

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

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

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

Uphold "Red Wine for the People" Carignan 2015 California

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**

Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	8.50	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	23.00
Tacos Dorados de Pollo <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	8.00	Carne Asada con Nopales y Chorizo <i>Marinated skirt steak, grilled cactus & onions, red chorizo, refried black beans, charred jalapeño, queso fresco and salsa de arbol y tomatillo</i>	24.00
Tamal de Acelgas Veracruzano <i>Corn masa, braised Swiss chard, tomato, onion, jalapeño, banana leaf and cotija cheese</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 habanero salsa</i>	12.00	Mole Poblano con Pollo <i>Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice</i>	22.00
Gorditas Campechanas <i>Fried tortilla pockets, braised brisket, red chorizo, piquito beans, lettuce, queso fresco and salsa de arbol tomatillo</i>	13.00	Trucha Asada con Frijol Blanco <i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco</i>	24.00
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, summer squash, 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>	11.00	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, 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>	12.00		
Huarache con Ensalada de Primavera <i>Oval-shaped corn tortilla, black beans, salad of cured nopales, spring vegetables, cotija cheese, lime juice and salsa frita de arbol</i>	13.50		
Quesadilla de Calabacitas <i>Masienda blue corn tortilla, grilled summer squash, fresh epazote, jack cheese, queso fresco and salsa chiltomate</i>	13.00	EXTRAS - SIDES	
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	12.00	Whole Piquito Beans	5.00
Ceviche Nayarita* <i>Lime marinated fish, calamari, shaved carrot, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>	16.00	Mexican Rice	5.00
Ensalada de Lechuga con Duraznos <i>Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled red onions and smoked jalapeño vinaigrette</i>	10.00	Pickled Jalapeños	3.00
Ensalada de Pepino con Naranja <i>Salad of cucumber, orange, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	9.50	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