smooth finish	11	17	44
ELK COVE PINOT NOIR 2012 (willamette valley, oregon) powerful yet delicate, from one of the best pinot noir growing regions in the world			72
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	10	15	40
FEENIE GOES HAYWIRE RED 2012 🍷 (summerland, bc) a gamay, syrah and merlot blend combining generous fruit with a mellow vibe	10	15	40
TILIA BONARDA 2013 (mendoza, argentina) next hot varietal from south america; juicy, soft and delicious			39
JAJA SYRAH 2013 (roussillon, france) ripe and chewy syrah from the sun-drenched mediterranean	8	12	32
VIÑA ZACO TEMPRANILLO 2011 (rioja, spain) fresh and authentic, from the most important wine region of spain			45
TRIM CABERNET SAUVIGNON 2012 (california) exceptional value, lush, fruit forward cab	12	18	48
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	9	14	36
BURROWING OWL CABERNET FRANC 2011 (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
MASI AMARONE DELLA VALPOLICELLA CLASSICO 2009 (veneto, italy) made from dried out grapes, high alcohol, from a classic region			82
EDGE CABERNET SAUVIGNON 2011 (north coast, california) cutting-edge, lush, fruit forward			64
THE PRISONER 2013 (napa valley, california) interesting zinfandel-based blend and a regular staff favourite			88
BLACK HILLS 'NOTA BENE' 2012 (oliver, bc) hard to find, rich and smooth bordeaux-style blend			92
PUNCH IN THE FACE SHIRAZ 2013 (mclaren vale, australia) big, bold, high alcohol aussie shiraz	12	18	48
CAYMUS CABERNET SAUVIGNON 2012 (napa valley, california) full-bodied and from one of the most celebrated wineries in napa			149

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. 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

AFTER DINNER DRINKS [1oz]

GLENLIVET ^[SPEYSIDE]

12 year old single malt. 8½

MACALLAN ^[HIGHLAND]

1824 series amber single malt. 9¾

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

LATE/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

Informed Dining 
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