

nopalito

Lunch

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

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 Style Lager	6.00
Altamont "Berry White" Wheat Ale with Berries	6.00
Fieldwork IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Manos de Calaca "El JefeZón" Cerveza Negra	5.00
Erdinger Non-Alcoholic	4.00

VINO ~ WINE

11.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Citrus, Combier, Cynar

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**

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 Pollo <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	8.00	Chilaquiles Negros de Pollo y Huevo <i>Tortilla chips, sauce of pasilla & chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco</i>	14.00
Tamal de Acelgas Veracruzano <i>Corn masa, braised Swiss chard, tomato, onion, jalapeño, banana leaf and cotija cheese</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 con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>	11.00	Caldo Tlalpeño con Pollo <i>Chicken consommé, cauliflower, broccoli, asparagus, 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 Esparragos <i>Corn tortilla, grilled asparagus, spinach, jalapeño, onions, jack cheese, queso fresco, 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		
Ceviche de Tiritas de Pescado* <i>Meyer lemon marinated fish, serrano, tomatillo, pickled red onion, asparagus, cilantro and corn tortilla chips</i>	16.00		
Ensalada de Lechuga <i>Salad of little gem lettuce, asparagus, avocado, cotija cheese, spicy peanuts, pickled red onions and smoked jalapeño vinaigrette</i>	10.00		
Ensalada de Pepino con Naranja <i>Salad of cucumber, orange, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	9.50		

EXTRAS - SIDES

Whole Pinto Beans 5.00

Mexican Rice 5.00

Pickled Jalapeños 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