

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## *Bebidas Hechas en Casa ~ Housemade Beverages*

<i>Hibiscus-Orange</i>	4.00
<i>Ginger-Limón</i>	4.00
<i>Tepache - Fermented pineapple, piloncillo &amp; star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<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 &amp; piloncillo</i>	3.50

## *Paletas Hechas en Casa ~ Housemade Popsicles*

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

<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Fieldwork "Finer Things" Hoppy Light Lager</i>	6.00
<i>Cellarmaker "Dobis Plus" 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>Erdinger Non-Alcoholic</i>	4.00

## VINO ~ WINE

12.00 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

*Lúuma Chardonnay 2017 Sonoma Coast*

*Lieu Dit Chenin Blanc 2017 Santa Ynez Valley*

*RMH Sauvignon Blanc 2015 Russian River Valley*

### Rosado ~ Rosé

*Scribe "Una Lou" Pinot Noir 2017 California*

22.00 375ml Can

### Tinto ~ Red

*McKinlay Pinot Noir 2017 Willamette Valley*

*Forlorn Hope "Queen of the Sierra" Red Blend 2016*

*Calaveras County*

*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>9.50</b>	<b>Carnitas</b> <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	<b>24.50</b>
<b>Tacos Dorados de Camote</b> <i>Crispy rolled tortillas, sweet potato, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>	<b>9.50</b>	<b>Carne Asada con Cebollines y Papas</b> <i>Marinated bavette steak, chorizo, fingerling potatoes, spring onion, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	<b>25.50</b>
<b>Tamal de Frijol con Mole</b> <i>Corn masa, butter beans, mole of ancho &amp; guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>	<b>8.00</b>	<b>Birria de Res</b> <i>Grass fed beef stewed in ancho chile, roasted tomatoes, beer, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	<b>25.00</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>24.50</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, bread, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice</i>	<b>22.50</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, 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>12.50</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>13.25</b>		
<b>Huarache con Huitlacoche y Hongos</b> <i>Black bean stuffed Masienda blue corn oval tortilla, mushrooms, corn truffle, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i>	<b>14.25</b>		
<b>Quesadilla de Repollitos</b> <i>Masienda blue corn tortilla, sauteed Brussels sprouts, onions, cascabel &amp; guajillo chile oil, jack cheese, queso fresco, cilantro and salsa macha with peanuts</i>	<b>14.25</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>14.25</b>	<b>Whole Heirloom Beans</b>	<b>5.50</b>
<b>Ceviche Verde*</b> <i>Lime marinated fish, calamari, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>	<b>17.00</b>	<b>Mexican Rice</b>	<b>5.50</b>
<b>Ensalada de Lechuga</b> <i>Salad of little gem lettuce, radish, avocado, pickled red onion, cotija cheese, toasted seeds and smoked jalapeño vinaigrette</i>	<b>11.25</b>	<b>Pickled Jalapeños</b>	<b>3.00</b>
<b>Ensalada de Naranjas</b> <i>Salad of seasonal citrus, avocado, cotija cheese, pumpkin seeds, pickled onions, chile and lime</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.  
5% service charge added in support of employee benefits