
BREAKFAST—Available until 2PM

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

Peruvian, green pumpkin fritters: <i>with spiced panela syrup</i>	5 / 10
Local guava & cream cheese stuffed Argentine fry bread: <i>with cinnamon sugar</i>	6 / 11
CACTUS Torrejas: * <i>Latin-style French toast, caramelized pineapple, spice bread in a rich egg custard, toasted Macadamia nut butter, fresh fruit, dulce de leche</i>	13
“Latin Elvis”: <i>toasted baguette, Nutella, thick-cut smoked bacon, caramelized apple bananas, spiced syrup, agave syrup</i>	14
Breakfast Torta: * <i>two eggs, thick-cut bacon, queso blanco, avocado, Hau’ula vine ripe tomato on a torta roll. Served with crispy fingerling potatoes</i>	14
Baked Huevos Rancheros: * <i>two eggs basted in Hau’ula tomato, red chile salsa, warm corn tortillas, charro tomato pinto beans, cotija, cilantro crema</i>	11
“Nacho Libre”: * <i>House made turkey chorizo tossed with two eggs, sweet peppers, onions, tomatoes & just-made chips in an avocado-tomatillo salsa. Topped with cotija & chipotle crema</i>	13
Two eggs prepared as you like: * <i>Crispy fingerling potatoes, toasted baguette Choice of house-made chorizo or apple wood smoked bacon</i>	13
Breakfast “Rito”: * <i>Flour tortilla stuffed with two scrambled eggs, three cheeses, peppers, onions Choice of house-made pork chorizo, turkey chorizo or apple wood smoked bacon</i>	13
CACTUS Benedict: * <i>Argentine chapa bread, topped with your choice of our daily fish or braised pork belly Hau’ula tomatoes, Nalo greens. Poached local eggs covered with a hollandaise sauce. Served with crispy fingerling potatoes, dusted with jalapeno lemon-truffle salt.</i>	24

BEVERAGES

Cactus Mimosa 9 <i>Santa Julia Blanc de Blancs Organic Argentinian Sparkling Wine with your choice of our daily flavor.</i>	La Paloma 9 <i>Camerana Blanco tequila, fresh squeezed grapefruit, and a splash of Jarritos grapefruit soda.</i>	“Otra” Mimosa 7 <i>Sierra Nevada “Otra Vez”, and fresh squeezed orange juice.</i>	Michelada 4 <i>Dos Equis lager, Lefty O’Douls Bloody Mary Mix, & spicy red chilé-infused sauce, served on the rocks, with salt rim.</i>
Bloody Mary 10 <i>New Amsterdam vodka, Lefty O’Douls Bloody Mary mix, & spicy red chilé-infused sauce, salt rim. (as spicy as you like it!)</i>	Hail Mary! 12 <i>Choice of Stoli Jalapeno, Breckenridge Chipotle, or Fugu Habanero vodka, Lefty O’Douls Bloody Mary Mix, red chilé-infused sauce, chile-salt rim. (WARNING! Spicy!)</i>	Bloody María 10 <i>Camerana Blanco tequila, Lefty O’Douls Bloody Mary mix, & spicy red chilé-infused sauce, salt rim. (as spicy as you like it!)</i>	Ave María! 12 <i>Choice of Tanteo Jalapeno, Chipotle or Habanero tequila, Lefty O’Douls Bloody Mary mix, & spicy red chilé-infused sauce, chile-salt rim. (WARNING! Spicy!)</i>

Non-Alcoholic Options

Fresh squeezed juices 4.5 (Govinda’s)	French Press for two 9 (Hawaiian Paradise)	Damman Freres Hot Teas 3 (see server for flavors)
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.