

# 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

<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>Moonlight "Toast" Toasted 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**

*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

<b>Totopos con Chile</b> <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	<b>8.50</b>	<b>Carnitas</b> <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	<b>23.00</b>
<b>Tacos Dorados de Calabaza</b> <i>Crispy rolled tortillas, roasted butternut squash, onions, crema, queso fresco and salsa de chipotle y tomatillo</i>	<b>8.00</b>	<b>Carne Asada con Nopales y Chorizo</b> <i>Marinated skirt steak, grilled cactus, chorizo, green onions, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	<b>24.00</b>
<b>Tamal de Amarillo con Camote</b> <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	<b>7.50</b>	<b>Birria de Res</b> <i>Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	<b>24.00</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>Trucha Asada con Frijol Blanco</b> <i>Seared marinated trout, braised butter beans, chile de arbol, red onion and salsa verde de epazote fresco</i>	<b>24.00</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>Mole Poblano con Pollo</b> <i>Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice</i>	<b>22.00</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>Caldo Tlalpeño con Pollo</b> <i>Chicken consommé, winter squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	<b>15.00</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>11.00</b>	<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	<b>15.00</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>12.00</b>		
<b>Huarache de Huitlacoche</b> <i>Thick corn tortilla, sautéed mushrooms, corn truffle, black beans, avocado leaf, crema, queso fresco, cilantro, onions and salsa chiltomate</i>	<b>13.50</b>		
<b>Quesadilla de Repollitos</b> <i>Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha</i>	<b>13.00</b>	<b>EXTRAS - SIDES</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>12.00</b>	<b>Whole Heirloom Beans</b>	<b>5.00</b>
<b>Ceviche Verde*</b> <i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>	<b>16.00</b>	<b>Mexican Rice</b>	<b>5.00</b>
<b>Ensalada de Lechuga con Manzanas</b> <i>Salad of little gem lettuce, apples, pickled radishes, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	<b>10.00</b>	<b>Pickled Jalapeños</b>	<b>3.00</b>
<b>Ensalada de Naranjas y Jicama</b> <i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	<b>9.50</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.  
4% service charge added in support of employee benefits