

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

<i>Hibiscus-Orange</i>	4.00
<i>Strawberry-Lemonade</i>	4.00
<i>Tepache - Fermented pineapple, piloncillo & star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<i>Strawberry-Almond Horchata, Oaxacan Style</i>	4.50
<i>Iced Tea</i>	3.50

Andytown Coffee

<i>Regular or Decaf</i>	3.00
<i>Iced Cafe de Olla - cold brewed coffee, milk, cinnamon & piloncillo</i>	3.50

Paletas Hechas en Casa ~ Housemade Popsicles

<i>Dark Chocolate-Cinnamon & Seasonal Flavors</i>	3.50
<i>Flan Napolitano</i>	7.00

Nopalito Catering

Please visit our website at 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

COCTELES

12.00

Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar
El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis
Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar
Killer Bee: Del Maguey Vida, lemon, honey
Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon
The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth
Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, salted rim
Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela
Margarita Pitcher 42.00

CERVEZA ~ BEER

<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Fieldwork "1502" Vienna Lager</i>	6.00
<i>Fieldwork IPA</i>	6.00
<i>Michelada ~ tomato, jalapeño, orange, lime and salt</i>	6.00
<i>Tecate with salt and lime</i>	5.00
<i>Negra Modelo</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

VINO ~ WINE

11.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Cynar, Grapefruit, Combier

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl

Strawberry-Lemonade or Hibiscus-Orange

Blanco ~ White

Lieu Dit Sauvignon Blanc 2016 Santa Ynez Valley

Sson "Wentzel Vineyard" Albariño 2015 Anderson Valley

Sawyer Lindquist Chardonnay 2015 Santa Maria Valley

Rosado ~ Rosé

Uphold "Rosé for the Women" Aglianico 2016 California

Tinto ~ Red

Averæen Pinot Noir 2016 Willamette Valley

Lost & Found Old Vine Red Blend 2015 California

Dashe Cellars Zinfandel 2014 Dry Creek 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

Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	9.00	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	24.00
Tacos Dorados de Pollo Enchilado <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	8.50	Carne Asada con Nopales y Chorizo <i>Marinated skirt steak, grilled cactus, chorizo, green onions, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	25.00
Tamal de Amarillo con Camote <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	7.50	Birria de Res <i>Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	24.00
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00	Trucha Asada con Frijol Blanco <i>Seared marinated trout, braised butter beans, chile de arbol, red onion and salsa verde de epazote fresco</i>	24.00
Gorditas Campechanas <i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>	13.00	Mole Poblano con Pollo <i>Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice</i>	22.00
Tacos de Pescado al Pastor <i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	12.50	Caldo Tlalpeño con Pollo <i>Chicken consommé, asparagus, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	15.00
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>	12.00	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	15.00
Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	12.50		
Huarache con Guisado de Lengua <i>Thick corn tortilla, braised beef tongue, black beans, avocado leaf, pasilla chiles, tomatillos, cilantro, onions, crema, and queso fresco</i>	14.00		
Quesadilla de Primavera <i>Masienda blue corn tortilla, asparagus, onion, fresh epazote, jack cheese, queso fresco and salsa martajada de chile de arbol</i>	13.50	EXTRAS - SIDES	
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	13.50	Whole Heirloom Beans	5.00
Ceviche de Temporada* <i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>	16.50	Mexican Rice	5.00
Ensalada de Lechuga con Nopalitos <i>Salad of little gem lettuce, cured cactus, pickled onions, avocado, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.00	Pickled Jalapeños	3.00
Ensalada de Naranjas y Jicama <i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	10.00	Additional sides of salsa or crema	.50

* 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