



Tapas Time!

3:30-5:30 PM, 7 days a week

\$2 off: Sangrias and Margaritas, wines by the glass, Dos Equis & Negra Modelo, and select tapas!

	\$	HH
Argentine Fry Bread V Pineapple-chilé jelly	5-	3-
Squash & Goat Cheese Croquetas V G Roasted tomato-chile sauce, cilantro oil	6-	4-
Pork Picadillo Empanadas Mango-tamarind salsa, cilantro oil	8-	6-
Smoked Chicken Coyotas <i>Cotija cheese, pickled vegetables, tomatillo-avocado salsa</i>	8-	
“Killer” Olives V Black garlic, grilled baguette	6-	4-
House made Chicharrones G Jalapeño-lemon-black truffle sea salt	9-	7-
Fried Guindilla Peppers V G <i>Hawaiian sea salt and lime</i>	7-	5-
Chips and Salsa V G Just made chips, salsa Mexicana	7-	5-
CACTUS Guacamole V Just made chips, three salsas	15-	13-
Queso Fundido V G <i>Three cheeses baked with roasted chilés, onions, tomatoes, salsa borracha and just-made chips</i>	14-	
Argentine Provoleta Hawaiian sea salt, olive oil, fresh herbs, grilled bread	12-	10-
Queso Fries Peruvian cheese sauce, Cotija Cheese Choice of sweet frites or fingerling potatoes	9-	7-
Turkey Chorizo Taco G Chorizo and potato hash, Cotija cheese, red cabbage slaw, salsa Mexicana	4-	2-
Local Fish Taco G Sour orange marinade, vegetable slaw, cilantro crema	7-	5-
Two Beef Sliders* Pickled chiles, frizzled onions, jack cheese, guacamole, gringo sauce on a brioche bun	10-	8-
Pork Chorizo Sliders Guacamole, jack cheese, arugula, pickled chiles, salsa criolla, brioche bun	10-	8-
Black Mussels* White wine, tomatoes, garlic, ginger, cerveza, sweet peppers, aromatic vegetables, shellfish stock	16-	14-
Chilean Clam Bake* Little neck clams, white wine, chorizo, garlic, tomato, red chile, fingerling potatoes & vegetables.	18-	16-
Churrasco Sirloin* G Mushrooms, aromatic vegetables, pineapple chimichurri, cilantro oil	16-	14-
Today’s Ceviché Inspiration* G <i>Chef’s preparation of day boat fish</i>		M.P



	\$	HH
CACTUS Margarita (Frozen or Rocks) Camarena Reposado, triple sec, fresh juices. –float Grand Marnier or Cointreau –seasonal flavor	9-	7- 2- n/c

CACTUS Sangria Red sangria, local citrus – Frozen or on the rocks Or White Sangria, tropical fruit – on the rocks	9-	7-
---	----	----

Shangri La Martini Cazadores Blanco Tequila, Pama liqueur, peach schnapps, fresh lime juice.	10	
---	----	--

Hibiscus ‘n’ Bourbon Kentucky Bourbon Manhattan with hibiscus.	10	
---	----	--

St. ‘Rita Cazadores Tequila, St. Germain liqueur, and fresh lime juice served on the rocks.	10	
--	----	--

St. Germain Gin & Tonic St. Germain elderflower liqueur, Hendricks’s Gin and tonic served on the rocks.	9	
--	---	--

El Corazón Los Apostoles Argentinian gin, San Pellegrino Blood Orange sparkling, lime.	9	
---	---	--

CACTUS Mojito Koloa White Rum with muddled limes & mint. –seasonal flavor	9	n/c
---	---	-----

Vino Blanco	\$	HH	Vino Tinto	\$	HH
Trapiche Chard	8	6	Apaltagua P.N.	8	6
Resso White	8	6	Honoro Garnacha	8	6
Alamos Torrontes	9	7	Haras Carmenere	8	6
Lapost Sauv Blanc	9	7	Atalaya “Laya”	8	6
Shay Verdejo	9	7	Diablo Merlot	9	7
Frontera Moonlight	8	6	Montes Cab Sauv	9	7
Calcu Rosé	9	7	Alta Vista Malbec	9	7
R.S. Semillon	10	8	Ergo Tempernillo	9	7

Bottled Cervezas					
Bohemia	6		Mucho Aloha	6	
Modelo Especial	6		Tecate	6	
Maui Brewing	6		Tecate Light	6	
Estrella Gluten-Free	8		Corona La Familiar	12	

Draft Cervezas	\$	HH	Non-Alcs	
Dos Equis Lager	4	2	Jones Sodas	3
Negra Modelo	5	3	Cassis Iced Tea	3
Waikiki Brewing	6		Señorial “Sangria”	4
HNL Beerworks	7		Jarritos bottles	4
–Brewer’s choice			Mexican Coca-Cola	5

V = vegetarian option, cheeses may contain animal based rennet
G = gluten free option, **dietary indication only.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please notify your server if you have any allergies.

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

We source as much local ingredients to help support our island’s sustainability.