

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Valencia Orange	3.50
Ginger-Lemonade	3.50
Tepache - Fermented pineapple, piloncillo & star anise	3.50
Almond Horchata	4.00
Iced Tea	3.50

## Counter Culture Coffee

"Fast Forward" or Decaf "Slow Motion"	3.00
Iced Cafe de Olla - cold brewed coffee, cinnamon & piloncillo	3.50

## Paletas Hechas en Casa ~ Housemade Popsicles

Dark Chocolate-Cinnamon & Seasonal Flavors	3.50
Flan Napolitano con Naranjas	7.00

## Nopalito Catering

Please visit our website at [www.nopalitosf.com](http://www.nopalitosf.com)

## Hours

Open from 11:30 am to 10 pm

Nopalito 306 Broderick, San Francisco, CA  
415 437 0303 TO GO ORDERS  
415 535 3969 WAIT LIST

[nopalitosf.com](http://nopalitosf.com)

## COCTELES

12.00

*Margarita: Pueblo Viejo Blanco, Combier, agave nectar, lime*

*El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime*

*Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar*

*Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar*

*Killer Bee: Del Maguey Vida, lemon, honey*

*Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, salted rim*

*Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela*

*The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth*

*Margarita Pitcher 42.00*

## CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican lager	6.00
Altamont "Salty Rita" Grapefruit Kettle Sour	6.00
Fieldwork "Ascender" IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate w/ salt and lime (12oz. Can)	5.00
Manos de Calaca "Jefezon" Cerveza Negra (12oz. Bottle)	5.00
Bitburger "Drive" Alcohol Free (12oz. Bottle)	4.00

## VINO ~ WINE

11.00 Glass / 44.00 Bottle

### Seasonal Sangria

Red Wine, Winter Citrus, Cynar

### Espumoso ~ Sparkling

Bodkin "Cuvee Agincourt" Sauvignon Blanc NV Lake County

Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl

Ginger-Lemonade or Hibiscus-Valencia Orange

### Blanco ~ White

Skylark "Alondra" Chardonnay 2013 Mendocino

Cooper Mountain Pinot Gris 2014 Willamette Valley

Oro En Paz Sauvignon Blanc 2015 Lake County

### Rosado ~ Rosé

Porter Creek Zinfandel, Carignan 2015 Sonoma

### Tinto ~ Red

La Follette Pinot Noir 2014 North Coast

Ceja "Vino de Casa" Pinot Noir, Syrah 2012 Napa Valley

Maldonado "Farm Worker" Cabernet Sauvignon, Merlot, Syrah, Zinfandel 2012 Napa Valley

**Nopalito (noh-pah-lee-toe) noun**

1 : a slice of nopal (cactus leaf), used in Mexican cooking

2 : a San Francisco restaurant serving traditional Mexican cuisine

PARA AQUÍ ✂ PARA LLEVAR

<b>Totopos con Chile</b> <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	<b>8.50</b>	<b>Carnitas</b> <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	<b>23.00</b>
<b>Tacos Dorados de Papa con Brocoli</b> <i>Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos</i>	<b>8.00</b>	<b>Carne Asada con Nopales y Chorizo</b> <i>Marinated sirloin steak, grilled cactus &amp; onions, red chorizo, refried black beans, charred jalapeño, queso fresco and salsa de arbol y tomatillo</i>	<b>24.00</b>
<b>Tamal Rojo de Puerco</b> <i>Seared mulato chile tamal, braised pork, cascabel &amp; guajillo chiles, crema, queso fresco and green onions</i>	<b>7.50</b>	<b>Birria de Res</b> <i>Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	<b>24.00</b>
<b>Panuchos de Pollo al Pibil</b> <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i>	<b>12.00</b>	<b>Mole Poblano con Pollo</b> <i>Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice</i>	<b>22.00</b>
<b>Gorditas Campechanas</b> <i>Fried tortilla pockets, braised brisket, red chorizo, pinquito beans, lettuce, queso fresco and salsa de arbol tomatillo</i>	<b>13.00</b>	<b>Arroz a la Tumbada</b> <i>Seafood soup, brown rice, tomato, morita chile, shrimp, clams, dungeness crab, epazote and fried chile de arbol</i>	<b>24.00</b>
<b>Tacos de Pescado al Pastor</b> <i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	<b>12.50</b>	<b>Caldo Tlalpeño con Pollo</b> <i>Chicken consommé, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	<b>15.00</b>
<b>Empanada de Pato Confitado</b> <i>Fried masa pastry, duck confit, refried pinquito beans, tomato, chipotle chile, onion, cabbage, queso fresco, crema and salsa frita de guajillo</i>	<b>11.00</b>	<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</i>	<b>15.00</b>
<b>Taco Arabe estilo Puebla</b> <i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>	<b>12.00</b>		
<b>Huarache con Huitlacoche</b> <i>Oval-shaped corn tortilla, refried pinquito beans, huitlacoche, mushrooms, onions, queso fresco, crema, cilantro and salsa de molcajete</i>	<b>13.50</b>		
<b>Quesadilla de Bruselas</b> <i>Corn tortilla, sautéed brussels sprouts, onions, cascabel &amp; guajillo chile oil, jack cheese, cilantro and salsa macha</i>	<b>12.00</b>		
<b>Quesadilla Roja con Chicharrón</b> <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	<b>12.00</b>		
<b>Aguachile de Pescado y Camaron *</b> <i>Meyer lemon marinated fish, shrimp, serrano, tomatillo, red onion, cilantro, pomegranate and corn tortilla chips</i>	<b>16.00</b>		
<b>Ensalada Tijuanaense</b> <i>Salad of little gem lettuce, cured nopales, apples, cotija cheese, breadcrumbs, pomegranate and aderezo de caesar</i>	<b>10.00</b>		
<b>Ensalada de Naranjas</b> <i>Salad of winter citrus, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	<b>9.50</b>		
		<b>EXTRAS - SIDES</b>	
		<b>Whole Pinquito Beans</b>	<b>5.00</b>
		<b>Mexican Rice</b>	<b>5.00</b>
		<b>Pickled Vegetables</b>	<b>3.00</b>
		<b>Additional sides of salsa or crema</b>	<b>.50</b>
		* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 4% service charge added in support of employee benefits	