



# CACTUS BLUE

## MEXICAN RESTAURANT

TUES - SAT  
11AM - 8PM  
BYOB

610-814-3000

CACTUSBLUE.BIZ

## THE CORE

Choose Chicken, Beef, Pork, or House Veggie Mix  
Steak, Shrimp, Fish, Tinga Mix +\$3  
Add Rice & Beans or Side Salad +\$4

### Tacos (2) Single Taco

**\$8.95**  
**\$5**

Blue: guacamole, lettuce, queso fresco  
Baja: red cabbage, baja sauce, queso fresco  
Fest Style: lettuce, queso fresco, pico de gallo, sour cream  
Choose: Soft Flour, Soft Corn, Hard Corn tortillas  
Sub steak, shrimp or tinga on above + \$1.5 each  
Al Pastor: Ancho & pineapple spiced pit pork on corn tortillas with pineapple, salsa verde, cilantro, red onion

### Baja Fish Tacos (2)

**\$8.95**

Crispy cod, red cabbage, baja sauce and queso fresco on your choice of tortilla

### Quesadillas

**\$11.95**

A grilled flour tortilla with cheese, pico de gallo, sour cream, and guacamole served with your protein choice

### Carne Fries

**\$15.95**

Fries, queso dip, steak (may substitute house veggies or another protein, if desired), pico de gallo, queso fresco, cilantro, and red onion

### Chicken or Potato Flautas \$11.95

Shredded chicken or potato rolled in corn tortillas, fried and topped with choice of mild, hot, or verde sauce & queso fresco

## HOUSE SPECIALS

### Cactus Blue Trio -or- Cactus Blue Veggie Trio

**\$17.95**

Two cheese enchiladas, one beef taco, and one chicken chimichanga, with Mexican rice and beans  
The Veggie Trio is made with our house veggie mix: black beans, guacamole, sweet potatoes, red cabbage, avocado cream, crispy onions, and queso fresco. Or ask for it, and almost anything else, vegan style.

### Taco Salad

**\$15.95**

In a housemade flour taco bowl or over corn tortilla chips, mixed greens, pico de gallo, ranch, black beans, roasted corn, sour cream, and guacamole served with your protein choice

### Tamales

**\$9.95**

Two steamed corn dough tamales, hand rolled and stuffed with shredded chicken and hot sauce. Served with sour cream and hot or mild sauce.

### Burrito, Chimichanga, or Burrito Bowl over rice

**\$11.95**

Traditional: cheese, black beans, pico de gallo, sour cream, and guacamole served with your protein choice  
Baja: Traditional plus a creamy citrus sauce  
Xmas Style: mild & verde sauces +\$1

### Walking Taco

**\$12.95**

Layered housemade tortilla chips, Mexican rice, pico de gallo, baja sauce, cheese, sour cream, red onion, and cilantro served with your protein choice

### Nachos

**\$13.95**

House Style: chips, queso dip, black beans, pico de gallo, sour cream, and pickled jalapeños served with your protein choice.

Loaded Truck Style: chips, queso dip, pico de gallo, baja sauce, red onion, and cilantro served with your protein choice

### CB Kids Meal

**\$9.95**

Choice of Chicken fingers, Beef tacos, Quesadilla, or Chips & Cheese  
Served with an orange wedge, churro, & juice box and your choice of fries, rice, or beans

Choose Chicken, Beef, Pork, House Veggie Mix  
Steak, Shrimp, Fish, Tinga Mix +\$3

### Enchiladas

**\$15.95**

Three corn tortillas, choice of mild, hot, verde, or mole sauce, queso fresco, and sour cream served with your protein choice and rice and beans

### Chile Relleno

**\$15.95**

Queso fresco stuffed poblano pepper, egg battered and fried, covered with cheese and choice of sauce - served with rice and beans.

### Fajitas

**\$16.95**

Grilled onions, poblano peppers, lettuce, queso fresco, pico de gallo, sour cream, guacamole, and warm tortillas, served with your protein choice, rice & beans

Attention Customers with Food Allergies:  
Please be aware that our food may contain or come into contact with common allergens, including dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or sesame. While we take precautions to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens. Please inform our staff before placing your order if you have any questions or specific dietary concerns.

EMMAUS, PA



# CACTUS BLUE

MEXICAN RESTAURANT

LUNCH | DINNER | DESSERT | CATERING | FOOD TRUCK



@CactusBlueMexican

## HOUSEMADE SIDES & EXTRAS

	4oz APP	12oz REG	24oz FAMILY
<b>Pico de Gallo</b>	\$2.95	\$7.95	\$14.95
<b>House Salsa</b>	\$2.95	\$7.95	\$14.95
<b>Guacamole</b>	\$4.95	\$12.95	\$24.95
<b>Queso</b>	\$3.95	\$10.95	\$19.95

Above served with housemade corn tortilla chips

<b>Mexican Rice</b>	\$4.95	\$8.95
<b>Black Beans</b>	\$4.95	\$6.95
<b>Tortilla Chips</b>	\$4.95	\$8.95
<b>Chips also available in PARTY SIZE</b>	\$12.95	

**Cactus Blue is BYOB**

## DESSERTS

**Fried Ice Cream** \$9.95  
**Original or Cookies & Cream**

Original: Vanilla ice cream coated with a crispy cinnamon and sugar crust served in a sweet flour tortilla shell, topped with whipped cream, chocolate syrup, and a cherry  
Cookies & Cream (aka Sweet Elyse): Vanilla ice cream coated with Oreo, served in a chocolate coated tortilla shell with whipped cream and a white chocolate drizzle

**Festival Churros** \$11.95

Cinnamon sugar churros with caramel sauce for dipping

**Banana Cream Churro** \$7.95

Banana and cream rolled in a flour tortilla shell then fried and sprinkled with cinnamon sugar, topped with whipped cream and caramel sauce

**Chocolate Bread Pudding** \$10.95

A delicious chocolate bread pudding served warm then topped with chocolate & caramel syrups and a scoop of vanilla ice cream

**The CB Choco Taco** \$9.95

Housemade waffle cone taco shell filled with vanilla ice cream, chocolate syrup, peanuts, and whipped cream

**CB Chili** \$9.95

Award winning mixture of shredded beef, chorizo, chipotle peppers, corn, black beans, and other Mexican seasoning served with cornbread

**Chicken Tortilla Soup** \$7.95

Chicken, tomato broth, cilantro, and tortilla chips

**Escabeche** 4oz \$2.95

Pickled vegetables 8oz \$4.95

**Pickled Jalapeños** 4oz \$1.95

**Side Salad** \$6.95

**French Fries** \$5.95

**Side of Guacamole** 2oz \$1.50

**Tortillas** 3 @ \$1.50

Choose from soft corn, hard corn or flour

**Assorted Beverages** varies

Everyday favorites, specialty bottled & canned drinks

## FAMILY MEALS

**Quesadilla Platter** \$56.95

Grilled flour tortillas with cheese and your protein choice, served with pico de gallo, sour cream, and guacamole.

Served with Mexican rice, black beans, tortilla chips, and either pico de gallo or fire roasted salsa.

Serves 4-6+

Steak, Shrimp, Tinga Mix +\$13

**Enchilada Bake** \$54.95

Layered corn tortillas, cheese, rice, beans and your choice of chicken, beef, pork or veggie mix, baked together with your choice of mild, hot or verde sauce and sour cream.

Served with tortilla chips and pico de gallo.

Serves 8-12 or serve 15-20 for \$94.95

**Fajita Bar** \$72.95

A crowd favorite. You get shredded chicken, beef, and veggies then your family or guests can craft their own fajitas with fresh tortillas, cheese, lettuce, sour cream, pico de gallo, and guacamole. Served with Mexican rice and beans and our housemade tortilla chips.

Serves 5 or serve 10 for \$144.95

**Ask us about catering or our food truck for larger groups & parties**

Please see allergen statement on reverse side of menu. Please talk with our staff if you have any questions.