

START AND SHARE

TUNA TATAKI ^{RF}

seared ocean wise™ albacore, papaya slaw, pine nuts, yuzu vinaigrette, micro cilantro. 14½

ROB'S FLATBREAD ^{RF}

caramelized onions, grape tomatoes, feta, goat cheese, basil pesto, wild arugula, balsamic glaze. 12½

SPICY CHICKEN

sweet chili glaze, crispy wontons, green onions. 11¾

SZECHUAN CHICKEN LETTUCE WRAPS ^{RF}

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

MINI BURGERS

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

CRISPY YAM FRIES

garlic aioli. 8¼

CRISPY DRY RIBS

sea salt, cracked pepper. 10¾

CALAMARI

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

CHICKEN WINGS

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

EDAMAME

steamed soybeans, sea salt. 7½

POTATO SKINS

blended cheeses, alder smoked bacon, fresh chives, spicy yogurt. 10¾

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. 33

PEPPERCORN NEW YORK STRIPLAIN ^{RF}

12oz certified angus beef® striploin, pernod peppercorn demi-glace, buttered mashed potatoes, seasonal vegetables. 35

FOUR MUSHROOM SIRLOIN ^{RF}

7oz certified angus beef® sirloin, shiitake, portabello, button and crimini mushroom demi-glace, buttered mashed potatoes, seasonal vegetables. 26

PEPPERCORN SIRLOIN ^{RF}

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

CREATE YOUR OWN STEAK

served with buttered mashed potatoes, seasonal vegetables.

CHOOSE YOUR CUT

7oz sirloin. 22 | 9oz sirloin. 25 | 12oz ny striploin. 32

ADD TO YOUR STEAK

sautéed creole jumbo prawns. 7¼ | 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. 13¼
add chicken. +5

RAINCOAST GREENS

grilled chicken breast, avocado, feta, spicy pecans, egg, lemon-thyme vinaigrette. 16½

BANDARA SALAD

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

SEASONAL GREENS

feta, almonds, lemon-thyme vinaigrette. 8

ADD TO ANY SALAD

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

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

SHORT RIB SANDWICH ^{RF}

caramelized onions, beef jus, emmental cheese, toasted sourdough, sea salted fries. 16

GRILLED TUNA CLUB ^{RF}

ocean wise™ rare-seared albacore, tarragon tartar, bacon, cilantro, pickled ginger, ciabatta, sea salted fries. 15¼

THE BURGER ^{RF}

certified angus beef®, sautéed button mushrooms, aged cheddar, alder smoked bacon, red pepper relish, sea salted fries. 15¼

CAJUN CHICKEN SANDWICH

aged cheddar, lettuce, tomato, sea salted fries. 14

GARDENBURGER

sautéed button mushrooms, aged cheddar, sea salted fries. 14

J.D. BBQ BURGER

certified angus beef® jack daniel's bbq sauce, red pepper relish, sea salted fries. 14

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, spicy yogurt. 16

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. 12

PESTO CHICKEN QUESADILLA


blended cheeses, basil pesto, sundried cranberries, honey lime dip. 11
caesar salad, seasonal 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, asian noodles, mixed vegetables. 10¼ | 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.

 OUR CHICKEN IS FREE RUN, GRAIN FED, AND HORMONE FREE.

^{RF} CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

SIGNATURE COCKTAILS

THE BRAZILIAN

fresh kiwi, lime and sugar cane muddled with bacardi white rum and soda. 8

THE BELLINI [ALWAYS A DOUBLE]

peach schnapps, champagne, bacardi white rum and sangria. 6¾

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. 6½

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. 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. 7

SIGNATURE MARTINIS ALWAYS A DOUBLE.

NOTHING BUT PINK

peach schnapps, smirnoff vodka, citrus and cranberry juice with a splash of bellini. 9

DIRTY VEGAS

muddled fresh strawberries, smirnoff vodka, lemon and mazzetti white, finished with a pinch of cracked black pepper. 9

FLIRTINI

muddled fresh raspberries, alize red passion liqueur, stoli razberi, cranberry and pineapple juices, topped with a splash of fizz. 9

FAWLTY TOWER

fresh basil and lemon shaken with gordon's dry gin, soho lychee liqueur, red grapefruit juice. 9

ADRENALINE

baileys, kahlua, stoli vanil, banana liqueur and a shot of espresso. 9

WU-TANGTINI

soho lychee liqueur, smirnoff vodka and white cranberry juice. 9

SIGNATURE BEER

UDDER ALE

easy drinking pale ale with full flavour. 5½

UGLY ALE

unfiltered wheat ale, refreshing taste and finish. 5½

PEMBERTON PILSNER

a tribute to the day it all began on pemberton ave, in 1988. crisp and clean, with a distinct hoppy finish. 5½

CACTUS BLONDE ALE

traditional and stylish with a smooth finish. 5½

LONGBOARD LAGER

bavarian style, full bodied, golden hued. 5½

ON TAP

coors light | molson canadian 5¼
granville island cypress honey lager 6
granville island lions winter ale 6¼
heineken 6¾ | guinness (20oz) 8½

BOTTLED

mgd 5¾
corona 6½
heineken 6½
smirnoff ice 6½ | strongbow cider 6½

LIQUORS

VODKA

grey goose 8½
belvedere 8½
stolichnaya 7
smirnoff red label 6
van gogh espresso vodka 8½

RUM

bacardi white | bacardi dark 6
captain morgan's spiced 7
appleton amber | lemonsart 7

SCOTCH

lagavulin 16 year-old 11
oban 14 year-old 10¼
macallan 12 year-old 9½
chivas regal 8½
johnnie walker red label 6
glenlivet 12 year-old 8½

GIN

bombay sapphire 7
gordon's dry 6
hendrick's | tanqueray #10 8½

WHISK(E)Y

crown royal | canadian club 7
seagrams vo 6
woodford reserve bourbon 8½
jack daniel's 7
jameson irish 7

TEQUILA

cuervo gold 7
patrón reposado 11½

BRANDY AND COGNAC

hennessey vsop 10
st rémy xo 6

DRINK SPECIALS

MONDAY

udder ale 4

TUESDAY

the bellini [always a double] 5½
granville island cypress honey lager 4¼

WEDNESDAY

longboard lager 4¾

THURSDAY

heineken \$1OFF
perfect double cuervo margarita \$1OFF

FRIDAY

pemberton pilsner 5
all martinis \$1OFF

SATURDAY

cactus blonde ale 5
signature sangria \$1OFF

SUNDAY

ugly ale 4½
signature caesar 5½

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]

WHITES

RED HERRING CHARDONNAY M/V (california) light-bodied and easy drinking	7	10	28
SELBACH 'FISH LABEL' RIESLING 2012 (mosel, germany) fruity riesling with apple and lime flavours	9	14	36
SEE YA LATER 'FIVE SENSES' GEWÜRZTRAMINER 2012 (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 2012 (lake country, bc) fresh and lively with pear and apple notes; slightly bronze in colour	9	14	36
FEENIE GOES HAYWIRE WHITE 2012 🍷 (summerland, bc) a gewürztraminer and chardonnay blend with a delicious finish	9	14	36
WHITEHAVEN SAUVIGNON BLANC 2012 (marlborough, new zealand) complex and wonderful tropical fruit with great length	11	17	44
BURROWING OWL PINOT GRIS 2012 (oliver, bc) a sought after and admired bc pinot gris			48
CONUNDRUM 2011 (napa valley, california) a delicious chardonnay-based blend by the wagner family behind caymus vineyards			54
WENTE 'RIVA RANCH' CHARDONNAY 2012 (monterey, california) classic, rich and full-bodied	12	18	48

365 DAYS OF ROSÉ

JOIE FARM 2012 (naramata, bc) dry rosé, like a summer vacation in the okanagan valley			40
--	--	--	----

REDS

RED HERRING MERLOT M/V (california) light-bodied and easy drinking	7	10	28
PARDUCCI 'SMALL LOT BLEND' PINOT NOIR 2012 (california) juicy, ripe raspberries; first carbon neutral winery in the US	10	15	40
BLASTED CHURCH 'BIG BANG THEORY' 2012 (okanagan falls, bc) fun and fancy free merlot-based blend to put a smile on your face			40
CEDARCREEK MERLOT 2011 (kelowna, bc) smooth, soft and velvety	9	14	36
FEENIE GOES HAYWIRE RED 2011 🍷 (summerland, bc) a merlot, syrah and cabernet blend combining generous fruit with euro structure	9	14	36
ROAD 13 'SEVENTY-FOUR K' 2011 (oliver, bc) a merlot and syrah blend with a long, lingering finish	13	20	52
VIÑA ZACO TEMPRANILLO 2010 (rioja, spain) fresh and authentic, from the most important wine region of spain			45
JAJA SYRAH 2012 (roussillon, france) ripe and chewy syrah from the sun-drenched mediterranean	8	12	32
BURROWING OWL CABERNET FRANC 2010 (oliver, bc) intense black fruit from a proven customer favourite			60
VIÑA CHELA 'PRIVATE RESERVE' MALBEC 2012 🌱 (mendoza, argentina) organically made, high altitude malbec with smooth tannins	8	12	32
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2011 (paso robles, california) reliable and consistent; the best-selling cali cabernet in bc	12	18	48
MISSION HILL RESERVE SHIRAZ 2010 (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 2012 (barossa valley, 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

AFTER DINNER DRINKS

GLENLIVET [SPEYSIDE]

12 year old single malt. 8½

OBAN [HIGHLAND]

14 year old single malt. 10¼

HENNESSY VSOP

cognac. 10

MACALLAN [HIGHLAND]

1824 series amber single malt. 9½

LAGAVULIN [ISLAY]

16 year old single malt. 11

WARRE'S OTIMA PORT

10 year old tawny. [2oz] 8

COFFEE

LATTE/CAPPUCCINO

double shot of locally roasted 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

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

CHOCOLATE PEANUT BUTTER CRUNCH BAR ^{RF}

tahitian vanilla ice cream, caramel sauce, crunchy chocolate pearls. 8

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