

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## Bebidas Hechas en Casa ~ Housemade Beverages

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

## Andytown Coffee

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

## Paletas Hechas en Casa ~ Housemade Popsicles

Dark Chocolate-Cinnamon & Seasonal Flavors	3.50
Flan Napolitano	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, lime, Combier, agave nectar  
*El Diablo:* Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis  
*Sweet Heat:* Pueblo Viejo Blanco, pineapple juice, habanero, lemon  
*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 Monks' Accord:* El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine  
*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

Berryessa "La Fuerza" Mexican Style Lager	6.00
Sierra Nevada "Otra Vez" Gose-Style With Lime and Agave	6.00
Fieldwork IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Negra Modelo	5.00
Erdinger Non-Alcoholic	4.00

## VINO ~ WINE

11.00 Glass / 44.00 Bottle

### Seasonal Sangria

White Wine, Sherry, Pineapple, Lemon

### 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

Cep "Hopkins Ranch" Pinot Noir 2017 Russian River Valley

### Tinto ~ Red

Lost & Found Old Vine Red Blend 2015 California

Dashe Cellars Zinfandel 2014 Dry Creek Valley

Vinícola Regional de Ensenada "Surco 2,7" Cabernet Sauvignon 2014 Valle de San Vicente, Baja California

**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>9.00</b>	<b>Carnitas</b> <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	<b>24.00</b>
<b>Tacos Dorados de Pollo Enchilado</b> <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel &amp; arbol chiles, crema, queso fresco and salsa de aguacate</i>	<b>8.50</b>	<b>Carne Asada con Nopales y Chorizo</b> <i>Marinated skirt steak, grilled cactus, chorizo, green onions, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	<b>25.00</b>
<b>Tamal de Amarillo con Camote</b> <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</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 salsa de habanero</i>	<b>12.00</b>	<b>Trucha Asada con Frijol Blanco</b> <i>Seared marinated trout, braised butter beans, chile de arbol, red onion and salsa verde de epazote fresco</i>	<b>24.00</b>
<b>Gorditas Campechanas</b> <i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>	<b>13.00</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>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, asparagus, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	<b>15.00</b>
<b>Empanada con Deshebrada de Res</b> <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>	<b>12.00</b>	<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, 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>12.50</b>		
<b>Huarache con Guisado de Lengua</b> <i>Thick corn tortilla, braised beef tongue, black beans, avocado leaf, pasilla chiles, tomatillos, cilantro, onions, crema, and queso fresco</i>	<b>14.00</b>		
<b>Quesadilla de Primavera</b> <i>Masienda blue corn tortilla, asparagus, onion, fresh epazote, jack cheese, queso fresco and salsa martajada de chile de arbol</i>	<b>13.50</b>	<b>EXTRAS - SIDES</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>13.50</b>	<b>Whole Heirloom Beans</b>	<b>5.00</b>
<b>Ceviche de Temporada*</b> <i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>	<b>16.50</b>	<b>Mexican Rice</b>	<b>5.00</b>
<b>Ensalada de Lechuga con Nopalitos</b> <i>Salad of little gem lettuce, cured cactus, pickled onions, avocado, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	<b>11.00</b>	<b>Pickled Jalapeños</b>	<b>3.00</b>
<b>Ensalada de Pepinos y Jicama</b> <i>Salad of cucumber, jicama, orange, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	<b>10.00</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