



CHORIQUESO 16
 Melt mozzarella cheese with home made mexican chorizo. Also comes with tortilla chips.

VEGETARIAN

BURRITO 15

A flour tortilla filled with fajitas seasoned grilled vegetables, refried beans and rice, topped with sour cream and avocado dressing, serving with small salad on the side.

TACOS 15

3 corn tortillas vegetarian tacos, fajitas seasoned grilled vegetables, topped with melted cheese, fresh chopped cilantro and onios.

VEGETARIAN MOLCAJETE 30

This time we are introducing one of our molcajetes with the vegetarian option. Salsa, melted cheese, grilled seasoned vegetables on the side refried beans, mexican rice and 6 corn tortillas. (Can feed 2)

KIDS MENÚ

QUESADILLAS 8

2 flour or corn tortillas filled with cheddar cheese, and fries on the side.

CHEESEBURGER WITH FRIES 7

A seasoned ground beef topped with cheese and fries on the side.

APPETIZERS

GUACAMOLE AND TORTILLA CHIPS 15

TORTILLA CHIPS AND PICO DE GALLO 9.50

NACHOS 15

A real nachos made with tortilla chips, mozzarella and cheddar cheese, refried beans, black olives, jalapeno pepper, fresh onions and tomatoes.

- Add "Al Pastor Meat" 6.75
- Carne Asada (Gilled Steak) 6.75
- Chorizo 6.75
- Grilled Chicken 6.75

MENÚ | GOLDEN CACTUS MEXICAN GRILL

Golden TACOS

3 TACOS SERVED ON A 6" CORN TORTILLA AND OUR SIGNATURE SALSA ON THE SIDE. (MIX AND MATCH YOUR ORDER).



SINGLE TACO 6.00
AL PASTOR TACOS 18.00

Seasoned grilled pork with a grilled pineapple wedges one of the house speciality.

TACOS DORADOS 18

Hard shell tacos filled with buttered mash potatoes or refried beans topped with meat of your choice. (Meat from any taco options available)



GRILLED BEEF STEAK 18.00

Carne Asada, seasoned grilled beef steak, carne asada is one of the most popular dishes in the Mexican families.

CARNITAS 18.00

Slow cook pork carnitas, after a few hours of slow cook you can feel in your mouth how tender and tasty are the carnitas.

CHICKEN 18.00

Seasoned grilled chicken breast, if you love chicken this is the right time to beat the casual chicken

CHORIZO 18.00

Home made Mexican chorizo with the grandfather's recipe, you can taste the different spices we use.

BIRRIA 15.00

Birria is slow cooked beef with some spices to perfect tender and juicy melt in your mouth perfection, and the tortilla is a little bit crispy.

QUESABIRRIAS 21.00

Single Quesabirrias 7.00

Birria with a melted cheese on a 6" corn tortillas.

LENGUA

This time we are introducing a beef tongue tacos, juicy and perfectly cooked, you better try them.

Each Taco 7.00

If you order 3 Tacos 21.00

BRISKET (SUADERO)

Beef brisket marinated in lime sauce and cooked until tender.

Each Taco 7.00

If you order 3 Tacos 21.00

CHIMICHANGA DE BIRRIA 19.50

deep-fried burrito filling a flour tortilla with refried beans, Mexican rice, topped with birria broth and sour cream.

The history of Mexican food is a long and diverse one. It is believed that authentic Mexican food might have been derived from the Mayan Indians. They were traditionally nomadic hunters and gatherers. Corn tortillas with bean paste were a common food item, but they also ate wild game, tropic fruits, and fish.



CORN TORTILLAS AND TORTILLAS CHIPS ARE GLUTEN FREE



FISH TACOS	21
Single Taco	7

A homemade breaded tilapia fillets, served with 3 flour tortilla, pico de gallo, cabbage, fries on the side and a Golden Cactus avocado and chipotle dressings.



ENCHILADAS VERDES	21.00
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One of the most popular dishes at Golden Cactus. 3 soft corn tortillas filled with chicken picadillo, topped with green salsa, melted cheese and sour cream, salad, homemade Mexican rice and refried beans on the side.

ENCHILADAS ROJAS	18.50
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3 soft corn tortillas grilled into tomatoe sauce, filled with chicken picadillo, topped with sour cream and queso fresco, Mexican rice, refried beans and salad on the side.

GOLDEN CACTUS BURGUER	14.50
Add Bacon	2

Seasoned ground beef (Golden Cactus recipe) served with cheddar cheese, fresh tomatoes, lettuce and onions slices, jalapeños peppers and fries on the side.



SHRIMP TACOS	21.00
Single Taco	7.00

A homemade breaded peeled shrimps, served with 3 flour tortilla, pico de gallo, cabbage, fries on the side and a Golden Cactus avocado and chipotle dressings.

GOLDEN BURRITO	16.50
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A flour tortilla filled with Mexican rice and refried beans topped with lettuce, tomatoes, sour cream and meat of your choice.

GOLDEN QUESADILLA	12
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A 10" flour tortilla, with melted cheese, served with refried beans and Mexican rice.

With Meat	21.00
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You can choose any meat on the tacos section.



GOLDEN CACTUS MOLCAJETE 47.75

The most popular bowl stone, the meat lovers molcajete is full of flavour with beef grilled steak, chicken, homemade Mexican chorizo, shrimps, melted cheese and our signature salsa verde.

Served with grilled nopal leaf, jalapeno pepper, refried beans, Mexican rice and 6 corn tortillas.



MOLCAJETE CARNE ASADA 45.75

Always in all the Mexican kitchens, Grill beef steak, homemade chorizo, guacamole and queso fresco, melted cheese and our signature salsa verde. served with grilled nopal leaf, jalapeno pepper, refried beans, Mexican rice and 6 corn tortillas.



MOLCAJETE FAJITAS 45.75

Tender strips of beef steaks, chicken breast strips or shrimps, pick up plenty of spicy flavor from a marinade seasoned with green bell pepper, fresh tomatoes and slices of onions. This colorful dish is speedy and satisfying

- Beef and Chicken 45.75
- Beef, Chicken and Shrimps 47.75
- Shrimps 50

ALL MOLCAJETES CAN BE FOR 2 PEOPLE SERVED WITH A SIDE OF REFIRED BEANS RICE AND 6 CORN TORTILLAS.

goldencactus.ca

[goldencactusgrill](https://www.facebook.com/goldencactusgrill)

[goldencacturmexican](https://www.instagram.com/goldencacturmexican)





SEAFOOD MOLCAJETE 50

From the ocean to your mouth, combination of grilled buttered shrimps, mussels, tilapia filet surimi crab, breaded shrimps, calamari and octopus chunks, served with grilled nopal leaf, jalapeno pepper, refried beans, Mexican rice and 6 corn tortillas.

MOLCAJETES

SIDES

- Refried beans 3.50
- Mexican rice 3.50
- Corn tortillas (6pcs) 2.50
- Flour tortillas (4pcs) 2.75
- Fries 6.00
- Pico de gallo (salsa) 3.00
- Corn tortilla chips 3.50
- Sour cream 0.50
- Avocado dressing 0.75



MEXICAN SHRIMP COCKTAIL 18

Wild shrimp cooked until tender, served with cold or warm seasoned shrimp juice, fresh chopped cilantro, tomatoes and onions cubes, avocado, lime and tortilla chips on the side.



TORTA AHOGADA 18.50

Slow Cook Pork Carnitas Sandwich

Drowned Sandwich filled with a slow cook pork carnitas, topped with fresh onions. On the side comes with two hard shell tacos.

CARNE ASADA 23.00

A plate with seasoned grilled beef steak, refried beans, mexican rice and salad. Comes with 6 corn tortillas, pico de gallo and guacamole.

BIRRIA SOUP 18

A marinated beef stew, cook until tender, topped with fresh onions and cilantro. Also comes with 6 corn tortilla.

SOUPS



SEAFOOD SOUP 18

Shrimp, mussels, tilapia fillet, surimi crab soup. Comes with tortilla chips on the side.



CAMARONES A LA DIABLA 27

Seasoned shrimp cooked in a devilishly spicy red chili sauce (Choose MILD or HOT) served with Mexican rice, salad and fries.



CAMARONES AL MOJO DE AJO 21

Shrimp grilled in garlic infuse olive oil served with Mexican rice, salad and fries.

CAMARONES A LA MONIA 23

Seasoned shrimp wrapped with bacon served with Mexican rice, salad and fries.

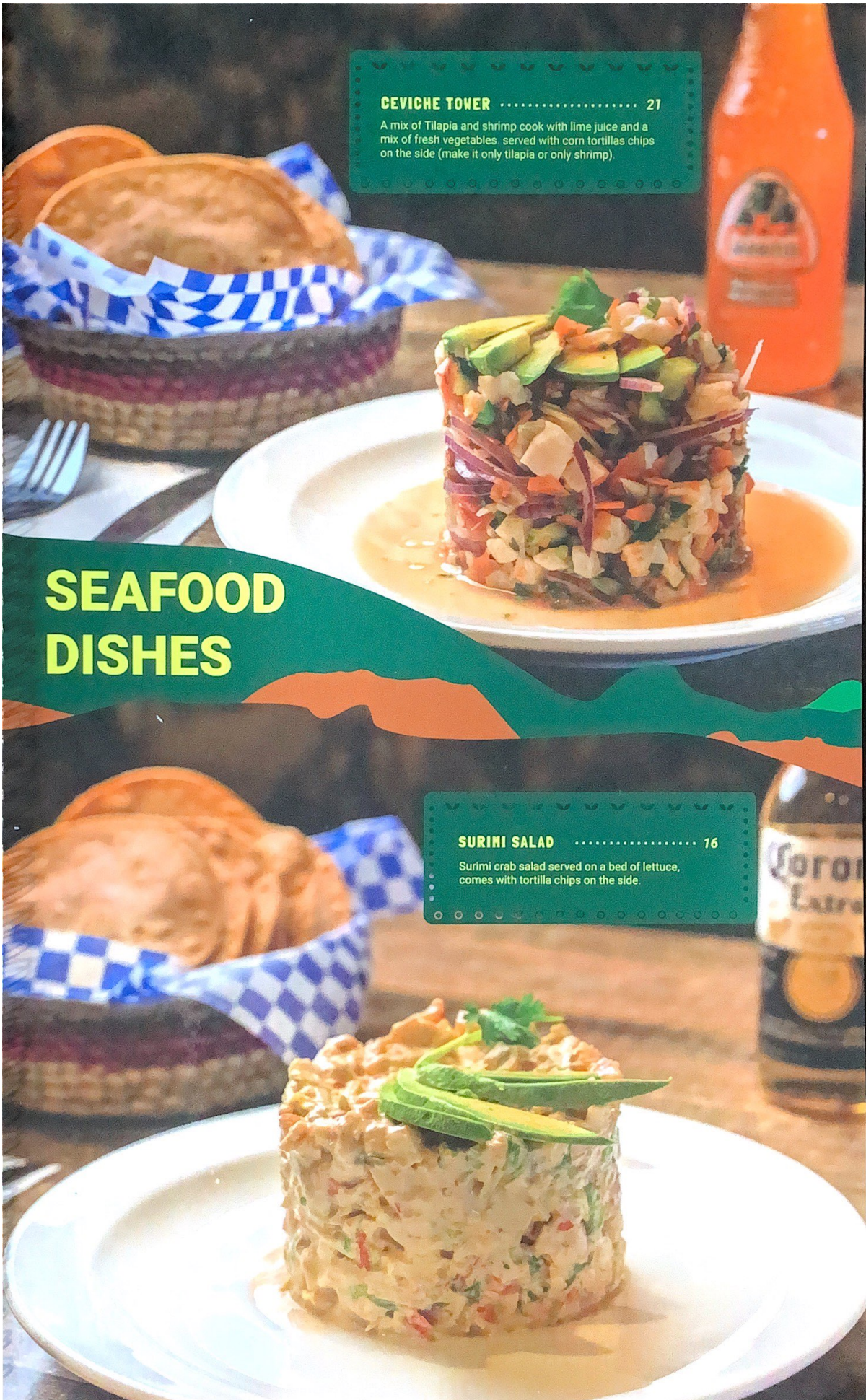
CEVICHE TOWER 21

A mix of Tilapia and shrimp cook with lime juice and a mix of fresh vegetables. served with corn tortillas chips on the side (make it only tilapia or only shrimp).

**SEAFOOD
DISHES**

SURIMI SALAD 16

Surimi crab salad served on a bed of lettuce, comes with tortilla chips on the side.





SEAFOOD TOWER Seasonal 25

A mix of ceviche shrimp, mussels, tilapia chunks and surimi crab, with avocado and a Golden Cactus black salsa, served with tortilla chips.

AGUACHILE 22

Shrimp cook in seasoned chili peppers and lime juice, slices of cucumber and onion. Comes with fried corn tortilla.



DESSERTS

CHURROS 7

3 Churros topped with dulce de leche.

PECAN FLAN 7.50

A creamy, sweetflan custard with a caramel sauce topped with a pecan chunks, is one of the traditional dessert in Mexico.

CHOCO FLAN 7.50

Impossible Cake is a dense, rich chocolate cake stacked with creamy vanilla flan, dripping with a delicate layer of cajeta caramel sauce.

DRINKS

CAN POP | 355ml
3.50

HORCHATA | 0.5 L.
Milky water made from rice with a cinnamon touch
5.00

JARRITOS | 370 ml
Ask your server for flavours.
5.00

COFFEE
2.75

CERVEZA

CORONA | 355ml
8.00

DOS EQUIS LAGER | XX | 355 ml
6.50

MODELO ESPECIAL | 355 ml
8.50

MODELO NEGRA | 355 ml
8.50

PACÍFICO | 355 ml
8.50

DRAFT BEER CORONA | 16oz
8.50

DRAFT BEER CORONA | 16oz
8.00

DOS XX LAGER | 16oz
8.00

HENEIKEN | 16oz
8.50

WRASPBERRY ALE | 16oz
8.00



NICHELADA ESPECIAL

Kill the hangover, with our signature Michelada accompanied with slow cook tender shrimps.

BULLDOGS AND MARGARITAS

ORIGINAL BULLDOG

1 Bottle of coronita
2 OZ Margarita mix tequila
and triple sec.
19.00

STRAWBERRY

1 Bottle of coronita
2 OZ Margarita Strawberry mix tequila
and triple sec.
19.00

PEACH

1 Bottle of coronita
2 OZ Margarita Peach mix tequila
and triple sec.
19.00

CANTARITO PALOMA

This Cantarito cocktail is traditionally served in a clay pot,
a cantarito throughout Jalisco
Brimming with fresh grapefruit slices, spiked with tequila.
18.00

CAESAR

2 OZ of vodka mix with clam,
Worcestershire sauce and hot sauce.
9.50

TEQUILA SUNRISE

2 OZ Tequila, orange juice and grenadine syrup.
10.00.

MARGARITA

2 OZ Margarita mix tequila
and triple sec.
14.50

STRAWBERRY (MARGARITA)

2 OZ Margarita Strawberry mix tequila
and triple sec.
14.50

PEACH (MARGARITA)

2 OZ Margarita Peach mix tequila
and triple sec.
14.50

NICHELADA

Served in a chilled, salt-rimmed glass with
the salsas negras house recipe, and
your favorite beer 16

MOJITO

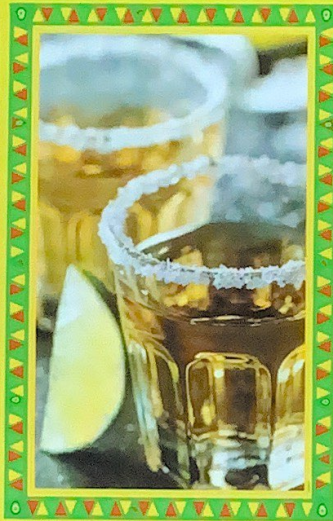
2 OZ Bacardi White, lime, mint, sugar cane.
10.00

SPICY MANGO MARGARITA

2 OZ Margarita Mango mix with 1800 coconut tequila.
14.00

MOSCOW MULE

2 OZ Vodka, Ginger Beer and Lime Juice
10.50



TEQUILAS

1800 SILVER (BLANCO)	8.00
1800 COCONUT	8.00
CAZADORES	8.00
PATRON (SILVER)	13.00
JOSE CUERVO (REPOSADO)	8.00
HORNITOS (REPOSADO)	8.00
PATRON (REPOSADO)	15.00
PATRON (AÑEJO)	16.00
HORNITOS BLACK (AÑEJO)	10.00
DON JULI BLANCO	10.00
DON JULIO (AÑEJO)	16.00
DON JULIO REPOSADO	13.00



GOLDEN CACTUS

MEXICAN GRILL



ABOUT US

Calgary, We are excited to introduce the true taste of Mexican food!
At **Golden Cactus Mexican Grill** our ultimate goal is to have a place people can come and feel as if they were in Mexico just by walking through the doors.

Golden Cactus is a family owned restaurant located right on 17 Ave SE
(formerly known as International Avenue).

At Golden Cactus, we are always making sure to serve you **The Best Mexican Cuisine** has to offer made always with fresh ingredients.



Have any questions?
info@goldencactus.ca



Call Us
(403) 453-3807