

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Strawberry-Lemonade	4.00
Tepache - Fermented pineapple, piloncillo & star anise	4.00
Almond Horchata	4.00
Strawberry-Almond Horchata, Oaxacan Style	4.50
Iced Tea	3.50

Andytown Coffee

Regular or Decaf	3.00
Iced Cafe de Olla - cold brewed coffee, milk, cinnamon & piloncillo	3.50

Paletas Hechas en Casa ~ Housemade Popsicles

Dark Chocolate-Cinnamon & Seasonal Flavors	3.50
Flan Napolitano	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:</i> Pueblo Viejo Blanco, lime, Combier, agave nectar	
<i>El Diablo:</i> Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis	
<i>Sweet Heat:</i> Pueblo Viejo Blanco, pineapple juice, habanero, lemon	
<i>Blanco Rojo:</i> Pueblo Viejo Blanco, Campari, lemon, agave nectar	
<i>Mezcal Paloma:</i> Del Maguey Vida, grapefruit, soda, Cynar	
<i>Killer Bee:</i> Del Maguey Vida, lemon, honey	
<i>Fresita:</i> Del Maguey Vida, Strawberry Liqueur, Campari, lemon	
<i>The Monks' Accord:</i> El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine	
<i>Bloody Maria:</i> Pueblo Viejo Blanco, tomato, orange, spices, salted rim	
<i>Mexican Coffee:</i> Siete Leguas Añejo, Araku, whipped cream, orange, canela	
<i>Margarita Pitcher</i>	42.00

CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican Style Lager	6.00
Sierra Nevada "Otra Vez" Gose-Style With Lime and Agave	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, Sherry, Pineapple, Lemon

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

Cep "Hopkins Ranch" Pinot Noir 2017 Russian River Valley

Tinto ~ Red

Lost & Found Old Vine Red Blend 2015 California

Dashe Cellars Zinfandel 2014 Dry Creek Valley

Vinícola Regional de Ensenada "Surco 2,7" Cabernet Sauvignon 2014 Valle de San Vicente, Baja California

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	9.00	Huarache con Guisado de Lengua	14.00
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>		<i>Thick corn tortilla, braised beef tongue, black beans, avocado leaf, pasilla chiles, tomatillos, cilantro, onions, crema, and queso fresco</i>	
Tacos Dorados de Pollo Enchilado	8.50	Chilaquiles Negros de Pollo y Huevo	14.00
<i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>		<i>Tortilla chips, sauce of pasilla & chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco</i>	
Tamal de Amarillo con Camote	7.50	Huevos de Caja	14.00
<i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>		<i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	
Panuchos de Pollo al Pibil	12.00	Frijoles Puercos con Huevo	14.50
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>		<i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	
Gorditas Campechanas	13.00	Machaca de Camaron con Huevo	14.50
<i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>		<i>Smashed white shrimp, egg, serrano chiles, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate</i>	
Tacos de Pescado al Pastor	12.50	Torta de Chilorio	14.00
<i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>		<i>Sandwich of shredded pork in adobo, refried beans, onion, jack cheese, crema, avocado and salsa de jalapeño</i>	
Tacos de Carnitas	12.50	Enchiladas de Mole con Pollo	13.50
<i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>		<i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	
Empanada con Deshebrada de Res	12.00	Caldo Tlalpeño con Pollo	15.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>		<i>Chicken consommé, asparagus, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Taco Arabe estilo Puebla	12.50	Pozole Rojo	15.00
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
Quesadilla de Primavera	13.50		
<i>Masienda blue corn tortilla, asparagus, onion, fresh epazote, jack cheese, queso fresco and salsa martajada de chile de arbol</i>			
Quesadilla Roja con Chicharrón	13.50	EXTRAS - SIDES	
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>		Whole Heirloom Beans	5.00
Ceviche de Temporada*	16.50	Mexican Rice	5.00
<i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>		Pickled Jalapeños	3.00
Ensalada de Lechuga con Nopalitos	11.00	Additional sides of salsa or crema	.50
<i>Salad of little gem lettuce, cured cactus, pickled onions, avocado, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>			
Ensalada de Pepinos y Jicama	10.00		
<i>Salad of cucumber, jicama, orange, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>			

* 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