



OUR STORY

The Cactus Shop in Brooklyn takes you to the lively streets of Mexico with colorful walls decorated with handpicked Oaxacan arts and crafts. It features a cozy courtyard perfect for summer nights or weekend brunch. Founded by Marnie Gelhard, whose childhood trips to Mexico inspired the space, this special bar was imagined by friends on the back of a cocktail napkin. Co-founder Luis Zhumi, a well-known New York mixologist, crafts innovative cocktails with his bar team, while head chef Eduardo Dominguez from Mexico elevates familiar Mexican favorites.

We love hosting special events at The Cactus Shop!
If you're interested, please speak to one of our managers.



THE CACTUS SHOP

DRINKS MENU



2026



"IT TAKES GETTING LOST
TO FIND YOUR SPIRIT"

- THE CACTUS SHOP TEAM

SEASONAL COCTELES



Como La Flor

Illegal Mezcal · Cardenxe Sotol ·
Hibiscus Tea · Flor de Azar ·
Xila · Lemon · Hibiscus Foam

\$18.00



Mexican Coffee Martini

Have A Nice Day Cold
Brew · Licor 43 ·
Mr. Black Coffee Liquor
Patrón Reposado Tequila
Touch of Love

\$17.00



Rum & Rice Colada

Pa'lante Reposado Rum ·
Nami Sake · Pox · Coconut ·
Horchata · Pineapple · Sherry

\$17.00



White Chamomile Negroni

Illegal Joven Mezcal ·
Lillet Blanc · Salers
Aperitif · St. Germain ·
Lemon Bitters

\$19.00



Guava Blossom Martini

Mijenta Blanco Tequila · Pink
Guava · Orange Wine · Verjus ·
Hopped Grapefruit · Chile
Chiltepin Oil

\$19.00



El Viejon Old Fashioned

Vago Elote Mezcal · Baby
Jane Bourbon · Nixta Elote
Liquor · Ancho Reyes ·
Demerara · Bitters

\$19.00

BEERS



Make it a Michelada (lime, spice, and everything nice) +\$5

Pacifico Clara

4.4% Mexico
\$8.00

Imperial

4.5% Costa Rica
\$7.00

Modelo Negra

5.4% Mexico
\$8.00

Logical Conclusion IPA

7% New York
\$9.00

Athletic Upside Dawn

Non-Alcoholic 0.5% Connecticut
\$7.00

WINES

Prosecco

Martha "I See You"
D.O.C. di Treviso,
Italy

\$12 / \$42

Valpolicella

Valpolicella 2021
Domenico Fraccaroli "Grotta Del
Ninfeo" – Veneto, Italy

\$13 / \$48

Cabernet Franc Dry Rosé

Boundary Breaks 2024 –
Finger Lakes,
USA

\$13 / \$48

Sauvignon Blanc

Sauvignon Blanc 2023
Monte Xanic – Valle de Guadalupe,
Mexico

\$13 / \$48

Orange Verdeca

"The Orange Fox" 2021
Catina Miali – Puglia, Italy

\$14 / \$52





FLIGHTS

Find Your Spirit 31

3 Unique Expressions of Agave.

1oz Pours, Served With Seasonal Fruits & Fancy Salts

Mijenta | Tequila Blanco, Agave Azul
Fidencio | Mezcal, Maguey Tepextate
Estancia | Raicilla, Agave Maximiliana

“Del Norte” 33

3 Expressions of Sotol.

1oz Pours, Served With Seasonal Fruits & Fancy Salts

Cardenxe De la Sierra | Dasyliirion Ensamble
(Berlandieri, Cedrisabum, Texanum)
Noche Luna | Dasyliirion Leiophyllum
Casa Lotos | Dasyliirion

Los Besties 33

3 Mezcal Expressions from our Dear Friends.

1oz Pours, Served With Seasonal Fruits & Fancy Salts

Agua Mágica Ensamble | (Espadin & Tobala)
Yola | *A. Angustifolia* (Espadin)
Vago Elote | *A. Angustifolia* Distilled With Toasted Corn

Noche en Jalisco 32

Our favorite 3 tequilas to sip – soon to be yours too!

1 oz Pours, No salt or lime needed, but if you want them, no judgment!

Cascahuín Blanco
Tequila Ocho Plata
Siete Leguas Blanco

OUR FAVORITES

MARGARITAS



Clásica

Cazadores Blanco Tequila ·
Fresh Lime Juice · Organic
Agave

\$17.00



El Rey

Illegal Joven Mezcal ·
Amaro Montenegro ·
Fresh Cucumber Juice ·
Mint · Fresh Lime Juice ·
Tajín

\$18.00



Viva La Vida, Watermelon

Tequila Blanco · Watermelon
Juice · Lojana Tea · Lime ·
Agave

\$17.00



Smoked Tamarind

Illegal Joven Mezcal ·
Smoked Tamarind ·
Nixta Corn Liqueur · Lime ·
Lava Salt

\$17.00



Besos Calientes

Illegal Mezcal · Cardenxe
Sotol · Yellow Chartreuse ·
Fresh Pineapple & Lime Juice
· Spicy Habanero Tincture

\$18.00



Blood Orange Cadillac

Mijenta Blanco Tequila ·
Blood Orange · Grand
Marnier · Lime · Agave

\$18.00

House chili infusions

Give your Clásica Margarita a little heat + \$1

Chipotle Mezcal | Serrano Tequila | Morita Mezcal | Chiltepin Tequila



CACTUS CLASSIC COCTELES



Cactus Paloma

Cazadores Blanco Tequila · Fresh Lime Juice · Grapefruit Soda · Hibiscus Salt

\$17.00



Prickly Pear Negroni

Illegal Joven Mezcal · Hibiscus · Prickly Pear · Vermouth Blend · Contrato · Grapefruit

\$19.00



Passionfruit Sunrisa

Cazadores Blanco Tequila · Chinola Passion Fruit Liqueur · Orange · Salted Raspberry · Select Aperitif

\$18.00



Pan Dulce Milk Punch

Cardenxe del Desierto · Casa Lotos Sotol · Aged Rum Pan Dulce Infusión · Elderflower · Guayusa · Spices · Clarified with Coconut Milk

\$19.00



Prickly Pear Highball

Bombay Sapphire Gin · Fresh Lime Juice · Prickly Pear

\$18.00



Cactus Negroni

Illegal Joven Mezcal · Cocchi Vermouth Di Torino · Campari

\$19.00

MOCKTAILS

Make it a cocktail \$17: add tequila, mezcal, vodka, or gin



Horchata

Mexican Canela · Condensed Milk · Vanilla

\$10.00



Tamarind & Miso Paloma

Almave Tequila Alternative · Clarified Tamarind · Miso · Lime · Agave · Grapefruit Soda

\$15.00



Strawberry Mule

Strawberry Shrub · Mint · Lime · Almave Tequila Alternative · Ginger Beer

\$15.00



Suerito

Topo Chico · Salt · Lime

\$7.00

SOFT DRINKS

Boing Mango Juice

\$5

Topo Chico

\$5

Jarritos

Grapefruit

\$5

Mexican Coke

\$5

