

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Ginger-Limón	4.00
Tepache - Fermented pineapple, piloncillo & star anise	4.00
Almond Horchata	4.00
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

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
Fieldwork "Chloe" Belgian Pale Ale	6.00
Moonlight "Homegrown" Wet Hop Ale	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Alvarado St. "#Margtime" Margarita-inspired Gose	9.00
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

Ginger-Limón or Hibiscus-Orange

Blanco ~ White

ANKO Torrontés 2017 Estancia Los Cardones, Salta

Lúuma Chardonnay 2016 Sonoma Coast

Reeve "Prism" Riesling 2017 Mendocino County

Rosado ~ Rosé

Thee & Thou Garnacha 2016 Lodi

All proceeds being donated to Free Our Neighbors

Tinto ~ Red

La Follette Pinot Noir 2015 North Coast

Broc Cellars "Love Red" Carignan Blend 2017 Green Valley, Solano County

Pipeño "Pichihuedque" Pais 2017 Chile

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 Calabaza <i>Crispy rolled tortillas, butternut squash, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>	9.00	Carne Asada con Cebollines y Calabacitas <i>Marinated bavette steak, chorizo, roasted winter squash, green onion, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	25.00
Tamal de Camote con Mole Amarillo <i>Corn masa, sweet potato, sauce of dried chiles, peanuts, sesame & pumpkin seeds, queso fresco and green onions</i>	8.00	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, butternut squash, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	16.00
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>	16.00
Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	13.00		
Flameado con Chorizo y Hongos <i>Red chorizo, mushrooms, garlic, onions, jalapeño, jack cheese, Oaxacan cheese and yellow corn tortillas</i>	13.00		
Quesadilla con Vegetales de Otoño <i>Masienda blue corn tortilla, swiss chard, grilled pasilla chiles, nopalitos, jack cheese, queso fresco and salsa roja</i>	14.00		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	14.00		
Ceviche Verde* <i>Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>	17.00		
Ensalada de Lechuga con Peras <i>Salad of little gem lettuce, pears, cotija, cheese, toasted pumpkin seeds, pomegranate and smoked jalapeño vinaigrette</i>	11.00		
Ensalada de Manzana con Chile y Limon <i>Salad of apples, oranges, radish, pickled red onion, lime, guajillo and arbol chiles</i>	10.00		
Repollitos Rostizados <i>Roasted Brussels sprouts, dry chile adobo, pineapple, onions, cilantro, cotija cheese and salsa de chile morita</i>	9.00		
		EXTRAS - SIDES	
		Whole Heirloom Beans	5.00
		Mexican Rice	5.00
		Pickled Jalapeños	3.00
		Additional sides of salsa or crema	.50
		<small>* 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</small>	