

# nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

## *Bebidas Hechas en Casa ~ Housemade Beverages*

<i>Hibiscus-Orange</i>	4.00
<i>Strawberry-Lemonade</i>	4.00
<i>Tepache - Fermented pineapple, piloncillo &amp; star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<i>Strawberry-Almond Horchata, Oaxacan Style</i>	4.50
<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>Fieldwork "1502" Vienna 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**

*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**

*Uphold "Rosé for the Women" Aglianico 2016 California*

### **Tinto ~ Red**

*Averæen Pinot Noir 2016 Willamette Valley*

*Lost & Found Old Vine Red Blend 2015 California*

*Dashe Cellars Zinfandel 2014 Dry Creek Valley*

**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>9.00</b>	<b>Carnitas</b> <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	<b>24.00</b>
<b>Tacos Dorados de Pollo Enchilado</b> <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel &amp; arbol chiles, crema, queso fresco and salsa de aguacate</i>	<b>8.50</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>25.00</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, asparagus, 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>12.00</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>12.50</b>		
<b>Huarache con Guisado de Lengua</b> <i>Thick corn tortilla, braised beef tongue, black beans, avocado leaf, pasilla chiles, tomatillos, cilantro, onions, crema, and queso fresco</i>	<b>14.00</b>		
<b>Quesadilla de Primavera</b> <i>Masienda blue corn tortilla, asparagus, onion, fresh epazote, jack cheese, queso fresco and salsa martajada de chile de arbol</i>	<b>13.50</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>13.50</b>		
<b>Ceviche de Temporada*</b> <i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>	<b>16.50</b>		
<b>Ensalada de Lechuga con Nopalitos</b> <i>Salad of little gem lettuce, cured cactus, pickled onions, avocado, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	<b>11.00</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>10.00</b>		
		<b>EXTRAS - SIDES</b>	
		<b>Whole Heirloom Beans</b>	<b>5.00</b>
		<b>Mexican Rice</b>	<b>5.00</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.  
4% service charge added in support of employee benefits