

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## Bebidas Hechas en Casa ~ Housemade Beverages

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

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

## CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican Style Lager	6.00
Modern Times "Fruitlands" Gose with passion fruit and guava	6.00
Fieldwork IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Erdinger Non-Alcoholic	4.00

## VINO ~ WINE

11.00 Glass / 44.00 Bottle

### Seasonal Sangria

White Wine, Pineapple, Basil Eau de Vie

### Espumoso ~ Sparkling

Bodkin "Cuvee Agincourt" Sauvignon Blanc NV Lake County

Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl

Strawberry-Lemonade or Hibiscus-Valencia Orange

### Blanco ~ White

Oro En Paz Sauvignon Blanc 2016 Lake County

Birichino Malvasia Bianca 2014 Monterey

Skylark "Alondra" Chardonnay 2013 Mendocino

### Rosado ~ Rosé

Bedrock "Ode to Lulu" Grenache-Mataro 2016 Sonoma

### Tinto ~ Red

Mouton Noir "O.P.P." Pinot Noir 2015 Willamette Valley

Preston Barbera 2014 Sonoma County

Ceja "Vino de Casa" Syrah, Pinot Noir 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 **AQUI** ✂ 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 Pollo</b> <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel &amp; arbol chiles, crema, queso fresco and salsa de aguacate</i>	<b>8.00</b>	<b>Carne Asada con Nopales y Chorizo</b> <i>Marinated skirt 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 de Acelgas Veracruzano</b> <i>Corn masa, braised Swiss chard, tomato, onion, jalapeño, banana leaf and cotija cheese</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>Trucha Asada con Frijol Blanco</b> <i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco</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, summer squash, 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>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 Ensalada de Primavera</b> <i>Oval-shaped corn tortilla, black beans, salad of cured nopales, spring vegetables, cotija cheese, lime juice and salsa frita de arbol</i>	<b>13.50</b>		
<b>Quesadilla de Calabacitas</b> <i>Masienda blue corn tortilla, grilled summer squash, fresh epazote, jack cheese, queso fresco and salsa chiltomate</i>	<b>13.00</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>12.00</b>	<b>Whole Piquito Beans</b>	<b>5.00</b>
<b>Ceviche Nayarita*</b> <i>Lime marinated fish, calamari, shaved carrot, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>	<b>16.00</b>	<b>Mexican Rice</b>	<b>5.00</b>
<b>Ensalada de Lechuga con Duraznos</b> <i>Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled red onions and smoked jalapeño vinaigrette</i>	<b>10.00</b>	<b>Pickled Jalapeños</b>	<b>3.00</b>
<b>Ensalada de Pepino con Naranja</b> <i>Salad of cucumber, orange, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	<b>9.50</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