



Iron Cactus

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



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Tapas

ITEM	PRICE
Crab-Stuffed Jalapeños Panko-crusted fresh jalapeños, jumbo lump crabmeat, lobster cream sauce.	\$17.15
Brisket Quesadilla Roasted poblanos, caramelized onions, lime crema	\$16.60
Chile Con Queso Hatch green chiles, pico de gallo, roasted jalapeños.	\$11.25
Smoked Chicken Quesadilla Black beans, caramelized onions, lime crema.	\$15.00
Lobster Tacos Lobster, monterey jack, jalapeños, spinach, lobster cream sauce.	\$19.80
Picadillo Purses Crispy phyllo, seasoned ground sirloin, roasted corn, carrots, pepper jack	\$12.35
Ahi Tuna Ceviche Ahi tuna, fresh avocado, blanco tequila, pico de gallo, lime juice.	\$17.15
Avocado and Portabella Fries Flash fried golden brown, lime crema dipping sauce.	\$11.25
Queso Compuesto Guacamole, pico de gallo, choice of grilled chicken or steak.	\$14.45
Pork Tamale Pops Most pork, flavorful tamale masa, pepper jack; a unique, fun twist on a classic.	\$12.35
Fresh Mussels Caramelized onions, charred tomato butter sauce, serranos, grilled flatbread.	\$17.15
Grilled Chicken Flatbread Grilled chicken, salsa verde, pico de gallo, Cotija cheese.	\$13.40

Sopa Y Ensaladas

ITEM	PRICE
Grilled Romaine Salad Grilled romaine hearts, thick bacon, candied pecans, grape tomatoes, feta cheese, jalapeño-cheese croutons, cilantro aio...	\$13.40
Ahi Tuna Salad Pepper-crusted tuna, spring mix, avocado, citrus, grape tomatoes, cucumber, basil pesto.	\$20.15
Cilantro-Lime Shrimp Salad Seared jumbo shrimp, roasted corn and tomatillo relish, tortilla strips, cilantro lime vinaigrette.	\$19.80
Hickory Salmon Salad Aged blue cheese, thick bacon, candied pecans, sun-dried cranberries, seasonal greens, balsamic vinaigrette.	\$20.90
Tortilla Soup	\$8.05
Mazatlán Chicken Salad Achiote-marinated chicken, slaw, pepitas, seasonal greens, citrus vinaigrette.	\$16.05
Citrus Baby Spinach Salad	\$16.05
Iron Salad Seasonal greens, roasted corn and tomatillo relish, cotija cheese, tortilla strips.	\$7.50

El Bocado

ITEM	PRICE
Cabo Chicken Sandwich Achiote-marinated chicken, avocado, pico de gallo, crispy bacon, pepper jack, cilantro aioli, toasted bun, house fries.	\$16.05
Ahi Tuna Sandwich Pepper-crusted tuna, spring mix, tomato, red onion, basil pesto, cilantro aioli, toasted jalapeño-cheese sourdough bun,...	\$18.20
Travis Burger Texas custom-blended beef, choice of cheese, lettuce, tomato, onion, pickles, toasted bun, house fries.	\$16.05
Stuffed Iron Burger Texas custom-blended beef, roasted jalapeños, natural cheddar, cilantro aioli, toasted bun, house fries.	\$16.05

Favoritos De La Casa

ITEM	PRICE
Baja Fish Tacos Atlantic cod, seared and lightly blackened or fried, slaw, lime crema, Cotija cheese, mexican rice, choice of beans.	\$18.75
Southwest Paella Jumbo shrimp, mussels, bay scallops, jalapeño texas sausage, roasted poblanos, lobster cream, cilantro-lime rice.	\$28.90
Shrimp Tacos Lightly blackened, wild caught gulf shrimp, slaw, lime crema, cotija cheese, mexican rice, choice of beans.	\$20.90
Mexican Meatloaf Angus sirloin, chorizo, bacon, ranchero sauce, green chile bacon mash,mexican street corn.	\$18.20
Pescado Del Mar Seared atlantic cod, wild caught gulf shrimp, bay scallops, citrus butter sauce, sauteed spinach, cilantro-lime rice.	\$28.90
Pollo Relleno Chicken breast stuffed with roasted corn, poblano peppers, onions, and cornbread; jalapeño cream sauce, mexican rice, se...	\$21.40
Chile Relleno Rústico Chicken, sun-dried cranberries, pepitas, toasted pecans, pepper jack, verde sauce, mexican rice, choice of beans.	\$20.35

Enchiladas

ITEM	PRICE
Chicken Enchiladas Hatch green chiles, monterey jack, verde sauce, mexican rice, choice of beans.	\$17.15
Cheese Enchiladas Red chile sauce, blended cheeses, mexican rice, choice of beans.	\$15.00
Brisket Enchiladas Smoked brisket, chocolate chipotle sauce, mexican rice, choice of beans.	\$19.30
Shrimp Enchiladas Lobster cream sauce, monterey jack, cilantro-lime rice, choice of beans.	\$21.40
Veggie Enchiladas Charred tomato butter sauce, sun-dried tomatoes, cilantro-lime rice, black beans.	\$16.05

Sizzling Fajitas

ITEM	PRICE
Combination Steak and Chicken	\$27.85

ITEM	PRICE
Certified Angus Beef Skirt Steak	\$30.00
Tequila-Marinated Chicken Breast	\$23.55
Tequila Adobo-Marinated Shrimp	\$31.05
Herb-Grilled Vegetables	\$20.35

Tequila Grill

ITEM	PRICE
Hickory Grilled Salmon	\$26.75
Roasted corn-crab relish, citrus butter, cilantro-lime rice, seasonal veg.	
Three Chile Pork Loin	\$21.95
Three chile demi-glace, green chile bacon mash, seasonal veg.	
Camarones A La Parrilla	\$27.85
Jumbo shrimp, jalapeño, panela, bacon, mexican rice, choice of beans.	
Pescado Veracruz	\$24.65
Atlantic cod, tomatoes, olives, green chiles, red onions, cilantro-lime rice, seasonal veg	
Iron Steak	\$31.05
10 oz. certified angus beef®, grilled peppers and onions, fresh avocado, green chile bacon mash, Mexican street corn	

Specials

ITEM	PRICE
Family Pack Fajitas	\$111.30
Choice of Certified Angus Beef® Skirt Steak*, Tequila-Marinated Chicken Breast, or a combination with grilled onions and...	
Family Pack Enchiladas	\$77.20
Choice of: Brisket, Chicken or Cheese enchiladas. A dozen enchiladas, served with rice and beans. We will also throw in...	

Tapas

ITEM	PRICE
Chile Con Queso	\$11.25
Hatch green chiles, pico de gallo, roasted jalapeños.	
Queso Compuesto	\$14.45
Guacamole, pico de gallo, steak.	
Ahi Tuna Ceviche	\$17.15
Ahi tuna, fresh avocado, blanco tequila, pico de gallo, lime juice. Consuming raw or undercooked meats, poultry, seafoo...	

Sopa & Ensaladas

ITEM	PRICE
Ahi Tuna Salad	\$20.15
Pepper-crusted tuna, spring mix, avocado, citrus, grape tomatoes, red onion, cucumber, basil pesto. Consuming raw or un...	
Tortilla Soup	\$8.05
Chicken, vegetables, spicy chicken stock, avocado, cheese, tortilla strips.	
Grilled Romaine Salad	\$13.40
Grilled romaine hearts, thick bacon, candied pecans, grape tomatoes, feta cheese, cilantro aioli. Consuming raw or un...	

ITEM	PRICE
Cilantro-Lime Shrimp Salad Seared jumbo shrimp, roasted corn and tomatillo relish, cotija cheese, tortilla strips, cilantro-lime vinaigrette.	\$19.80
Citrus Baby Spinach Salad Baby spinach, seasonal berries, citrus segments, Texas goat cheese, toasted almonds, citrus vinaigrette. Consuming raw...	\$16.05
Hickory Salmon Salad Aged blue cheese, thick bacon, candied pecans, sun-dried cranberries, seasonal greens, balsamic vinaigrette. Consumin...	\$20.90
Mazatlán Chicken Salad Achiote-marinated chicken, slaw, pepitas, cotija cheese, seasonal greens, citrus vinaigrette.	\$16.05
Iron Salad Seasonal greens, roasted corn and tomatillo relish, cotija cheese, tortilla strips.	\$7.50
El Bocado	

ITEM	PRICE
Ahi Tuna Sandwich Pepper-crusted tuna, spring mix, tomato, red onion, basil pesto, cilantro aioli, house fries. Consuming raw or undercoo...	\$18.20
Cabo Chicken Sandwich Achiote-marinated chicken, avocado, pico de gallo, crispy bacon, pepper jack, cilantro aioli, house fries.	\$16.05
Travis Burger Texas custom-blended beef served with lettuce, tomato, onion, pickles, choice of cheese, house fries. Consuming raw or...	\$16.05
Stuffed Iron Burger Texas custom-blended beef, roasted jalapeños, natural cheddar, cilantro aioli, house fries. Consuming raw or undercooke...	\$16.05

Tradicionales	
ITEM	PRICE
Chicken Enchiladas Hatch green chiles, monterey jack, verde sauce, Mexican rice, choice of beans.	\$17.15
Baja Fish Tacos Atlantic cod, seared and lightly blackened, slaw, baja sauce, lime crema, cotija cheese, Mexican rice, choice of beans.	\$18.75
Shrimp Enchiladas Lobster cream sauce, monterey jack, cilantro-lime rice, choice of beans.	\$21.40
Southwest Paella Jumbo shrimp, mussels, bay scallops, jalapeño texas sausage, roasted poblanos, lobster cream, cilantro-lime rice.	\$28.90
Shrimp Tacos Lightly blackened, wild-caught gulf shrimp, slaw, baja sauce, lime crema, cotija cheese, Mexican rice, choice of beans.	\$20.90
Pescado Del Mar Seared Atlantic cod, gulf shrimp, bay scallops, citrus butter sauce, sauteed spinach, cilantro-lime rice.	\$28.90
Hickory Grilled Salmon Roasted corn-crab relish, citrus butter, cilantro-lime rice, seasonal veg. Consuming raw or undercooked meats, poultry,...	\$26.75
Chile Relleno Rústico Chicken, sun-dried cranberries, pepitas, toasted pecans, pepper jack, Verde sauce, Mexican rice, Choice of beans.	\$20.35
Veggie Enchiladas Charred tomato butter sauce, sun-dried tomatoes, cilantro-lime rice, black beans.	\$16.05
Camarones a La Parrilla Jumbo shrimp, jalapeño, panela, bacon, Mexican rice, choice of beans.	\$27.85
Pescado Veracruz Atlantic cod, tomatoes, olives, green chiles, red onions, cilantro-lime rice, seasonal veg.	\$24.65

Sizzling Fajitas

ITEM	PRICE
Combination Steak and Chicken Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.	\$27.85
Certified Angus Beef Skirt Steak Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.	\$30.00
Tequila-Marinated Chicken Breast	\$23.55
Tequila Adobo-Marinated Shrimp	\$31.05
Herb-Grilled Vegetables	\$20.35