

# CACTUS

## LUNCH MENU

### Pinchos

**Argentine Fry Bread V** 5 / 9  
*Pineapple-Manzano chilé jelly*

**Cactus Guacamole V** 15  
*Just made chips and three salsas*

**Squash & Goat Cheese Croquetas V** 6 / 10  
*Tomato-red chilé sauce, cilantro oil*

**Pork Picadillo Empanadas** 7 / 13  
*Mango-tamarind salsa, cilantro oil*

**Today's Ceviché Inspirations\* G** M.P.

**Smoked Jidori Chicken Coyotas** 8 / 15  
*Cotija cheese, pickled vegetables, tomatillo-avocado salsa*

**Fried Guindilla Peppers V G** 7 / 10  
*Hawaiian sea salt and lime*

**Queso Fundido V G** 13  
*Three cheeses baked with roasted chilés, onions, tomato, with salsa borracha and just-made chips*

**Add:** House-made turkey chorizo G or  
Kiawe-smoked mushrooms V G or  
Smokey black beans with bacon G 4

### Sopas Y Ensaladas

**Today's Soup** 6 / 9

**Feijoada G** 9 / 14  
*Our version of this nacional dish of Brazil, black beans, house-made chorizo, arroz blanco*

**Ensalada Mixto V G** 9 / 14  
*Tomato, sweet corn, cucumbers, roasted chilés, avocado, Cotija cheese and crispy masa croutons, Aji Amarillo vinaigrette*

**Tostada with Day Boat Fish\* G** M.P.  
*Puna romaine, guacamole, roasted corn relish, Cotija cheese, cucumber, tomato, pineapple-rocoto vinaigrette*

**Arugula & Kiawe-Smoked Chicken Salad G** 14 / 18  
*Jidori chicken, pickled mango, goat cheese, avocado, charred corn, toasted pepitas, crispy tortilla rajas, citrus-agave vinaigrette*

**Cactus' Caesar\* G** 9 / 14  
*Puna romaine, charred corn, Cotija cheese, cornmeal croutons, CACTUS Caesar dressing*

**Argentine Chapa Salad** M.P.  
*Inspired by the farmers, their ingredients and the Ainal Served on house-made flat bread*

**CACTUS Cobb** 18  
*Potato-crusted chicken, apple-wood-smoked bacon, tomato, avocado, charred corn relish, Cotija cheese, Kahumana greens, Aji Amarillo vinaigrette*

### Taqueria, Tortas, Platos de Fondos

*Tacos and tortas are accompanied by choice of one side*

**Dos Tacos on Sinaloa Corn Tortillas** 15

- Kiawe Smoked Chicken G: red cabbage slaw, corn salsa, guacamole, Cotija cheese
- Kiawe-smoked mushrooms V G: charred corn, goat cheese, guacamole, cilantro crema
- Pork Camitas G: Pineapple-roasted chilé pico de gallo, red cabbage slaw, cotija cheese
- House-made turkey chorizo G: salsa Mexicana, cotija cheese, red cabbage slaw
- "Asado" beef G:\* vegetable slaw, tomatillo-avocado salsa, cotija cheese

**Day Boat Fish Tacos\* G** M.P.  
*Sour orange marinade, vegetable slaw, papaya seed vinaigrette*

**"Peruanito"** 15  
*Crispy potato-crusted chicken breast on Tribeca roll, Huancaiana, Puna romaine, salsa Criolla*

**Da Gringo\*** 15  
*Local, grass-fed ground beef, tomato, lettuce, pickled onions, gringo sauce and jack cheese, spicy house-made pickles on garlic-grilled Tribeca roll*

**"Chivito" Burger\*** 19  
*Local, grass-fed ground beef, thick-cut bacon, avocado, pickled chilés, over-easy local egg, lettuce, tomato and Cabrales bleu cheese aioli, spicy house-made pickles*

**Torta "Ahogada": Chicken, Pork or Steak** 15  
*Drowned in tomato-red chilé sauce with smoky black beans, artisan jack cheese, pickled onions on a Tribeca roll*

**Sandwich "Cubano"** 17  
*Roasted pork, Nueske's bacon, guacamole, jack cheese, pickled chiles and spicy house-made pickles on a Tribeca roll*

**"Big Bellied" Empanadas** 18  
*Chef's selection of locally sourced ingredients, house side salad and seasonal salsa*

**Roasted Vegetable Torta V** 13  
*Local vegetables, tomato, goat cheese, arugula, tomatillo-avocado salsa on a Tribeca roll*

**Peruvian Lomo Saltado\*** 16  
*Top sirloin with stir-fried sweet peppers, onions, tomato, garlic, cerveza, shoyu, fingerling potatoes and arroz blanco*

### Sides 7 ea.

- Red chilé sweet potato fries V • Just-made chips & salsa V G
- Vegan charro tomato pinto beans V G • House side salad V G
- Smokey black beans with bacon G • Local vegetable slaw V G
- Tostones with chipotle crema • Quinoa-black bean risotto
- Arroz blanco V G

V = vegetarian option, please note that cheeses may contain animal based rennet;

G = gluten free option, **dietary indication only**. Please notify your server if you have any allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*Parties of 8 or more are subject to an automatic gratuity of 18%.

We source as much local ingredients as possible to help support our island's sustainability.  
Life is ono when you live pono!

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