

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 partner Ivan García, 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.



DRINKS MENU



**"IT TAKES GETTING LOST
TO FIND YOUR SPIRIT"**

- THE CACTUS SHOP TEAM

SEASONAL COCTELES



Hibiscus Toddy (Available Hot or Iced)

Yola Mezcal · Cardenxe del
Desierto Sotol · Flor de Azar
Triple Sec · Hibiscus · Pear ·
Honey · Lemon

\$18.00



Mexican Coffee Martini

Have A Nice Day Nitro
Cold Brew · Licor 43 ·
Mr. Black Coffee Liqueur
Choice: Kettle One Vodka
or Astral Tequila

\$17.00



Chikila Mule

Illegal Mezcal Caribbean Cast ·
Piloncillo · Chamomile ·
Patron Citronge · Lime ·
Ginger Beer

\$16.00



White Chamomile Negroni

Manejo Mezcal ·
Lillet Blanc · Salers
Aperitif · St. Germain ·
Lemon Bitters

\$20.00



Guava Blossom Martini

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

\$18.00



El Viejon Old Fashioned

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

\$20.00



BEERS

Make it a Michelada + \$5

Pacifico Clara

4.4% Mexico

\$8.00

Imperial

4.5% Costa Rica

\$8.00

Modelo Negra

5.4% Mexico

\$8.00

Logical Conclusion IPA

7% New York

\$12.00

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

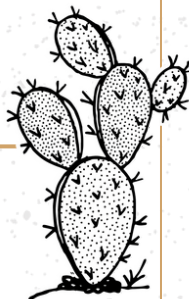
Orange Verdeca

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

\$14 / \$52



FLIGHTS



Find Your Spirit 33

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 Ensemble
(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 Ensemble | (Espadin & Tobala)
Yola | A. Angustifolia (Espadin)
Vago Elote | A. Angustifolia Distilled With Toasted Corn

Noche en Jalisco 36

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 Plata 48
Tequila Ocho Plata
Siete Leguas Blanco

OUR FAVES MARGARITAS



Clásica

Cazadores Blanco Tequila ·
Fresh Lime Juice · Organic
Agave

\$17.00



El Rey

Union Mezcal · Amaro
Montenegro · Fresh
Cucumber Juice · Mint ·
Fresh Lime Juice · Tajín

\$18.00



A Carrot A Day

Illegal Joven Mezcal · Carrot ·
Ginger · Lemon · Empirical
Ayuuk · Pumpkin Vinegar

\$17.00



Préndete

Astral Blanco · Chinola
Passion Fruit Liqueur ·
Ancho Reyes · Fresh Lime
Juice · Lava Salt

\$17.00



Besos Calientes

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

\$18.00



Mango Cadillac

Mijenta Blanco Tequila ·
Chinola Mango · Grand
Marnier · Lime · Agave

\$18.00



CACTUS CLASSIC COCTELES



Cactus Paloma

Herradura Silver Tequila ·
Fresh Lime Juice · Grapefruit
Soda · Hibiscus Salt

\$17.00



Prickly Pear Negroni

Union Mezcal · Hibiscus ·
Prickly Pear · Vermouth
Blend · Contrato · Grapefruit

\$19.00



Passionfruit Sunrisa

Mijenta 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

\$20.00



Prickly Pear Highball

Condasa Clásica Gin · Fresh
Lime Juice · Lillet Rose ·
Prickly Pear · London Essence
Tonic

\$18.00



Cactus Negroni

Union Mezcal · Cocchi
Vermouth Di Torino ·
Campari

\$20.00

MOCKTAILS

Add tequila, mezcal, vodka or gin to any mocktail + \$4

Horchata

Mexican Canela · Condensed Milk ·
Vanilla

\$12.00

Tamarind & Miso Paloma

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

\$15.00

Strawberry Mule

Strawberry Shrub · Aplós Non-
Alcoholic Spirit · Agave Flower ·
Lemon Verbena · Yuzu · London
Essence Ginger Beer

\$15.00



NA DRINKS + SODAS

Mexican Coke

\$5

Topo Chico

\$5

Jarritos

Pineapple or Grapefruit

\$5

Visitor NA Beer

Alcohol-Free Lager 12 oz

\$8

Chinampas

Alcohol-Free Mexican Seltzer By
Monstruo De Agua 12 oz

\$7