

START AND SHARE

SZECHUAN CHICKEN LETTUCE WRAPS RF

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

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. 12¼

SPICY CHICKEN

free run chicken, sweet chili glaze, green onion, crispy wontons. 12

EDAMAME

steamed soybeans, sea salt. 7½

STEAKS

CREOLE STEAK + PRAWNS

9oz certified angus beef® sirloin, cajun spices, 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 NEW YORK STRIPOIN RF

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

PEPPERCORN SIRLOIN RF

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

FOUR MUSHROOM SIRLOIN RF

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

CREATE YOUR OWN STEAK

served with buttered mashed potatoes, seasonal vegetables.

CHOOSE YOUR CUT

7oz sirloin. 23 | 9oz sirloin. 25 | 12oz ny striploin. 32 | 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

FRESH GREENS

QUINOA SALAD RF

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

ROCKET SALAD RF

parmesan crusted free run chicken breast, arugula, vine tomatoes, 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 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

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

SHORT RIB SANDWICH RF

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

GRILLED TUNA CLUB RF

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

THE BURGER RF

certified angus beef®, sautéed button mushrooms, aged cheddar, alder smoked bacon, red pepper relish, sea salted fries. 16

CAJUN CHICKEN SANDWICH

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

GARDENBURGER

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

BBQ DUCK CLUBHOUSE RF

peking duck, roasted chicken, san daniele prosciutto, pecan fruit bread, sea salted fries. 17¾

TUNA SUSHI CONE RF

spicy ocean wise™ albacore tuna cone, avocado, cucumber, pickled ginger, tempura, micro cilantro, soy paper wrapper. 4½ each

KOBE STYLE MEATBALL TRIO RF

roasted tomato sauce, freshly grated parmesan. 12

MINI BURGERS

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

CRISPY DRY RIBS

sea salt, cracked pepper. 10¾

CALAMARI

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

BEEF CARPACCIO RF

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

RAVIOLI + PRAWN TRIO RF

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

CRISPY YAM FRIES

garlic aioli. 8¼

CELERIAC SOUP RF

aged cheddar, grissini breadstick. 8

CHICKEN WINGS

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

MAINS

SOY-DIJON SALMON RF

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

BUTTERNUT SQUASH RAVIOLI WITH PRAWNS RF

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

THAI RED CURRY PACIFIC LINGCOD RF

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

ROASTED LAMB POPS RF

curry sauce, cauliflower, spinach, yukon gold potatoes, naan bread. 29

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

portabello, crimini, button and shiitake mushroom demi-glaze, 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, chillies, 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, mashed potatoes, seasonal vegetables. 21½

CASUAL FAVOURITES

BENGAL CHICKEN CURRY RF

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

SZECHUAN SALMON RICE BOWL RF

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

TERIYAKI CHICKEN RICE BOWL

bell peppers, broccoli, braised red cabbage, spicy yogurt. 16½

CHICKEN TENDERS

panko-breaded free run 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 RF

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

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 2003 (champagne, france) luxurious cuvée by the market leader in the champagne world *M/V [MULTI-VINTAGE]			295

WHITES

RED HERRING PINOT GRIGIO M/V (veneto, italy) easy, crisp and refreshing, on tap	8	12	32
AVELEDA VINHO VERDE 2012 (northwest, portugal) lively and refreshing white blend from coastal portugal			32
SELBACH 'FISH LABEL' RIESLING 2012 (mosel, germany) fruity riesling with apple and lime flavours	9	14	36
SEE YA LATER 'FIVE SENSES' GEWÜRZTRAMINER 2011 (okanagan falls, bc) exotic flavours of lychee and ripe melon	8	12	32
PROSPECT WINERY SAUVIGNON BLANC 2012 (oliver, bc) light-bodied and easy to drink with a clean finish	8	12	32
GRAY MONK PINOT GRIS 2012 (lake country, bc) fresh and lively with pear and apple notes; slightly bronze in colour	10	15	40
FEENIE GOES HAYWIRE WHITE 2011 (summerland, bc) a gewürztraminer and chardonnay blend 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
BURROWING OWL PINOT GRIS 2012 (oliver, bc) a sought after and admired bc pinot gris			42
CONUNDRUM 2011 (napa valley, california) a delicious chardonnay-based blend by the wagner family behind caymus vineyards			54
MISSION HILL 'RESERVE' CHARDONNAY 2011 (west kelowna, bc) lush and creamy from bc's iconic winery	10	15	40
WENTE 'RIVA RANCH' CHARDONNAY 2011 (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
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REDS

RED HERRING CABERNET MERLOT M/V (veneto, italy) easy and fresh, on tap	8	12	32
PARDUCCI 'SMALL LOT BLEND' PINOT NOIR 2011 (california) juicy, ripe raspberries; first carbon neutral winery in the US	12	18	48
ELK COVE PINOT NOIR 2011 (willamette valley, oregon) powerful yet delicate, from one of the best pinot noir growing regions in the world			72
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 2010 (kelowna, bc) smooth, soft and velvety	10	15	40
FEENIE GOES HAYWIRE RED 2011 (summerland, bc) a merlot, syrah and cabernet blend combining generous fruit with euro structure	10	15	40
TILIA BONARDA 2012 (mendoza, argentina) next hot varietal from south america; juicy, soft and delicious			39
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
PENFOLDS 'KOONUNGA HILL' SHIRAZ CABERNET 2011 (south australia) australian icon for high quality and consistency	8	12	32
BURROWING OWL CABERNET FRANC 2009 (oliver, bc) intense black fruit from a proven customer favourite			60
VIÑA CHELA 'PRIVATE RESERVE' MALBEC 2011 (mendoza, argentina) organically made, high altitude malbec with smooth tannins	9	14	36
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2010 (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
MASI AMARONE DELLA VALPOLICELLA CLASSICO 2008 (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 2011 (napa valley, california) interesting zinfandel-based blend and a regular staff favourite			88
BLACK HILLS 'NOTA BENE' 2011 (oliver, bc) hard to find, rich and smooth bordeaux-style blend			92
PUNCH IN THE FACE SHIRAZ 2008 (barossa valley, australia) big, bold, high alcohol aussie shiraz	12	18	48
CAYMUS CABERNET SAUVIGNON 2011 (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

SIGNATURE COCKTAILS

THE BRAZILIAN (1oz)

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

THE BELLINI (2oz)

peach schnapps, champagne, bacardi white rum and sangria, always a double. 7

SIGNATURE SANGRIA (1oz)

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

SPIKED FRAPP (2oz)

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

PERFECT DOUBLE CUERVO MARGARITA (2oz)

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

THE COHIBA (1oz)

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

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

SIGNATURE MARTINIS ALWAYS A DOUBLE.

NOTHING BUT PINK (2oz)

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

FAWLTY TOWER (2oz)

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

DIRTY VEGAS (2oz)

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

FLIRTINI (2oz)

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

UDDER ALE (14oz)

easy drinking pale ale with full flavour. 6

UGLY ALE (14oz)

unfiltered wheat ale, refreshing taste and finish. 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. 6

LONGBOARD LAGER (14oz)

bavarian style, full bodied, golden hued. 6

ON TAP (14oz)

coors light | molson canadian 5¾
granville island cypress honey lager 6
rickard's white 6
wild rose brown ale 6¼
heineken 6¾ | guinness (20oz) 8½

BOTTLED

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

LIQUORS

VODKA (1oz)

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

RUM (1oz)

bacardi white | bacardi dark 6¼
captain morgan's spiced 7¼
appleton amber | lemonhart 7¼

SCOTCH (1oz)

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 (1oz)

bombay sapphire 7¼
gordon's dry 6¼
hendrick's | tanqueray #10 8½

WHISK(E)Y (1oz)

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

TEQUILA (1oz)

cuervo gold 7½
patrón 11¾

BRANDY AND COGNAC (1oz)

hennessy vsop 10¼
st rémy xo 6¼

DRINK SPECIALS

MONDAY

udder ale 4

TUESDAY

the bellini 5½
granville island cypress honey lager 4¾

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 ale 5
signature caesar 5¾

AFTER DINNER DRINKS [1oz]

GLENLIVET [SPEYSIDE]

12 year old single malt. 8½

MACALLAN [HIGHLAND]

12 year old 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

COFFEE

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. 2½

ORGANIC BREAKFAST [CAFFEINE]

ORGANIC EARL GREY [CAFFEINE]

GREEN TEA TROPICAL [LIGHT CAFFEINE]

MINT MÉLANGE [CAFFEINE FREE]

CHAMOMILE CITRUS [CAFFEINE FREE]

VANILLA BEAN [CAFFEINE]

DESSERTS

CHOCOLATE PEANUT BUTTER CRUNCH BAR ^{RF}

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

WHITE CHOCOLATE CHEESECAKE ^{RF}

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

APPLE GALETTE ^{RF}

flaky puff pastry, caramelized apples, tahitian vanilla ice cream and caramel sauce. 8¼

KEY LIME PIE

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

CHOCOLATE LAVA CAKE

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