



CACTUS



BREAKFAST—Available until 2PM

We are proud to use only local, cage free eggs in all of our egg dishes

- Peruvian, green pumpkin fritters:** *with spiced panela syrup* 4.50 / 9
- Local guava & cream cheese stuffed Argentine fry bread:** *with cinnamon sugar* 4.50 / 9
- CACTUS Torrejas:*** *Latin-style French toast, caramelized pineapple, spice bread dipped in a rich egg custard, toasted Macadamia nut butter, seasonal island fruits, dulce de leche* 12
- “Latin Elvis”:** *toasted Tribeca bakery baguette, Nutella, thick-cut kiawé smoked bacon, caramelized local apple bananas, spiced panela syrup, salted agavé drizzle* 13
- Breakfast Torta:*** *two eggs, thick-cut bacon, queso blanco, avocado & Hau’ula vine ripe tomato on toasted Tribeca bakery torta roll. Served with crispy fingerling potatoes* 13
- Baked Huevos Rancheros:*** *two eggs basted in Hau’ula tomato, red chile salsa, warm corn tortillas, charro tomato pinto beans, queso fresco, cilantro crema* 10
- “Nacho Libre”:*** *House made turkey chorizo tossed with two eggs, sweet peppers, onions, tomatoes & just-made chips in an avocado, tomatillo salsa. Topped with queso fresco & chipotle crema* 13
- Two eggs prepared as you like:*** *Crispy fingerling potatoes, toasted baguette & choice of house-made chorizo patty or apple wood smoked bacon* 13
- Breakfast “Rito”:*** *Warm 12-inch flour tortilla stuffed with two scrambled eggs, tres quesos, peppers, onions and choice of house-made Shinsato Farm’s pork chorizo, turkey chorizo or apple wood smoked bacon* 12

BEVERAGES

- | | | | |
|--|---|--|--|
| <p>Cactus Mimosa 9
<i>Santa Julia Blanc de Blancs Organic Argentinian Sparkling Wine with your choice of our daily flavor</i></p> | <p>La Paloma 9
<i>Camerana Blanco tequila, fresh squeezed grapefruit, and a splash of Jarritos grapefruit soda</i></p> | <p>Bloody María 8
<i>Camerana Blanco tequila, Lefty O’Douls Bloody Mary mix, & spicy red chilé-infused sauce, salt rim (as spicy as you like it!)</i></p> | <p>Michelada 3.5
<i>Dos Equis lager, Lefty O’Douls Bloody Mary Mix, & spicy red chilé-infused sauce, served on the rocks, with salt rim</i></p> |
|--|---|--|--|
-
- | | |
|--|---|
| <p>Bottled Beers</p> <ul style="list-style-type: none"> Bohemia 5 Carta Blanca 5 Modelo Especial 5 Conquistador, Mission Brewery 5 Mucho Aloha HPA 5 Estrella Damm “Daura” Gluten Free 6 Corona La Familiar (32oz) 10 <p>Beers on Tap</p> <ul style="list-style-type: none"> Dos Equis Lager 4 Negra Modelo 5 Hawaii Nui Seasonal Beer 5 Honolulu Beerworks- “Brewmaster’s Whim” 8 | <p>Wines</p> <ul style="list-style-type: none"> Cristalino Cava (187ml) 9 Trapiche Chardonnay 7 / 24 Lapostolle Casa Sauvignon Blanc 9 / 28 Las Rocas Rose 8 / 26 Bridlewood Pinot Noir 8 / 26 Ergo Tempranillo 9 / 28 <p>Non-Alcoholic Options</p> <ul style="list-style-type: none"> Fresh squeezed juices 4.5 Hibiscus Limeade 3.5 Hawaiian Paradise French Press 8.5 Hawaiian Paradise Coffee (Wailua) 3 Damman Freres Hot Teas |
|--|---|