

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

SUMMER 2026

THE CACTUS SHOP



DRINKS MENU



LEAVE US A REVIEW
ON GOOGLE GRACIAS!



231 KENT AVE.
BROOKLYN NY

SUMMER SIPS

VERANEANDO EN BROOKLYN



Viva La Vida Watermelons

Frozen Margarita made with
Fresh Watermelon · Lojana Tea ·
Lime · Agave · Tromba Tequila

\$16.00



Meyer Lemon Spritz

Le Moné Aperitif · Aloe ·
Grapefruit · Mint ·
Prosecco

\$16.00



Rum & Rice Colada

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

\$17.00



Pumpkin Boulevardier

Rye Whiskey · Rinomato
Bianco · Dollin Vermouth ·
Pumpkin Shrub · Clove

\$19.00



Guava Blossom Martini

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

\$19.00



Apple Highball

Blended Scotch · Pomme
Verte · St Germain ·
Vermouth Blend · Tonic

\$18.00

BEERS

Pacifico Clara

4.4% Mexico
\$8.00

Henry Lambert's "mid strength"

2.5% New York
\$6.00

Modelo Negra

5.4% Mexico
\$8.00

Logical Conclusion IPA

7% New York
\$9.00



Make it a Michelada
(lime, spice, and everything nice)

\$13.00

WINES

\$13 / \$44

Prosecco

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

Cabernet Franc Dry Rosé

Boundary Breaks 2024 –
Finger Lakes,
USA

Orange Verdeca

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

Valpolicella

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

Sauvignon Blanc

VignaMadre "Desiro" 2025
Ambrusso, Italy





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 / Dasyllirion Ensemble
 (Berlandieri, Cedrisabum, Texanum)
Noche Luna / Dasyllirion Leiophyllum
Casa Lotos / Dasyllirion

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 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



Como La Flor

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

\$17.00



Smoked Tamarind

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

\$17.00



Besos Calientes

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

\$18.00



Mambo Cadillac

Mijenta Tequila · Grand
 Marnier · Passion Fruit ·
 Mango · Marigold · Lime

\$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

\$17.00



Beets Carajillo

Have A Nice Day Cold Brew ·
Licor 43 · Coffee Liqueur ·
Patrón 100 Proof · Beetroot

\$17.00



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



El Viejon Old Fashioned

Vago elote Mezcal · Baby
jane bourbon · Nixta
Elote Liqueur · Ancho Reyes ·
Demerara · Bitters

\$19.00



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

