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CACTUS CLUB CAFE

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**SASKATOON SAMPLE MENU**

ITEMS AND PRICES MAY VARY

## START AND SHARE

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

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

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

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

### SPICY CHICKEN

sweet chili glaze, crispy wontons, green onions. 12

### CRISPY YAM FRIES

garlic aioli. 8¼

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

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

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

lois lake steelhead, sustainably harvested prawns, red onions, thai basil, mint, cilantro, nuoc cham. 14

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

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

### KOBE STYLE MEATBALL TRIO <sup>RF</sup>

roasted tomato sauce, freshly grated parmesan. 12

### TUNA SUSHI CONE <sup>RF</sup>

spicy ocean wise™ albacore, hand rolled with avocado, cucumber, pickled ginger, tempura, micro cilantro, green onion, soy paper wrapper. 4½ each

### MINI BURGERS

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

### CALAMARI

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

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

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

### CHICKEN WINGS

hot, thai or extra hot. 11¼ | celery and blue cheese. +1¾

### EDAMAME

steamed soybeans, sea salt. 7½

### CELERIAC SOUP <sup>RF</sup>

aged cheddar, grissini breadstick. 8

### 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. 34

### MILLIONAIRE'S CUT

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

### PEPPERCORN NEW YORK STRIPLIN <sup>RF</sup>

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

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

7oz certified angus beef® sirloin, shiitake, portabello, button and crimini mushroom demi-glace, buttered mashed potatoes, roasted asparagus. 27

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

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

### CREATE YOUR OWN STEAK

served with buttered mashed potatoes, roasted asparagus.

### CHOOSE YOUR CUT

7oz sirloin. 23½ | 9oz sirloin. 25½ | 12oz ny striploin. 32 | 7oz AAA filet. 31

### 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 <sup>RF</sup>

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

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

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

### RAINCOAST GREENS

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

### 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. 8½

### SEASONAL GREENS

feta, almonds, lemon-thyme vinaigrette. 8½

### 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 <sup>RF</sup>

caramelized onions, beef jus, emmental cheese, toasted sourdough, sea salted fries. 16½

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

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

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

certified angus beef®, sautéed button mushrooms, aged cheddar, alder smoked bacon, red pepper relish, sea salted fries. 16½

### CAJUN CHICKEN SANDWICH

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

### GARDENBURGER

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

### BBQ DUCK CLUBHOUSE <sup>RF</sup>

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

## CASUAL FAVOURITES

### BENGAL CHICKEN CURRY <sup>RF</sup>

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

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

ocean wise™ lois lake steelhead, miso mustard, broccoli, edamame, red peppers, snap peas, daikon and pea shoot salad. 17

### TERIYAKI CHICKEN RICE BOWL

bell peppers, broccoli, braised red cabbage, spicy yogurt. 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, 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, 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.

 OUR CHICKEN IS FREE RUN AND GRAIN FED.

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

# SIGNATURE COCKTAILS

## THE BELLINI (2oz)

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

## THE BRAZILIAN (1oz)

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

## SIGNATURE CAESAR (1oz)

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

## PERFECT DOUBLE CUERVO MARGARITA (2oz)

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

## THE COHIBA (1oz)

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

## SIGNATURE SANGRIA (1oz)

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

# SIGNATURE MARTINIS ALWAYS A DOUBLE

## NOTHING BUT PINK (2oz)

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

## FLIRTINI (2oz)

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

## DIRTY VEGAS (2oz)

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

## FAWLTY TOWER (2oz)

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

## ADRENALINE (2oz)

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

## WU-TANGTINI (2oz)

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

# SIGNATURE BEERS (14oz)

## LONGBOARD LAGER (14oz)

bavarian style, full bodied, golden hued. 6

## PEMBERTON PILSNER (14oz)

a tribute to the day it all began on pemberton ave, in 1988. crisp and clean, with a distinct hoppy finish. 6

## CACTUS BLONDE ALE (14oz)

traditional and stylish with a smooth finish and moderate carbonation. 6

## UGLY WHEAT ALE (14oz)

unfiltered wheat ale, refreshing taste and finish. 6

## UDDER PALE ALE (14oz)

easy drinking pale ale with full flavour. 6

## CACTUS IPA (14oz)

india pale ale with fresh character, moderate hops and a well-balanced, sharp finish. 6

## ON TAP (14oz)

coors light | molson canadian 5¾  
wild rose brown ale 6¼  
granville island cypress honey lager 6¼  
heineken 7 | guinness (20oz) 8¾

## BOTTLED

mgd 5¾  
corona 6¾  
heineken 6¾  
strongbow cider 6¾  
palm bay ruby grapefruit (355ml can) 6

# LIQUORS

## GIN (1oz)

bombay sapphire 7¼  
gordon's dry 6¼  
hendrick's | tanqueray no. ten 8½

## VODKA (1oz)

grey goose 8½  
belvedere 8½  
stolichnaya 7¼  
stolichnaya flavoured 7¼  
smirnoff red label 6¼  
smirnoff orange 6¼  
van gogh espresso 8½

## WHISK(E)Y (1oz)

crown royal 7¼  
seagrams vo 6¼  
woodford reserve bourbon 8½  
jack daniel's 7¼  
jameson irish 7¼

## RUM (1oz)

bacardi white | bacardi dark 6¼  
captain morgan's spiced 7¼  
appleton estate v/x amber 7¼

## TEQUILA (1oz)

cuervo gold 7½  
patrón reposado 11¾  
don julio reposado 11¾

## BRANDY AND COGNAC (1oz)

hennessy vsop 10¼  
st rémy xo 6¼

## SCOTCH (1oz)

lagavulin 16 year old 11¼  
oban 14 year old 10½  
macallan 1824 series amber 9¾  
glenlivet 12 year old 8½  
johnnie walker red label 6¼  
chivas regal 8½

# DRINK SPECIALS

## MONDAY

udder pale ale 4

## TUESDAY

cactus ipa 5  
the bellini [always a double] 5½

## WEDNESDAY

longboard lager 5

## THURSDAY

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

## FRIDAY

pemberton pilsner 5½  
all martinis \$1OFF

## SATURDAY

cactus blonde ale 5½  
signature sangria \$1OFF

## SUNDAY

ugly wheat ale 5  
signature caesar 5¾

## SPARKLING



<b>CRISTALINO CAVA (200ML) M/V</b> (penedes, spain) dry, zesty and elegant in a single serve bottle			8
<b>VEUVE CLICQUOT PONSARDIN M/V</b> (champagne, france) classic, french, always in fashion			115
<b>MOËT &amp; CHANDON DOM PÉRIGNON 2003</b> (champagne, france) luxurious cuvée by the market leader in the champagne world *M/V [MULTI-VINTAGE]			295

## WHITES

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

## 365 DAYS OF ROSÉ

<b>MIRABEAU CÔTES DE PROVENCE 2013</b> (provence, france) dry rosé, like a summer vacation in the french riviera			40
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## REDS

<b>MONTELVINI CABERNET MERLOT 2013</b> (veneto, italy) easy, light-bodied and fresh	8	12	32
<b>PARDUCCI 'SMALL LOT BLEND' PINOT NOIR 2012</b> (california) juicy, ripe raspberries; first carbon neutral winery in the US	12	18	48
<b>ELK COVE PINOT NOIR 2011</b> (willamette valley, oregon) powerful yet delicate, from one of the best pinot noir growing regions in the world			72
<b>BLASTED CHURCH 'BIG BANG THEORY' 2012</b> (okanagan falls, bc) fun and fancy free merlot-based blend to put a smile on your face			40
<b>CEDARCREEK MERLOT 2011</b> (kelowna, bc) smooth, soft and velvety	10	15	40
<b>FEENIE GOES HAYWIRE RED 2012</b> 🍷 (summerland, bc) a merlot, syrah and cabernet blend combining generous fruit with euro structure	10	15	40
<b>TILIA BONARDA 2012</b> (mendoza, argentina) next hot varietal from south america; juicy, soft and delicious			39
<b>JAJA SYRAH 2012</b> (roussillon, france) ripe and chewy syrah from the sun-drenched mediterranean	8	12	32
<b>VIÑA ZACO TEMPRANILLO 2011</b> (rioja, spain) fresh and authentic, from the most important wine region of spain			45
<b>ROAD 13 'SEVENTY-FOUR K' 2011</b> (oliver, bc) a merlot and syrah blend with a long, lingering finish	13	20	52
<b>BURROWING OWL CABERNET FRANC 2010</b> (oliver, bc) intense black fruit from a proven customer favourite			60
<b>VIÑA CHELA 'PRIVATE RESERVE' MALBEC 2012</b> 🌱 (mendoza, argentina) organically made, high altitude malbec with smooth tannins	9	14	36
<b>J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2012</b> (paso robles, california) reliable and consistent; the best-selling cali cabernet in bc	12	18	48
<b>MISSION HILL RESERVE SHIRAZ 2011</b> (kelowna, bc) richly flavoured with spice and black fruit			41
<b>MASI AMARONE DELLA VALPOLICELLA CLASSICO 2009</b> (veneto, italy) made from dried out grapes, high alcohol, from a classic region			82
<b>EDGE CABERNET SAUVIGNON 2011</b> (north coast, california) cutting-edge, lush, fruit forward			64
<b>THE PRISONER 2012</b> (napa valley, california) interesting zinfandel-based blend and a regular staff favourite			88
<b>BLACK HILLS 'NOTA BENE' 2011</b> (oliver, bc) hard to find, rich and smooth bordeaux-style blend			92
<b>PUNCH IN THE FACE SHIRAZ 2012</b> (barossa valley, australia) big, bold, high alcohol aussie shiraz	12	18	48
<b>CAYMUS CABERNET SAUVIGNON 2011</b> (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

## AFTER DINNER DRINKS [1oz]

### GLENLIVET [SPEYSIDE]

12 year old single malt. 8½

### OBAN [HIGHLAND]

14 year old single malt. 10½

### HENNESSY VSOP

cognac. 10¼

### MACALLAN [HIGHLAND]

1824 series amber 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 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]

### VANILLA BEAN [CAFFEINE]

## DESSERTS

### 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