

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## *Bebidas Hechas en Casa ~ Housemade Beverages*

<i>Hibiscus-Valencia Orange</i>	3.50
<i>Ginger-Lemonade</i>	3.50
<i>Tepache - Fermented pineapple, piloncillo &amp; star anise</i>	3.50
<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 TO GO ORDERS  
415 535 3969 WAIT LIST

[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*  
*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 Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth*  
*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>Dogfish Head "Punkin" Brown Ale with Pumpkin</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**

*Bodkin "Cuvee Agincourt" Sauvignon Blanc NV Lake County*

*Add Housemade Fruit Juice +1.00 Gl / 4.00 Btl*

*Ginger-Lemonade or Hibiscus-Valencia Orange*

### **Blanco ~ White**

*Oro En Paz Sauvignon Blanc 2016 Lake County*

*Dexter Lake "Blondini" White Blend 2014 California*

*Saracina Chardonnay 2016 Mendocino County*

### **Rosado ~ Rosé**

*Lioco "Indica" Carignan 2016 Mendocino County*

### **Tinto ~ Red**

*Thee And Thou "Sueñas Conmigo" Tempranillo Blend 2014 California*

*Uphold "Red Wine for the People" Carignan 2015 California*

*Bedrock Old Vine Zinfandel 2015 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** 8.50

Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime

**Tacos Dorados de Calabaza** 8.00

Crispy rolled tortillas, roasted butternut squash, onions, crema, queso fresco and salsa de chipotle y tomatillo

**Tamal de Amarillo con Camote** 7.50

Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco

**Panuchos de Pollo al Pibil** 12.00

Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero

**Gorditas Campechanas** 13.00

Fried tortilla pockets, braised brisket, red chorizo, pinquito beans, lettuce, queso fresco and salsa de arbol y tomatillo

**Tacos de Pescado al Pastor** 12.50

Two tacos of seared fish in ancho chile adobo, pineapple, onion, cilantro and salsa de morita y tomatillo

**Empanada con Deshebrada de Res** 11.00

Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo

**Taco Arabe estilo Puebla** 12.00

House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita

**Memela de Tinga** 13.50

Thick Masienda blue corn tortilla, refried pinquito beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro

**Quesadilla de Repollitos** 13.00

Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha

**Quesadilla Roja con Chicharrón** 12.00

Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro

**Ceviche Verde\*** 16.00

Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips

**Ensalada de Lechuga con Manzanas** 10.00

Salad of little gem lettuce, apples, pomegranates, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette

**Ensalada de Nopalitos** 9.50

Salad of cured nopales, pickled radish &amp; red onion, queso fresco, extra virgin olive oil, lime and cilantro

**Carnitas** 23.00

Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo

**Carne Asada con Nopales y Chorizo** 24.00

Marinated skirt steak, grilled cactus, pasilla chiles, chorizo, onions, smashed black beans, queso fresco and salsa de chiltomate

**Birria de Res** 24.00

Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol

**Trucha Asada con Frijol Blanco** 24.00

Seared marinated trout, braised butter beans, chile de arbol, red onion and salsa verde de epazote fresco

**Mole Poblano con Pollo** 22.00

Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice

**Caldo Tlalpeño con Pollo** 15.00

Chicken consommé, winter squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado

**Pozole Rojo** 15.00

Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips

**EXTRAS - SIDES****Whole Pinquito 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