

1st course

OYSTERS

salsa verde, lime • \$24 (half dozen)

JUMBO SHRIMP COCKTAIL

pickled jalapeno remoulade, smoked chili cocktail sauce • \$27

DIVER SCALLOP AGUACHILE

heirloom tomato, ají dulce, jícama, yuzu • \$24

GUACAMOLE

black truffle crema, cucumber salsa, lime • \$18

add 3oz. Crab + \$18

ELOTE CAESAR SALAD

grilled baby gem lettuces, sweet corn 'mayo', queso fresco, chili powder • \$22

HEIRLOOM TOMATO SALAD

salsa seca, oaxaca cheese, tomatillo vinaigrette • \$23

2nd course

CRAB TAMALE

crispy masa, blue crab, smoked avocado • \$26

PAPAS + CEBOLLITAS

(baby potatoes + spring onion) queso, burnt onion, nopales • \$23

DUCK WING CARNITAS

salsa negra, pickled red onion • \$24

OCTOPUS TOSTADA

salsa macha, capers, golden raisen • \$24

3rd course (TACOS) Served on fresh corn tortillas made in-house

ROAST PORK CARNITAS

salsa verde, onion, cilantro • \$26

MAINE LOBSTER

saffron-guajillo, fennel salsa • \$36

CAULIFLOWER AL PASTOR

adobo, refrito, grilled pineapple • \$24

CHILI BRAISED BEEF SHORT RIB

cotija cheese, chili de arbol, pickled onion • \$28

entrées (available a la carte only)

WHOLE BRANZINO brown butter, green peppercorn, pepitas • \$55

HALF CHICKEN jimmy nardelo peppers, salsa roja • \$48

12 OZ NEW YORK STRIP sofrito, black garlic mole, epazote • \$65

dessert

TRES LECHE CHEESE CAKE

strawberry, hibiscus, malted graham cracker crunch • \$12

DARK CHOCOLATE CRÉMEUX

morita chili brownies, sesame seed caramel • \$12



THE
BLACK CACTUS
AVALON NJ



BLACK CACTUS
COMIDA MENU

-

SELECT 1 OPTION FROM
1ST, 2ND, & 3RD COURSE
+ DESSERT

-

\$85
per person

(full table participation required)

* does not include entrées

ALL FOOD IS PREPARED
USING AVOCADO OIL

DINNER

cocktails

MARGARITA *

Blanco Tequila, Lime, Cointreau • \$18

AL-PASTOR OLD FASHIONED *

Bourbon, Reposado Tequila,
Pineapple, Corn, Achiote • \$21

PEPPERCORN PALOMA *

Blanco Tequila, Grapefruit, Black and Pink
Peppercorn, Soda • \$18

EL TOMATITO *

Vodka, Mango, Tomatillo, Ginger • \$19

WHISKEY EYES

Rye, Mezcal, Punt e Mes, Mole,
Avocado Leaf • \$21

ESPRESSO MARTINI

Reposado Tequila, Rum, Cold Brew, Pasilla
Chile • \$21

i SOME LIKE IT HOT!

MAKE ANY COCKTAIL SPICY • \$2

wine by the glass

SPARKLING

ONDARRE 'MILLENIUM' CAVA

NV • Rioja, Spain • \$15

ORANGE

MOTHER ROCK 'FORCE CELESTE' CHENIN BLANC

2022 • Swartland, South Africa • \$15

WHITE

AKARREGI TXIKI TXAKOLINA

2023 • Basque Region, Spain • \$14

PRIMULA SAUVIGNON BLANC

2023 • Loire Valley, France • \$16

SANDHI CHARDONNAY

2022 • Central Coast, California • \$18

SCHLOSS SAARSTEIN OFF-DRY RIESLING

2022 • Mosel, Germany • \$14

ROSÉ

POGGIO ANIMA 'RAPHAEL ROSATO' ZIBIBBO / SYRAH

2023 • Sicily, Italy • \$14

RED

LAND OF SAINTS PINOT NOIR

2022 • Central Coast, California • \$16

LINEA 'KARMAN' GRENACHE / TEMPRANILLO

2021 • Rioja, Spain • \$14

ALAIN VOGÉ CÔTES DU RHÔNE SYRAH

2021 • Rhône Valley, France • \$16

BANSHEE CABERNET SAUVIGNON

2021 • Sonoma, California • \$18

agave list 1 oz. | 2 oz.

TEQUILA

CIMARRON

Blanco \$8 | \$14

Reposado \$8 | \$14

DON JULIO

Blanco \$12 | \$20

Reposado \$11 | \$20

Añejo \$12 | \$22

1942 \$25 | \$45

FORTALEZA

Blanco \$12 | \$20

Still Strength \$13 | \$24

Reposado \$14 | \$26

Añejo \$16 | \$30

G4

High Proof Blanco \$9 | \$16

Reposado \$9 | \$16

SIEMBRA AZUL

Blanco \$9 | \$16

Reposado \$10 | \$18

SIEMBRA VALLES

Blanco \$9 | \$16

High Proof Blanco \$14 | \$26

Reposado \$10 | \$18

Añejo \$14 | \$24

SIETE LEGUAS

Blanco \$9 | \$17

Reposado \$10 | \$18

Añejo \$12 | \$22

Extra Añejo \$23 | \$44

TAPATÍO

Blanco \$8 | \$14

Reposado \$9 | \$16

Añejo \$10 | \$18

TEQUILA OCHO

Ocho Plata \$8 | \$15

Reposado \$9 | \$17

Añejo \$10 | \$19

MEZCAL

DON MATEO DE LA SIERRA

Alto \$11 | \$20

Cupreata \$9 | \$16

LA MEDIDA

Espadín \$9 | \$16

Madrecuisbe \$12 | \$22

MAL BIEN

Espadín \$8 | \$14

Papalote Joven \$12 | \$22

Tobaxiche \$12 | \$22

REY CAMPERO

Espadín \$9 | \$17

Jabali \$13 | \$24

DESTILADOS DE AGAVE

Agave Spirits that don't fall under
a Mexican legal category.

CHACOLO

4 Años Capon (Amarillo) \$14 | \$26

CINCO SENTIDOS

Espadín Capon \$13 | \$24

Pechuga de Mole Negro \$15 | \$28

FLOR DEL DESIERTO

Sotol \$9 | \$16

Sotol, Pechuga de Rattlesnake \$10 | \$18

LAMATA

Bacanora de Barranca \$15 | \$28

MEZCASIARCA

Pechuga 'Turkey, Honey, Rose' \$22 | \$40

MEZONTE

Raicilla Japo \$16 | \$30

REAL MINERO

Espadín \$14 | \$26

Espadín Largo \$14 | \$26

beer

DRAFT 16 oz.

TONewood FRESHIES

PALE ALE Camden County, NJ • \$8

SLACK TIDE FLOUNDER POUNDER

Cape May Court House, NJ • \$7

KANE BREWING HEAD HIGH IPA

Ocean Township • \$9

MODELO ESPECIAL • \$7

BOTTLE/CAN 12 oz.

MICHELOB ULTRA • \$6

ALLAGASH WHITE • \$7

CORONA LIGHT • \$7

MODELO NEGRA • \$7

TECATE • \$5

TONewood 'POOLSIDE' • \$7

non-alcoholic

N/A PALOMA

Grapefruit, Lime, Pink Peppercorn,
Soda • \$12

WEINGUT LEITZ

N/A SPARKLING RIESLING

250ml Can • \$13

WEINGUT LEITZ

N/A SPARKLING ROSE

250ml Can • \$13

ATHLETIC 'ATHLETICA'

N/A MEXICAN LAGER

Millford, CT • \$7

ATHLETIC N/A IPA

Millford, CT • \$7

wine by the bottle

SPARKLING

GRAHAM BECK 'CAP CLASSIQUE BRUT' CHARDONNAY / PINOT NOIR

NV • Western Cape, South Africa • \$55
Organic, Granny Smith Apple, Almond, Toast

TAMELLINI 'SPARKLING SOAVE MILLESIMATO' GARGANEGA

2018 • Soave, Italy • \$65
Organic, Green Pear, Lime Zest, Almond Croissant

SAINT-CHAMANT 'CHAMPAGNE BRUT CUVÉE MILLÉSIME' CHARDONNAY

2010 • Champagne, France • \$155
Grand-Cru, Baked Apple, Lemon Curd, Brioche, Hazelnut

ORANGE

OVUM 'BIG SALT ORANGE ROSE'

PINOT GRIS / RIESLING / GEWURZTRAMINER

NV • Hood River, Oregon • \$55
Organic, Pineapple, Lime Cordial, Sea Salt, Light Tannin

WHITE

DOMAINE DE LA GÉRAUDRIE 'GRANITE' MUSCADET SUR LIE

2023 • Loire Valley, France • \$55
Sustainable, Underripe Pear, Granite, Lime Soda, Sea Salt

DOMAINE GARNIER & FILS CHABLIS CHARDONNAY

2022 • Burgundy, France • \$70
Organic, Lemondrops, Honey, Chalk, Crisp and Fresh

DRYLANDS SAUVIGNON BLANC

2023 • Marlborough, New Zealand • \$55
Sustainable, Passionfruit, Grapefruit Peel, Grass, Gooseberry

THISTLE AND WEED 'DUWWELTJIES' CHENIN BLANC

2022 Paarl, South Africa \$60
Sustainable, Grilled Pineapple, Granny Smith, Cantaloupe, Ginger

DOMAINE LAPORTE 'LE ROCHOY' SAUVIGNON BLANC

2022 • Sancerre, France • \$75
Organic, Flint, White Peach, Lemon Cream, Fines Herbes

WEINGUT BRUNDTMAYER, 'KAMPTAL TERRASSEN' REISLING

2022 • Kamptal, Austria • \$60
Sustainable, Ripe Pear, Green Apple, Honey, Flint

SCHERRER 'HELPER VINEYARD CHARDONNAY'

2017 • Russian River Valley, California • \$95
Lemon Cake, Vanilla, Butter, Oak Spice

RED

DOMAINE DE LA CHARMOISE 'HENRY MARIONNET' GAMAY

2020 • Loire Valley, France • \$55
Biodynamic, Organic, Cherry Jolly Rancher, Cranberry Juice, Cooked Plums

JUSTIN GIRARDIN SANTENAY 1ER CRU BEAUREGARD PINOT NOIR

2020 • Burgundy, France • \$85
1er Cru, Cooked Raspberry, Plum Wine, Mushroom, Black Tea

JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

2019 • Sonoma, California • \$115
Sustainable, Blackcurrant Jam, Cedar, Mocha, Silky Tannins

EL PINO CLUB THE CUSP PINOT NOIR

2021 • Russian River Valley, California • \$90
Dried Cherry, Oak Spice, Vanilla Coffee, Plush Tannins

SAN POLO BRUNELLO DI MONTALCINO SANGIOVESE

2019 • Tuscany, Italy • \$115
Organic, Blackberry, Honey, Balsamic, Truffle, Velvety Tannins

ABRAM'S BRIDGE CABERNET SAUVIGNON

2022 • Napa Valley, California • \$75

spirits

WHISKEY

DOMESTIC

BUFFALO TRACE \$16
ELIJAH CRAIG SMALL BATCH \$16
HIGH WEST RENDEZVOUS RYE \$16
JACK DANIEL'S \$14
MICTHER'S BOURBON \$18
MICTHER'S RYE \$18
OLD GRAND DAD BONDED \$14
OLD GRAND DAD 114 PROOF \$15
PIKESVILLE 110 PROOF \$19
RITTENHOUSE RYE \$15
SAZERAC RYE \$15
WILD TURKEY 101 RYE \$14

INTERNATIONAL

BALVENIE 14 CARIBBEAN CASK \$26
BOWMORE 15 \$30
DEWAR'S WHITE LABEL \$14
HIBIKI HARMONY \$24
JAMESON \$14
JOHNNIE WALKER BLACK \$14
LAPHROAIG 10 \$16
MACALLAN 12 \$23
TALISKER 10 \$19
TOKI \$14
YAMAZAKI 12 \$35

VODKA

GREY GOOSE \$16 KETEL ONE \$15
STATESIDE \$14 TITO'S \$14

GIN

BEEFEATER \$14 HENDRICKS \$15
PLYMOUTH NAVY STRENGTH \$16
PLYMOUTH \$15 TANQUERAY \$14

RUM

APPLETON SIGNATURE \$14
CHARANDA URUAPAN BLANCO \$14
CHARANDA URUAPAN AÑEJO \$15
EL DORADO 12 \$14
FLOR DE CANA \$14
GOSLING'S \$14
RHUM CLEMENT AGRICOLE BLANC \$14
SMITH & CROSS \$14

BRANDY & DESSERT WINE

CHÂTEAU ROÛMIEU-LACOSTE
SAUTERNES \$18 • 3 oz pour
DUDOGNON RESERVE 10 YEAR
COGNAC \$14
GRAHAM'S 20 YEAR TAWNY PORT
\$25 • 3 oz pour
PERE MAGLOIRE CALVADOS VSOP \$14

AMARO & MORE

AMARGO-VALLET \$14
AMARO NONINO \$14
APEROL \$13
AVERNA \$13
CAMPARI \$13
CYNAR \$13
CYNAR 70 \$14
FERNET BRANCA \$14
FERNET-VALLET \$14
GRAND MARNIER \$14
GREEN CHARTREUSE \$20
YELLOW CHARTREUSE \$20
LAZZARONI AMARETTO \$13
LAZZARONI SAMBUCA \$13
NARDINI AMARO \$13
NARDINI RABBARO \$13