



EMMAUS, PA • SERVING THE LEHIGH VALLEY

CACTUS BLUE

MEXICAN RESTAURANT

TUES - SAT
11am - 8pm
610-814-3000
BYOB



@CactusBlueMexican
cactusblue.biz

THE CORE

Choose Chicken, Beef, Pork, or House Veggie Mix • Steak, Shrimp, Fish, or Tinga Mix +\$3 • Add Rice & Beans or Side Salad +\$5

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|--|-----------------------|--|----------------|
| Tacos (2)
Single Taco | \$8.95
\$5 | Burrito,
Chimichanga, or
Burrito Bowl over rice | \$12.95 |
| <u>Blue:</u> guacamole, lettuce, and queso fresco.
<u>Baja:</u> red cabbage, baja sauce, and queso fresco.
<u>Fest Style:</u> lettuce, queso fresco, pico de gallo, sour cream.
Choose your tortilla: soft flour, soft corn, or hard corn.
Sub steak, shrimp, or tinga on the above +\$1.50 each.
<u>Al Pastor:</u> ancho and pineapple spiced pit pork on corn tortillas with pineapple, salsa verde, cilantro, and red onion. | | <u>Traditional:</u> Cheese, black beans, pico de gallo, sour cream, & guacamole. Served with your choice of protein.
<u>Baja:</u> Traditional with our creamy citrus baja sauce.
<u>Xmas Style:</u> Mild and verde sauces together. +\$1 | |
| Baja Fish Tacos (2) | \$8.95 | Walking Taco | \$13.95 |
| Crispy cod topped with red cabbage, baja sauce, and queso fresco, served on your choice of tortilla. | | Housemade tortilla chips layered with Mexican rice, pico de gallo, baja sauce, cheese, sour cream, red onion, and cilantro. Choice of protein. | |
| Quesadillas | \$12.95 | Nachos | \$14.95 |
| A grilled flour tortilla filled with melted cheese, pico de gallo, sour cream, and guacamole. Choice of protein. | | <u>House Style:</u> Housemade chips topped with queso dip, black beans, pico de gallo, sour cream, and pickled jalapeños. Served with your choice of protein.
<u>Loaded Truck Style:</u> Housemade chips topped with queso dip, pico de gallo, baja sauce, red onion, and cilantro. Served with your choice of protein. | |
| Carne Fries | \$16.95 | CB Kids Meal | \$9.95 |
| Crispy fries loaded with queso dip, steak, pico de gallo, queso fresco, cilantro, and red onion. Substitute house veggies or another protein upon request. | | Choose chicken fingers, beef tacos, quesadilla, or chips & queso. Comes with an orange wedge, churro, juice box, and your choice of fries, rice, or beans. | |
| Chicken or Potato Flautas | \$12.95 | | |
| Shredded chicken or potato rolled in corn tortillas, fried until crispy, and topped with your choice of mild, hot, or verde sauce, plus queso fresco. | | | |

HOUSE SPECIALS

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

- | | | | |
|--|----------------|---|----------------|
| Cactus Blue Trio -or-
Cactus Blue Veggie Trio | \$18.95 | Enchiladas | \$16.95 |
| Two cheese enchiladas, one beef taco, and one chicken chimichanga, with Mexican rice and beans
<u>The Veggie Trio</u> features our <u>house veggie mix</u> : black beans, guacamole, sweet potatoes, red cabbage, avocado cream, crispy onions, and queso fresco.
Ask for it, or almost anything, vegan style. | | Three corn tortillas filled with your choice of protein, topped with mild, hot, verde, or mole sauce, queso fresco, and sour cream. Served with rice and beans. | |
| Taco Salad | \$16.95 | Chile Relleno | \$16.95 |
| Served in a housemade flour taco bowl or over corn tortilla chips with mixed greens, pico de gallo, ranch, black beans, roasted corn, sour cream, and guacamole. Choice of protein. | | Egg-battered and fried poblano pepper stuffed with queso fresco, topped with cheese and your choice of sauce. Served with rice and beans. | |
| Tamales | \$9.95 | Fajitas | \$17.95 |
| Two steamed corn dough tamales, hand-rolled and filled with shredded chicken and our house spicy sauce. Served with sour cream and hot or mild sauce. | | Grilled onions & poblano peppers served with lettuce, pico de gallo, queso fresco, sour cream, guacamole, and warm tortillas. Choice of protein plus rice, and beans. | |

Attention Guests with Food Allergies & Gluten Sensitivities
Please be aware that our kitchen uses ingredients that may contain or come into contact with common allergens, including dairy, eggs, wheat/gluten, soy, peanuts, tree nuts, fish, shellfish, and sesame. While we take precautions to reduce the risk of cross-contact, we cannot guarantee that any menu item is completely allergen-free. Please inform our staff of any allergies, celiac disease, or dietary concerns before ordering so we can help you make an informed choice.

HOUSEMADE SIDES & EXTRAS

	4oz	12oz	24oz
	APP	REG	FAMILY
Pico de Gallo	\$3.95	\$8.95	\$15.95
House Salsa	\$3.95	\$8.95	\$15.95
Guacamole	\$5.95	\$13.95	\$25.95
Queso	\$4.95	\$11.95	\$20.95

Above served with housemade corn tortilla chips

Mexican Rice	\$4.95	\$8.95
Black Beans	\$4.95	\$6.95
Tortilla Chips	\$4.95	\$8.95

Chips also available in PARTY SIZE \$13.95

DESSERTS

Fried Ice Cream \$9.95
Original or Cookies & Cream

The Original: Vanilla ice cream coated in a crispy cinnamon-sugar crust, served in a sweet flour tortilla shell & topped with whipped cream, chocolate syrup, & a cherry.
The Sweet Elyse: Vanilla ice cream coated in Oreo cookie crumbs, served in a chocolate-coated tortilla shell and topped with whipped cream & a white chocolate drizzle.

Festival Churros \$12.95
 Cinnamon-sugar churros served with caramel sauce.

Banana Cream Churro \$7.95
 Warm fried flour tortilla filled with banana and cream, finished with cinnamon sugar, whipped cream, and caramel sauce.

Chocolate Bread Pudding \$11.95
 A rich chocolate bread pudding served warm, topped with chocolate and 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 and topped with chocolate syrup, peanuts, and whipped cream.

Please see our allergen statement on the reverse side of the menu. • Our staff is happy to help with any questions or ingredient concerns.

Ask us about catering or the CB food trucks for parties & larger groups.

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 LUNCH | DINNER | DESSERT | CATERING | FOOD TRUCKS
 ON FB & IG @CACTUSBLUEMEXICAN • CACTUSBLUE.BIZ

CB Chili \$10.95

Our award-winning blend of shredded beef, chorizo, chipotle peppers, corn, and black beans, simmered with Mexican spices and served with cornbread.

Chicken Tortilla Soup \$8.95

Chicken, tomato broth, cilantro, and tortilla chips.

Escabeche 4oz \$3.95

Pickled vegetables 8oz \$5.95

Pickled Jalapeños 4oz \$1.95

Side Salad \$7.95

French Fries \$6.95

Side of Guacamole 2oz \$2

Tortillas (3) \$2

Choose from soft corn, hard corn or flour

Assorted Beverages varies

Everyday favorites, specialty bottled, and canned drinks

FAMILY MEALS

Quesadilla Platter \$59.95

Warm grilled flour tortillas filled with cheese and your choice of protein, served with pico de gallo, sour cream, and guacamole. Includes Mexican rice, black beans, tortilla chips, and your choice of pico de gallo or fire-roasted salsa. Serves 4-6+. Upgrade to steak, shrimp, or tinga mix for +\$15.

Enchilada Bake \$59.95

Layered corn tortillas with cheese, rice, beans, and your choice of chicken, beef, pork, or our house veggie mix, baked with your choice of mild, hot, or verde sauce and finished with sour cream. Served with tortilla chips and pico de gallo. Serves 8-12.

Fajita Bar \$79.95

A crowd favorite. Enjoy shredded chicken, beef, and veggies, then let your family or guests build their own fajitas with warm tortillas, cheese, lettuce, sour cream, pico de gallo, and guacamole. Served with Mexican rice, beans, and our housemade tortilla chips. Serves 5.

