

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

<i>Hibiscus-Orange</i>	4.00
<i>Strawberry Lemonade</i>	4.00
<i>Tepache - Fermented pineapple, piloncillo & star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<i>Strawberry-Almond Horchata, Oaxacan Style</i>	4.50
<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 & piloncillo</i>	3.50

Paletas Hechas en Casa ~ Housemade Popsicles

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

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, St. George Coffee Liqueur, whipped cream, orange, canela

Margarita Pitcher 42.00

CERVEZA ~ BEER

<i>Berryessa "La Fuerza" Mexican-Style Lager</i>	6.00
<i>Faction "Taco Stand" Pale Ale</i>	6.00
<i>Cellarmaker Pale Ale</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
Strawberry Lemon or Hibiscus-Orange

Blanco ~ White

Hunt & Harvest Sauvignon Blanc 2017 Napa Valley
22.00 375ml Can

Cristom Pinot Gris 2017 Willamette Valley

Kivelstadt "Mother of Invention" White Blend 2017 Mendocino County

Rosado ~ Rosé

Liquid Farm Mourvèdre 2018 Happy Canyon of Santa Barbara

Tinto ~ Red

Valravn Pinot Noir 2017 Sonoma Coast

Forlorn Hope "Queen of the Sierra" Red Blend 2016 Calaveras County

Horse & Plow "Draft Horse Red" Red Blend 2017 North Coast

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>	9.50	Huarache de Huitlacoche con Hongos <i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, fresh epazote, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i>	14.25
Tacos Dorados de Papas <i>Crispy rolled tortillas, potato, garlic, onions, queso fresco, crema and salsa de aguacate</i>	9.50	Chilaquiles Rojos con Huevo y Chorizo <i>Tortilla chips, scrambled eggs, Oaxacan chorizo, ancho & morita chiles, crema, queso fresco, onions and cilantro</i>	14.25
Tamal de Frijol con Mole <i>Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>	8.00	Huevos de Caja <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa tatemada de habanero y tomatillo</i>	14.25
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00	Huevos en Salsa Verde con Nopalitos <i>Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole piquito beans</i>	15.00
Gorditas Campechanas <i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y 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 beans, onion, jack cheese, crema, avocado and salsa de jalapeño</i>	14.25
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>Mole of chiles, bread, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	13.75
Quesatacos de Tinga con Pollo <i>Corn tortilla, jack cheese, chipotle-tomato braised chicken, refried beans, queso fresco, crema and fresh epazote</i>	12.50	Caldo Tlalpeño con Pollo <i>Chicken consommé, seasonal vegetables, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	16.00
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>	12.50	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	16.00
Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	13.25		
Quesadilla de Calabacitas <i>Masienda blue corn tortilla, roasted summer squash, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, epazote and salsa macha with peanuts</i>	14.25		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	14.25		
Ceviche Nayarita* <i>Lime marinated fish, calamari, carrots, cucumbers, onions, cilantro, salsa piquin and corn tortilla chips</i>	17.00		
Ensalada de Lechuga con Duraznos <i>Salad of little gem lettuce, stone fruit, pickled red onion, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.25		
Ensalada de Pepinos <i>Salad of cucumbers, citrus, cotija cheese, pumpkin seeds, pickled onions, chile and lime</i>	10.00		
		EXTRAS - SIDES	
		Whole Heirloom Beans	5.50
		Mexican Rice	5.50
		Pickled Jalapeños	3.00
		Additional sides of salsa or crema	.50
		<small>* 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</small>	