

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Valencia Orange	3.50
Ginger-Lemonade	3.50
Tepache - Fermented pineapple, piloncillo & star anise	3.50
Almond Horchata	4.00
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 Naranjas	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

Margarita: Pueblo Viejo Blanco, Combier, agave nectar, lime

El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime

Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar

Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar

Killer Bee: Del Maguey Vida, lemon, honey

Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, salted rim

Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela

The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth

Margarita Pitcher 42.00

CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican lager	6.00
Altamont "Salty Rita" Grapefruit Kettle Sour	6.00
Fieldwork "Ascender" IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate w/ salt and lime (12oz. Can)	5.00
Manos de Calaca "Jefezon" Cerveza Negra (12oz. Bottle)	5.00
Bitburger "Drive" Alcohol Free (12oz. Bottle)	4.00

VINO ~ WINE

11.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Winter Citrus, Cynar

Espumoso ~ Sparkling

Bodkin "Cuvee Agincourt" Sauvignon Blanc NV Lake County

Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl

Ginger-Lemonade or Hibiscus-Valencia Orange

Blanco ~ White

Skylark "Alondra" Chardonnay 2013 Mendocino

Cooper Mountain Pinot Gris 2014 Willamette Valley

Oro En Paz Sauvignon Blanc 2015 Lake County

Rosado ~ Rosé

Porter Creek Zinfandel, Carignan 2015 Sonoma

Tinto ~ Red

La Follette Pinot Noir 2014 North Coast

Ceja "Vino de Casa" Pinot Noir, Syrah 2012 Napa Valley

Maldonado "Farm Worker" Cabernet Sauvignon, Merlot, Syrah, Zinfandel 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 AQUÍ ✂ PARA LLEVAR

Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	8.50	Huarache con Huitlacoche <i>Oval-shaped corn tortilla, refried pinto beans, huitlacoche, mushrooms, onions, queso fresco, crema, cilantro and salsa de molcajete</i>	13.50
Tacos Dorados de Papa con Brocoli <i>Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos</i>	8.00	Chilaquiles Rojos en Cazuela <i>Tortilla chips, guajillo & chipotle chiles, tomato, egg, green onion, crema and queso fresco</i>	13.00
Tamal Rojo de Puerco <i>Seared mulato chile tamal, braised pork, cascabel & guajillo chiles, crema, queso fresco and green onions</i>	7.50	Huevos de Caja <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	13.50
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i>	12.00	Frijoles Puercos con Huevo <i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	14.50
Gorditas Campechanas <i>Fried tortilla pockets, braised brisket, red chorizo, pinto beans, lettuce, queso fresco and salsa de arbol tomatillo</i>	13.00	Machaca de Camaron con Huevo <i>Smashed white shrimp, egg, serrano chiles, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate</i>	14.50
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	Torta de Chilorio <i>Sandwich of shredded pork in adobo, refried pinto beans, onion, jack cheese, crema, avocado and salsa jalapeño</i>	13.00
Tacos de Carnitas <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	12.50	Enchiladas de Mole con Pollo <i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	13.50
Empanada de Pato Confitado <i>Fried masa pastry, duck confit, refried pinto beans, tomato, chipotle chile, onion, cabbage, queso fresco, crema and salsa frita de guajillo</i>	11.00	Caldo Tlalpeño con Pollo <i>Chicken consommé, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</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	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</i>	15.00
Quesadilla de Bruselas <i>Corn tortilla, sautéed brussels sprouts, onions, cascabel & guajillo chile oil, jack cheese, cilantro and salsa macha</i>	12.00		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	12.00		
Aguachile de Pescado y Camaron * <i>Meyer lemon marinated fish, shrimp, serrano, tomatillo, red onion, cilantro, pomegranate and corn tortilla chips</i>	16.00		
Ensalada Tijuanaense <i>Salad of little gem lettuce, cured nopales, apples, cotija cheese, breadcrumbs, pomegranate and aderezo de caesar</i>	10.00		
Ensalada de Naranjas <i>Salad of winter citrus, queso fresco, pickled red onions, chile, lime and salsa buffalo</i>	9.50		
		EXTRAS - SIDES	
		Whole Pinto Beans	5.00
		Mexican Rice	5.00
		Pickled Vegetables	3.00
		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