

# nopalito

## Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

### *Bebidas Hechas en Casa ~ Housemade Beverages*

<i>Hibiscus-Orange</i>	4.00
<i>Ginger-Limón</i>	4.00
<i>Tepache - Fermented pineapple, piloncillo &amp; star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<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 &amp; piloncillo</i>	3.50

### *Paletas Hechas en Casa ~ Housemade Popsicles*

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

<i>Berryessa "La Fuerza" Mexican-Style Lager</i>	6.00
<i>Faction "Putumayo" Vienna Lager</i>	6.00
<i>Cellarmaker 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>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

*Ginger-Limón or Hibiscus-Orange*

### **Blanco ~ White**

*Margerum "Sybarite" Sauvignon Blanc 2017 Happy Canyon of Santa Barbara*

*Cristom Pinot Gris 2017 Willamette Valley*

*Kivelstadt "Mother of Invention" White Blend 2017 Mendocino County*

### **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> <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> <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> <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 y Chorizo</b> <i>Tortilla chips, scrambled eggs, Oaxacan chorizo, ancho &amp; morita chiles, crema, queso fresco, onions and cilantro</i>	<b>14.25</b>
<b>Tamal de Frijol con Mole</b> <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> <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> <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> <i>Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole piquito beans</i>	<b>15.00</b>
<b>Gorditas Campechanas</b> <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> <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> <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> <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> <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> <i>Mole of chiles, bread, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	<b>13.75</b>
<b>Quesatacos de Tinga con Pollo</b> <i>Corn tortilla, jack cheese, chipotle-tomato braised chicken, refried beans, queso fresco, crema and fresh epazote</i>	<b>12.50</b>	<b>Caldo Tlalpeño con Pollo</b> <i>Chicken consommé, asparagus, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	<b>16.00</b>
<b>Empanada con Deshebrada de Res</b> <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>	<b>12.50</b>	<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	<b>16.00</b>
<b>Taco Arabe estilo Puebla</b> <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>Quesadilla de Espárragos</b> <i>Masienda blue corn tortilla, sautéed asparagus, onions, cascabel &amp; guajillo chile oil, jack cheese, queso fresco, cilantro and salsa macha with peanuts</i>	<b>14.25</b>		
<b>Quesadilla Roja con Chicharrón</b> <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> <i>Lime marinated fish, calamari, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>	<b>17.00</b>		
<b>Ensalada de Lechuga</b> <i>Salad of little gem lettuce, asparagus, radish, pickled red onion, cotija cheese, spicy garbanzo beans and smoked jalapeño vinaigrette</i>	<b>11.25</b>		
<b>Ensalada de Pepinos</b> <i>Salad of cucumbers, citrus, 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