

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 to go orders
415 535 3969 wait list

nopalitosf.com

COCTELES

12.00

<i>Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar</i>	
<i>El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis</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

<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Fieldwork "1502" Vienna Lager</i>	6.00
<i>Fieldwork 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>Negra Modelo</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

VINO ~ WINE

11.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Cynar, Grapefruit, Combier

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl

Strawberry-Lemonade or Hibiscus-Orange

Blanco ~ White

Lieu Dit Sauvignon Blanc 2016 Santa Ynez Valley

Sson "Wentzel Vineyard" Albariño 2015 Anderson Valley

Sawyer Lindquist Chardonnay 2015 Santa Maria Valley

Rosado ~ Rosé

Uphold "Rosé for the Women" Aglianico 2016 California

Tinto ~ Red

Averæen Pinot Noir 2016 Willamette Valley

Lost & Found Old Vine Red Blend 2015 California

Dashe Cellars Zinfandel 2014 Dry Creek 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>	9.00	Huarache con Guisado de Lengua <i>Thick corn tortilla, braised beef tongue, black beans, avocado leaf, pasilla chiles, tomatillos, cilantro, onions, crema, and queso fresco</i>	14.00
Tacos Dorados de Pollo Enchilado <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	8.50	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 Amarillo con Camote <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	7.50	Huevos de Caja <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	14.00
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</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, 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>	14.00
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>	12.00	Caldo Tlalpeño con Pollo <i>Chicken consommé, asparagus, 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>	12.50	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	15.00
Quesadilla de Primavera <i>Masienda blue corn tortilla, asparagus, onion, fresh epazote, jack cheese, queso fresco and salsa martajada de chile de arbol</i>	13.50		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	13.50		
Ceviche de Temporada* <i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>	16.50		
Ensalada de Lechuga con Nopalitos <i>Salad of little gem lettuce, cured cactus, pickled onions, avocado, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.00		
Ensalada de Naranjas y Jicama <i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	10.00		
		EXTRAS - SIDES	
		Whole Heirloom 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