

# nopalito

## Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

### Bebidas Hechas en Casa ~ Housemade Beverages

|  |      |
|--|------|
| Hibiscus-Orange  | 4.00 |
| Ginger-Limón   | 4.00 |
| Tepache - Fermented pineapple, piloncillo & star anise | 4.00 |
| Almond Horchata  | 4.00 |
| 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](http://www.nopalitosf.com)

### Hours

Open from 11:30 am to 10 pm

**Nopalito** 306 Broderick, San Francisco, CA  
415 437 0303

[nopalitosf.com](http://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, Araku, whipped cream, orange, canela

**Margarita Pitcher** 42.00

## CERVEZA ~ BEER

|   |      |
|---|------|
| Berryessa "La Fuerza" Mexican Style Lager           | 6.00 |
| Fieldwork "Finer Things" Hoppy Light Lager          | 6.00 |
| Cellarmaker "Dobis Plus" IPA                        | 6.00 |
| Michelada ~ tomato, jalapeño, orange, lime and salt | 6.00 |
| Tecate with salt and lime                           | 5.00 |
| Erdinger Non-Alcoholic                              | 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

Ginger-Limón or Hibiscus-Orange

### Blanco ~ White

Lúuma Chardonnay 2017 Sonoma Coast

Lieu Dit Chenin Blanc 2017 Santa Ynez Valley

RMH Sauvignon Blanc 2015 Russian River Valley

### Rosado ~ Rosé

Scribe "Una Lou" Pinot Noir 2017 California 22.00 375ml Can

### Tinto ~ Red

McKinlay Pinot Noir 2017 Willamette Valley

Forlorn Hope "Queen of the Sierra" Red Blend 2016

Calaveras County

Raft Wines "Nessere Vineyards" Sangiovese 2017 Butte County

**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

|   |              |   |              |
|---|--------------|---|--------------|
| <b>Totopos con Chile</b><br><i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>  | <b>9.50</b>  | <b>Huarache con Huitlacoche y Hongos</b><br><i>Black bean stuffed Masienda blue corn oval tortilla, mushrooms, corn truffle, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i> | <b>14.25</b> |
| <b>Tacos Dorados de Camote</b><br><i>Crispy rolled tortillas, sweet potato, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>                             | <b>9.50</b>  | <b>Chilaquiles Rojos con Huevo</b><br><i>Tortilla chips, scrambled eggs, ancho and morita chiles, crema, queso fresco, onions and cilantro</i>  | <b>14.25</b> |
| <b>Tamal de Frijol con Mole</b><br><i>Corn masa, butter beans, mole of ancho &amp; guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>         | <b>8.00</b>  | <b>Huevos de Caja</b><br><i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa tatemada de habanero y tomatillo</i>  | <b>14.25</b> |
| <b>Panuchos de Pollo al Pibil</b><br><i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>                           | <b>12.00</b> | <b>Huevos en Salsa Verde con Nopalitos</b><br><i>Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole piquito beans</i>   | <b>15.00</b> |
| <b>Gorditas Campechanas</b><br><i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>           | <b>13.00</b> | <b>Machaca de Camaron con Huevo</b><br><i>Smashed white shrimp, egg, serrano chiles, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate</i>                                  | <b>14.50</b> |
| <b>Tacos de Pescado al Pastor</b><br><i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>                        | <b>12.50</b> | <b>Torta de Chilorio</b><br><i>Sandwich of shredded pork in adobo, refried beans, onion, jack cheese, crema, avocado and salsa de jalapeño</i>  | <b>14.25</b> |
| <b>Tacos de Carnitas</b><br><i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>                    | <b>12.50</b> | <b>Enchiladas de Mole con Pollo</b><br><i>Sauce of chiles, bread, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>                                    | <b>13.75</b> |
| <b>Empanada con Deshebrada de Res</b><br><i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>                   | <b>12.50</b> | <b>Caldo Tlalpeño con Pollo</b><br><i>Chicken consommé, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>  | <b>16.00</b> |
| <b>Taco Arabe estilo Puebla</b><br><i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>   | <b>13.25</b> | <b>Pozole Rojo</b><br><i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>   | <b>16.00</b> |
| <b>Quesadilla de Repollitos</b><br><i>Masienda blue corn tortilla, sauteed Brussels sprouts, onions, jack cheese, queso fresco, cilantro and salsa macha with peanuts</i> | <b>14.25</b> |   |              |
| <b>Quesadilla Roja con Chicharrón</b><br><i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>              | <b>14.25</b> |   |              |
| <b>Ceviche Verde*</b><br><i>Lime marinated fish, calamari, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>   | <b>17.00</b> |   |              |
| <b>Ensalada de Lechuga</b><br><i>Salad of little gem lettuce, radish, avocado, pickled red onion, cotija cheese, toasted seeds and smoked jalapeño vinaigrette</i>        | <b>11.25</b> |   |              |
| <b>Ensalada de Naranjas</b><br><i>Salad of seasonal citrus, avocado, cotija cheese, pumpkin seeds, pickled onions, chile and lime</i>                                     | <b>10.00</b> |   |              |
|   |              | <b>EXTRAS - SIDES</b>   |              |
|   |              | <b>Whole Heirloom Beans</b>   | <b>5.50</b>  |
|   |              | <b>Mexican Rice</b>   | <b>5.50</b>  |
|   |              | <b>Pickled Jalapeños</b>  | <b>3.00</b>  |
|   |              | <b>Additional sides of salsa or crema</b>   | <b>.50</b>   |

\* 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