

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Strawberry-Lemonade	4.00
Tepache - Fermented pineapple, piloncillo & star anise	4.00
Almond Horchata	4.00
Strawberry-Almond Horchata, Oaxacan Style	4.50
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 con Fresas	7.00

Nopalito Catering

Please visit our website at 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

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
Sierra Nevada "Otra Vez" Gose-Style With Lime and Agave	6.00
Fieldwork IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Negra Modelo	5.00
Erdinger Non-Alcoholic	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

Cep "Hopkins Ranch" Pinot Noir 2017 Russian River Valley

Tinto ~ Red

Broc Cellars "Love Red" Carignan Blend 2016

Solano County Green Valley

Dashe Cellars Zinfandel 2014 Dry Creek Valley

Vinícola Regional de Ensenada "Surco 2,7" Cabernet Sauvignon 2014 Valle de San Vicente, Baja 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 <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	9.00	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon and beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	24.00
Tacos Dorados de Papa <i>Crispy rolled tortillas, potatoes, queso fresco, jack cheese, crema and salsa de aguacate</i>	8.50	Carne Asada con Nopales y Chorizo <i>Marinated skirt steak, grilled cactus, chorizo, green onions, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	25.00
Tamal de Birria de Pollo <i>Corn masa, braised chicken, guajillo & arbol chiles, spices, tomato and escabeche de habanero</i>	7.50	Birria de Res <i>Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	24.00
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00	Trucha Asada con Frijol Blanco <i>Seared marinated trout, braised butter beans, chile de arbol, red onion and salsa verde de epazote fresco</i>	24.00
Gorditas Campechanas <i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>	13.00	Mole Poblano con Pollo <i>Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onions, seared chicken breast and Mexican rice</i>	22.00
Tacos de Pescado al Pastor <i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	12.50	Caldo Tlalpeño con Pollo <i>Chicken consommé, summer squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	15.00
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco, and salsa frita de guajillo</i>	12.00	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	15.00
Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	12.50		
Huarache de Huitlacoche y Hongos <i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, queso fresco, cilantro, onions and salsa chiltomate</i>	14.00		
Quesadilla de Calabacitas <i>Masienda blue corn tortilla, summer squash, fresh epazote, jack cheese, queso fresco and salsa tatemada de habanero</i>	13.50	EXTRAS - SIDES	
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	13.50	Whole Heirloom Beans	5.00
Ceviche de Pescado y Calamari* <i>Lime marinated fish, calamari, tomatillo, cilantro, jalapeño, radish, avocado and corn tortilla chips</i>	16.50	Mexican Rice	5.00
Ensalada de Lechuga con Duraznos <i>Salad of little gem lettuce, stone fruit, pickled onions, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.00	Pickled Jalapeños	3.00
Ensalada de Pepinos y Jicama <i>Salad of cucumber, jicama, orange, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	10.00	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