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Iron Cactus

Menu Prices — October 24, 2026

Iron Cactus menu with prices in United States, updated October 2019: 79 items across 10 categories, prices from $7.50 to $111.30.

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Iron Cactus Menu with Prices (United States)

Iron Cactus menu with prices in United States, updated October 2019: 79 items across 10 categories, prices from $7.50 to $111.30. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/iron-cactus

Menu categories: Tapas · Sopa Y Ensaladas · El Bocadillo · Favoritos De La Casa · Enchiladas · Sizzling Fajitas · Tequila Grill · Specials · Sopa & Ensaladas · Tradicionales

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**

ITEM	PRICE
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 Bocadillo

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**

ITEM	PRICE
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**
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 Roasted corn-crab relish, citrus butter, cilantro-lime rice, seasonal veg.	**$26.75**
Three Chile Pork Loin Three chile demi-glace, green chile bacon mash, seasonal veg.	**$21.95**
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**
Iron Steak 10 oz. certified angus beef®, grilled peppers and onions, fresh avocado, green chile bacon mash, Mexican street corn	**$31.05**

Specials

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

Tapas

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

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...

Cilantro-Lime Shrimp Salad — $19.80
Seared jumbo shrimp, roasted corn and tomatillo relish, cotija cheese, tortilla strips, cilantro-lime vinaigrette.

Citrus Baby Spinach Salad — $16.05
Baby spinach, seasonal berries, citrus segments, Texas goat cheese, toasted almonds, citrus vinaigrette. Consuming raw...

Hickory Salmon Salad — $20.90
Aged blue cheese, thick bacon, candied pecans, sun-dried cranberries, seasonal greens, balsamic vinaigrette. Consumin...

Mazatlán Chicken Salad — $16.05
Achiote-marinated chicken, slaw, pepitas, cotija cheese, seasonal greens, citrus vinaigrette.

Iron Salad — $7.50
Seasonal greens, roasted corn and tomatillo relish, cotija cheese, tortilla strips.

El Bocadillo

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

ITEM	PRICE
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**