

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Ginger-Limón	4.00
Tepache - Fermented pineapple, piloncillo & star anise	4.00
Almond Horchata	4.00
Oaxacan Style Almond Horchata with persimmon	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

[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
Fieldwork "1502" Vienna Style Lager	6.00
Fieldwork "Stereotypical" 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

Red Wine, Winter Citrus, Cynar

### Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl  
Ginger-Limón or Hibiscus-Orange

### Blanco ~ White

ANKO Torrontés 2017 Estancia Los Cardones, Salta

Lúuma Chardonnay 2016 Sonoma Coast

Lieu Dit Chenin Blanc 2016 Santa Ynez Valley

### Rosado ~ Rosé

Thee & Thou Garnacha 2016 Lodi

\*\*All proceeds being donated to Free Our Neighbors\*\*

### Tinto ~ Red

La Follette Pinot Noir 2015 North Coast

Pipeño "Pichihuedque" Pais 2017 Chile

Raft Wines "Nessere Vineyards" Sangiovese 2017 Butte County

**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 Calabaza</b> <i>Crispy rolled tortillas, butternut squash, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>	<b>9.00</b>	<b>Carne Asada con Cebollines y Calabacitas</b> <i>Marinated bavette steak, chorizo, roasted winter squash, green onion, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	<b>25.00</b>
<b>Tamal de Camote con Mole Amarillo</b> <i>Corn masa, sweet potato, sauce of dried chiles, peanuts, sesame &amp; pumpkin seeds, queso fresco and green onions</i>	<b>8.00</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, butternut squash, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	<b>16.00</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>16.00</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>13.00</b>		
<b>Huarache con Hongos y Epazote Fresco</b> <i>Black bean stuffed Masienda blue corn oval tortilla, mushrooms, garlic, fresh epazote, queso fresco, crema, onions and salsa chiltomate</i>	<b>14.00</b>		
<b>Quesadilla con Vegetales de Otoño</b> <i>Masienda blue corn tortilla, swiss chard, grilled pasilla chiles, nopalitos, jack cheese, queso fresco and salsa roja</i>	<b>14.00</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>14.00</b>	<b>Whole Heirloom Beans</b>	<b>5.00</b>
<b>Ceviche Verde*</b> <i>Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>	<b>17.00</b>	<b>Mexican Rice</b>	<b>5.00</b>
<b>Ensalada de Lechuga con Fruta</b> <i>Salad of little gem lettuce, persimmon, pomegranate, cotija cheese, toasted pumpkin seeds and smoked jalapeño vinaigrette</i>	<b>11.00</b>	<b>Pickled Jalapeños</b>	<b>3.00</b>
<b>Ensalada de Manzana con Chile y Limon</b> <i>Salad of apples, oranges, radish, pickled red onion, lime, guajillo and arbol chiles</i>	<b>10.00</b>	<b>Additional sides of salsa or crema</b>	<b>.50</b>
<b>Repollitos Rostizados</b> <i>Roasted Brussels sprouts, dry chile adobo, pineapple, onions, cilantro, cotija cheese and salsa de chile morita</i>	<b>9.00</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