

Green
cactus
café



BITES

CRAVE POPCORN 6

seasonal blend

CASHEWS **9**

garlic & honey mustard

OLIVES **9**

smoked orange peel

RANCH CHIPS 5

chef's spice blend

BAR SNACK 6

spiced edamame, peanuts, wasabi
peas, papaya

FRUIT **16**

seasonal fruit & berries

FINISHERS

TEXAS COOKIE PLATE **10**

seasonal & assorted

Gluten-friendly bread available upon request

 **GLUTEN-FRIENDLY**  **VEGETARIAN**  **VEGAN**

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

BEVERAGES

NUMI TEA 4.5

jasmine green, aged earl grey,
orange spice, moroccan mint,
rooibos chai

DECAFFEINATED

chamomile lemon, hibiscus

COLD-PRESSED JUICE 9

rotating flavors

S.PELLEGRINO

ESSENZA 6

cherry pomegranate,
tangerine strawberry

ACQUA PANNA 500mL 5

S.PELLEGRINO 500mL 5

SMOOTHIE 10

ask you server about
our daily selection

BOTTLED COCKTAILS 14

BOTTOMS UP RASPBERRY LEMONADE 14

ON THE ROCKS OLD FASHIONED 17

BOTTOMS UP COSMOPOLITAN 14

ON THE ROCKS MANHATTAN 17



WINES

GLS

BTL

SPARKLING

Lunetta • **Prosecco Brut** • Veneto, Italy (187mL) 13

SPARKLING AND CHAMPAGNE

Chandon • **Sparkling Rosé** • California 21 75

Veuve Clicquot Yellow Label • **Brut** • Champagne, France 187

WHITE/ROSÉ

Zenato • **Pinot Grigio** • delle Venezie, Italy 12 46

Rose Gold • **Rosé** • Côtes de Provence, France 15 58

Decoy by Duckhorn • **Sauvignon Blanc** • California 17 65

Merryvale • **Sauvignon Blanc** • Napa Valley, California 78

Mohua • **Sauvignon Blanc** • Marlborough, New Zealand 50

Pine Ridge • **Chenin Blanc/Viognier** • California 46

Wente Vineyards • **Chardonnay** • Central Coast, California 13 50

RED

Meiomi • **Pinot Noir** • California 16 62

HALF BOTTLES

Kim Crawford • **Sauvignon Blanc** • New Zealand 26

Imagery • **Chardonnay** • California 22

La Crema • **Pinot Noir** • Sonoma Coast, California 33

J. Lohr Los Osos • **Merlot** • Paso Robles, California 23