



MOHAVE GRILL & CACTUS LOUNGE

AN AUTHENTIC TASTE OF THE SOUTHWEST



bocaditos

Crispy Dry Ribs 16.75

Tender pork riblets, fried crisp, tossed in coarse salt and cracked pepper, served with ranch dip.

Mohave Wings 17.75

Full pound of our house fried wings served hot with celery sticks and ranch dip. Choose between Honey Garlic, BBQ, Hot, or Salt & Pepper.

Tempura Prawns 19.50

Crispy fried battered prawns, spicy mayo, unagi sauce, served with pickled ginger and scallions.

Yam Fries 13.00

Fried golden and served with chipotle mayo.

Cajun Calamari **NEW** 18.50

Crispy fried rings and tentacles, served with pickled peppers, mango pico de gallo, and chipotle lime aioli.

Soft Tacos **NEW**

Chipotle lime aioli, Manchengo, mango, tomato, red onion, cabbage, cilantro, and fresh lime served on mini soft shells.

Chicken 17.50

Beef 18.50

Cajun Shrimp 19.50

Trio - One of each 18.50

Edemame Beans 12.50

Steamed, served hot and served with coarse salt and cajun spice.

Nachos Grande 18.50

Tortilla chips smothered in mozzarella and cheddar cheese, tomatoes, black olives, jalapeños and fresh onions.

Extra Cheese 4.00

Add Chorizo Sausage, Chicken or Ground Beef 4.00

Grilled Flatbread

Artichokes, roasted peppers, onions, Sicilian olives, and jack cheese, topped with fresh arugula and honey chili oil.

Cajun Shrimp 18.00

Grilled Chicken 18.00

Grilled Asparagus 16.50

Bocaditos Platter 46.00

A collection of dry ribs, deep fried prawns, onion rings, spring rolls, Mohave wings, tri-coloured tortilla chips served with chipotle sour cream, ranch, and sweet chili dip.

Asian Marinated Short Ribs 18.00

Served with crisp pickled veg, scallions, and toasted sesame.

Veggie Empanadas 15.50

Served with roasted red pepper sauce.

Soup

Chef's daily creation or roasted jalapeño corn chowder.

Bowl 8.25

Cup 6.75

All soups and salads are served with a corn muffin.

ensalada

Ensalada Casa 15.00

Mixed greens, tomato, cucumber, onion and manchego cheese.

Available as a half order for 9.75

Caesar Salad 16.50

Crisp romaine lettuce, Parmesan cheese, creamy garlic dressing & flat bread croutons.

Available as a half order for 11.00

Mohave Wedge Salad **NEW** 19.50

Crisp iceberg lettuce wedge, drizzled with blue cheese dressing and topped with bacon, red onion, grape tomato, egg, capers and radish.

Mohave Buddha Bowl **NEW** 25.00

Brown rice, kale, chickpeas, roasted yams, tofu, cabbage, avocado, carrot, and micro radish served with a turmeric tahini dressing.

Smoked Salmon Salad 24.50

House Smoked Salmon, Wild mixed greens, pickled red onion, cucumber, tomatoes, popped capers, feta, and lemon dill dressing.

Chicken Spinach Salad 21.50

Honey pepper glazed chicken, strawberries, avocado, tomato, red onion, goat cheese, and honey mustard vinaigrette.

UPGRADE YOUR SALAD EXPERIENCE

Chili Lime Prawn Skewer (ea.) 6.00

Honey Pepper Glazed Grilled Chicken Breast 8.50

Mohave Spiced 7oz Flat Iron Steak 13.00

Garlic Cheese Toast 4.50

Garlic Toast 3.50

House Smoked Salmon 3oz / 6oz 5.75 / 13.75

Gluten Free

Items marked with this symbol can be made gluten-free by substitution or omission.

sandwiches

Sandwiches served with your choice of House Salad, French Fries, or Daily Soup. Substitute Caesar Salad or Yam Fries for 3.00.

Pecos Pulled Pork Roll

Slow roasted pulled pork with apple bourbon BBQ sauce, jalapeño jack cheese, spicy mango slaw on a grilled garlic roll.

19.50

Steak Sandwich

7oz flat iron grilled to your liking on garlic toast with beer battered onion rings.

29.50

Alberta Grill Burger

House made Alberta beef chuck patty served on a locally made bun with cheddar, crisp fried onions, apple bourbon BBQ sauce, lettuce, tomato and red onion.

6oz. 23.00

Bacon 3.00 Mushroom 2.00
Blue cheese 3.50 Avocado 4.00

Beef Dip

Thinly sliced AAA slow roasted beef piled high atop a grilled garlic roll. Au Jus for dipping.

20.50

Make it a Philly Cheese Steak

4.00

Sautéed peppers & onions topped with jalapeño jack cheese.

Bandito Chicken Wrap

Buffalo spiced chicken breast wrapped in a flour tortilla with nacho cheese blend, onion, lettuce, tomatoes and creamy garlic dressing.

20.50

Mohave Hot Chicken Burger **NEW**

Fried chicken tossed in Louisiana hot sauce. House made pickles, spiced coleslaw, roasted garlic aioli, and jack cheese served on a toasted ciabatta.

22.50

Impossible Burger

Plant based patty, vegan roll, lettuce, tomato, onion, avocado, and roasted red pepper sauce.

23.50

seafood

Cajun Jambalaya

Cajun seared prawns atop a pepper tomato ragout with ham, chicken & sausage. Served on your choice of fiesta rice or garlic buttered linguine noodles.

27.00

Seafood Linguini

Linguini noodles tossed in a roasted garlic and leek cream. Topped with pan seared prawns, mussels, clams and baby shrimps. Finished with grated asiago cheese.

28.50

Pan Seared Salmon

Skin on cajun rubbed Atlantic Salmon, fiesta rice, grilled asparagus, mango pico de gallo, and peashoot slaw.

30.00

Halibut

7oz Halibut, Fried smashed potatoes, broccolini, tomato caper relish, and micro green slaw.

38.00

Fish & Chips

Two pieces of battered cod fried golden and served with house slaw, French fries, tartar sauce and fresh lemon.

19.00

Add a piece of fish

4.00

Steamed Mussels **NEW**

Vermouth, butter, shallots, garlic, fresh herbs, tomato concasse. Served with garlic toast.

Half Pound

19.50

Full Pound

27.00

pasta

Rigatoni in Genovese Meat Sauce

Large tube pasta with ground beef, onions & pancetta in a rich tomato sauce, fresh parmesan & garlic toast.

26.00

Baked Cheese Tortellini

Tri colored cheese tortellini with spinach, tomato, garlic, cremini mushroom, and roasted red pepper cream.

24.00

Add Chicken

7.00

Add Steak

12.00

Chow Mein Noodle Bowl

Peppers, onions, mushrooms & carrots sautéed in a garlic ginger sauce with chow mein noodle, bean sprouts & scallions.

23.75

Add Sautéed Prawns (5)

7.50


Add Sautéed Chicken 5oz.

7.50

Gluten Free

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ribs & grill

All steaks are perfectly seasoned with our Mohave steak spice and are cut from AAA Alberta beef. 

12oz Ribeye

51.00

10oz New York

46.00

7oz Flat Iron

31.00

Served with Mohave pan vegetables and your choice of roasted red jacket potatoes, chipotle and chive mashed potatoes, fries, or rice & beans.

CHOICE OF SAUCE

Apple Bourbon BBQ Sauce • Brandy Peppercorn Sauce • Mohave Pan Jus

UPGRADE YOUR STEAK EXPERIENCE

Mushroom Skillet

4.50

Chili Lime Prawn Skewer

6.00

Stuffed Chicken Supreme

Chorizo, black beans, corn, leeks, and jack cheese. Served with Mohave pan vegetables and your choice of roasted red jacket potatoes, chipotle and chive mashed potatoes, fries, or rice & beans.

27.00

Smoked Pork Ribs

Slowly smoked in the cookshack and glazed with our own BBQ sauce. Your choice of roasted red jacket potatoes, chipotle and chive mashed potatoes, fries, or rice & beans.

38.50

Available as a half rack for

30.50

all you can eat

PRIME RIB

- Buffet -

EVERY FRIDAY & SATURDAY!

5pm-9pm

ADULTS
\$55.95

SENIORS
\$49.95

KIDS
\$39.95

CALL US FOR RESERVATIONS! 403.723.4043



DELUXE BREAKFAST BUFFET EVERY SUNDAY

9:00AM - 1:00PM

CALL FOR RESERVATIONS:
(403) 723-4043

ADULTS: \$31.95
SENIORS: \$25.95
KIDS: \$21.95

