



# redcactus

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## B A R & G R I L L

### APPETIZERS

**Red Cactus Nachos**  
house made chips with manchego cheese, applewood bacon & spiced sour cream 9

**Loaded Potato Skins**  
spiced sour cream with applewood bacon and manchego cheese *or* with spinach and artichoke dip 8/8

**Tequila Grilled Shrimp**  
grilled shrimp, tequila lemon butter served with house rice 10

**Coconut Shrimp**  
with thai sweet chili sauce 10

**Spinach & Artichoke Dip**  
served warm with house made potato chips 7

**Wings**  
jumbo traditional 6  
boneless 6

**Steak Bites**  
with bloody mary dipping sauce 9

**Chicken Quesadilla**  
queso manchego, bacon and jalapeño 8

**Fried Mozzarella**  
with marinara 7

**Onion Rings**  
with house dipping sauce 7

**Cheesy Bread** 4

**Cheese Fries** 4

### SALADS

**Mixed Green Side Salad**  
cucumber, tomatoes, red onion, croutons, house dressing 4

**Classic Caesar**  
romaine lettuce, parmesan, croutons 8

**Mandarin Salad**  
mixed greens, almonds, mandarin orange, feta cheese, tomato, poppy seed dressing 8

**Spinach Salad**  
fresh spinach, hard-boiled egg, bacon, feta cheese, poppy seed dressing 8

**Turkey Avocado**  
mesquite smoked turkey, avocado, bacon, red onion, blue cheese dressing 12

**Southwest BBQ Chicken Salad**  
house relish, pepper jack cheese, tortilla strips, ranch dressing 12

*\*add chicken 3, steak 4*

### SOUPS

**\*ask your server**  
cup 4  
bowl 6

**Red Cactus Chili**  
a house favorite, served chock full of tender steak and our special blend of spice 5

### BURGERS

*100% angus beef brisket served on a freshly baked brioche bun. each burger served with house made chips and mixed greens small salad.*

*\*all burgers served medium*

**The Classic**  
*an american classic brought to life - red cactus style*

cheddar, lettuce, tomato, pickles  
raw red onion, house sauce 9

**South Meets West Burger**  
manchego cheese, tomato, jalapeños with spiced mayo 9

**Red Cactus Burger**  
white cheddar, fried egg, house chili, grilled onions, house sauce 11

**Bacon Avocado Burger**  
white cheddar cheese, tomato, onion 12

**Ortega Burger**  
manchego cheese, grilled onion, tomato, topped with ortega chili pepper and house sauce 10

### SLIDERS

*Our special, your treat. Sink your teeth into a delicious experience with our chef's hand crafted sliders.*

*Served on a sourdough garlic bun with house chips.*

**Bacon Cheddar Cheese**  
applewood bacon, cheddar cheese, bbq dipping sauce 9

**Black and Blue Burger**  
blackened burger with cajun spice, caramelized onion and blue cheese with house dipping sauce 9

**Jalapeño Burger**  
pepper jack cheese, grilled onion, fresh jalapeño, house dipping sauce 9

### SANDWICHES

*Feeling lunch, or feeling adventurous? Try one of our house made sandwiches for a taste that is sure not to disappoint.*

*Each sandwich comes on grilled sourdough bread served with house chips.*

**Open Face Steak**  
served on garlic bread with sliced tomato, grilled onion and crumbled blue cheese 11

**House Turkey Club**  
roasted turkey, applewood bacon, avocado, tomato, lettuce, house mayo 10

**Grilled Lemon Chicken**  
tomato, avocado, aged swiss cheese 10

**House Reuben**  
corned beef, sauerkraut, swiss cheese with house sauce 11

### STEAKS

*We serve the finest certified mid-west angus beef, aged to perfection. All steaks are hand seasoned with our chef's special blend and served with seasonal vegetables and choice of side.*

**Bacon Wrapped Filet** 10oz 25

**Ribeye Steak** 14oz 23

**New York Steak** 12oz 21

**Red Cactus Steak**  
house marinated skirt steak 12oz 17  
petite 7oz 10

### ENTRÉES

*All entrees served with seasonal vegetables and a choice of side.*

**Salmon**  
grilled wild alaskan salmon, tequila lime caper sauce 8oz 17

**Halibut**  
grilled wild halibut with tequila lime caper sauce 8oz 25

**Herb Marinated Chicken Breast**  
marinated 10oz chicken breast seasoned with our signature blend of herbs 12

### RED CACTUS FAVORITES

*Unique signature dishes created by our chef.*

**Stuffed Poblano Chili**  
two stuffed chilis with rice, grilled shrimp, pepper jack cheese and a side of beans 10

**Enchiladas**  
three enchiladas stuffed with a gourmet cheese blend. served with Red Cactus verde sauce and a side of beans & rice 10

**Southwest Combo**  
Our chef's favorite. A petite Red Cactus steak served with your choice of stuffed poblano *or* two echiladas comes with a side of rice 17

### SIDES

**Sautéed Seasonal Vegetables**

**Sautéed Mushrooms**

**Criss Cut Seasoned Fries**

**Baked Potato**

**Garlic Mashed Potatoes**

**House Rice**

**Black Beans**

*\*additional sides 3*





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## BAR & GRILL

### SIGNATURE DRINKS

<b>Desert Dirty Martini</b> made with belvedere vodka, very dry vermouth and olive juice 8 (with stuffed blue cheese and stuffed garlic olives)	<b>Bahama Mama</b> made with myers dark rum, light rum, banana liqueur, pineapple coconut, strawberry, pineapple, orange and tropical juice 6 (all the best island flavors mixed with rums combining for a symphony of tropical flavors without any of the drama!)	<b>Hawaiian Island Ice Tea</b> made with absolute mandarin vodka, rum, gin, blue curacao sweet and sour and pineapple juice 6 (this drink delivers its substance a lot like the long island ice tea)
<b>River Bikini Martini</b> made with vodka, watermelon pucker, blue curacao, cranberry and splash pineapple 6 (a purple tangy sweet martini)	<b>Ultimate Patron Margarita</b> made with patron tequila, patron citron liqueur and lime 8 (try one with red cactus chili salt!)	<b>Key Lime Martini</b> made with absolut vanilla vodka and key lime juice 6 (this martini is sure to turn heads and screams of key lime pie from every angle)
<b>Sonoran Tequila Sunrise</b> made with grenadine, tequila, orange juice 5 (comes with a sweet rim and red cactus juice glowing down the side of the glass)	<b>Blue Avatar</b> made with malibu rum and a special blend of liqueurs 6 (this incredibly smooth cocktail has hints of chocolate and other intriguing flavors. it is laced with dark blue crystals which accent the special character of this magnificent drink!)	

### CLASSIC DRINKS

<b>Electric Lemonade</b> made with vodka, blue curocao and lemon juice 5 (light, refreshingly sweet lemon cocktail)	<b>Chocolate Raspberry Martini</b> made with godiva raspberry vodka, white creme de cocoa and kahlua 6 (simple, tasty and chocolately clear without all the extra calories!)	<b>Lemon Drop Martini</b> made with citron vodka in a sugar coated glass 5
<b>Mojito</b> classic cuban recipe with a turbinado sugar muddle and fresh mint leaves 6	<b>Cosmopolitan</b> made with vodka, triple sec cranberry, lime 5 (garnished with a twist of lemon for that zest of flavor)	<b>House Margarita</b> made with tequila, fresh agave, triple sec, sweet sour and lime juice 12oz 6   16oz 8
<b>Midori Apple Martini</b> made with vodka, midori, apple schnapps 5 (this tart and sweet apple flavor with a kick)	<b>Mai Tai</b> made with light rum, dark rum and fresh tropical juices 5	

### JUMBO DRINKS

<b>Home Run Margarita</b> made with 3 ounces of tequila fresh agave,triple sec, sweet & sour lime juice. 12.5 (this massive 28oz jumbo margarita is sure to score!)	<b>Orange Margarita</b> made with 3oz of tequila, cointreau, and red cactus juices. 12.5 (28oz classic orange margarita, enjoy it with our house chili lime salt)	<b>Adios Madre</b> made with vodka, rum, gin, blue curacao, sweet and sour with sprite. 14 (this 28oz drink delivers a knockout punch)
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### BEERS

Draft Beers	Domestic Beers 4	Imports & Premiums 5	
<i>Bud Light 4/6</i>	<i>Coors Light</i>	<i>St. Pauli Girl</i>	<i>Tecate</i>
<i>Budweiser 4/6</i>	<i>Miller Lite</i>	<i>Pacifico</i>	<i>Tecate Light</i>
<i>Coors Light 4/6</i>	<i>Miller Genuine Draft</i>	<i>Shock Top</i>	<i>Sierra Nevada</i>
<i>Stella Artois 4/6</i>	<i>Miller 64</i>	<i>Shock Top Raz</i>	<i>Heineken</i>
<i>Dos Equis Lager 5/7</i>	<i>Coors</i>	<i>Sam Adams Twisted Tea</i>	<i>Heineken Light</i>
<i>Hefeweizen 5/7</i>	<i>Bud Light</i>	<i>Dos Equis Lager</i>	<i>Samuel Adams</i>
<i>Blue Moon 5/7</i>	<i>Budweiser</i>	<i>Bass Pale Ale</i>	<i>Sam Adams Summer Ale</i>
<i>Guinness 5/7</i>	<i>Michelob Ultra</i>	<i>Corona</i>	<i>Newcastle</i>
<b>Non-Alcoholic</b>	<i>Michelob Amber Bock</i>	<i>Corona Light</i>	<i>Smirnoff Ice</i>
<i>O’Doul’s 3</i>	<i>Bud Light Lime</i>	<i>Model Especial</i>	<i>Mikes Hard Lemonade</i>
	<i>Bud Light Platinum</i>	<i>Model Negro</i>	<i>Blue Moon</i>

### WINES

<b>Chardonnay</b> <i>House White 5/17</i>  <i>Founder’s Estate Beringer 8/28</i>  <i>Morning Fog by Wente 10/34</i>	<b>Cabernet Sauvignon</b> <i>House Red 5/17</i>  <i>Lockwood 10/34</i>  <i>Franciscan 12/39</i>	<b>Mondavi Willow Springs 6/20</b> <b>Mondavi Wildcreek Canyon 6/20</b>  <b>Parducci 8/28</b>
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\* Warning - Please drink and share responsibly! Always have a designated driver. All drinks are subject to limitations per person.