

nopalito

Lunch

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Valencia Orange	3.50
Ginger-Lemonade	3.50
Almond Horchata	3.95
Iced Tea	3.25

Blue Bottle Coffee	2.75
Mexico Oaxaca Mixteca or Decaf Noir	

Paletas Hechas en Casa ~ Housemade Popsicles	3.50
Dark Chocolate-Cinnamon & Seasonal Flavors	

Nopalito Catering

Please visit our website at www.nopalitosf.com

Hours

Open from 11:30 am to 10 pm, sunday - thursday
11:30 am to 11 pm, friday & saturday

Nopalito 306 Broderick, San Francisco, CA
415 437 0303 TO GO ORDERS
415 535 3969 WAIT LIST

nopalitosf.com

COCTELES

Margarita: Pueblo Viejo Blanco, Combier, agave nectar, lime	9.00
El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime	
Choke Hold: Pueblo Viejo Blanco, Cynar, lime, Maraska	
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar	
Killer Bee: Del Maguey Vida, lemon, honey	
Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim	
Mexican Coffee: Siete Leguas Anejo, Araku, whipped cream, orange, canela	
Margarita Pitcher	33.00

CERVEZA ~ BEER

Moonlight "Reality Czeck" Czech Style Pilsner Santa Rosa	6.00
Magnolia Brewery "Proving Ground" IPA San Francisco	6.00
Anchor Brewing Co. "Bock" San Francisco	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate w/ salt and lime (12oz. Can)	3.50
Indio (12oz. Bottle)	4.00
Bitburger "Drive" Alcohol Free (12oz. Bottle)	3.75

VINO ~ WINE

9.00 Glass / 36.00 Bottle

Seasonal Sangria

Red Wine, Winter Citrus, Cynar

Espumoso ~ Sparkling

Gruet Chardonnay/Pinot Noir Brut NV New Mexico

Add Housemade Fruit Juices +1.00 Gl / 4.00 Btl

Hibiscus-Valencia Orange or Ginger-Limeade

Blanco ~ White

Tendu "White Wine" Vermentino 2013 California

Horse & Plow Pinot Blanc/Pinot Gris/Riesling "Farmstead White" 2012 North Coast

Lioco Chardonnay 2012 Sonoma County

Rosado ~ Rosé

Bucklin Rosé Grenache/Zinfandel/Mouvedre 2012 Sonoma Valley

Tinto ~ Red

Cima Collina Pinot Noir "Chula Vina" 2008 Monterey County

Porter Creek Carignane "Old Vine" 2011 Mendocino County

Straight Line Tempranillo 2011 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 **AQUI** ✖ PARA **LLEVAR**

Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, crema and lime</i>	6.00	Chilaquiles Rojos en Cazuela <i>Tortilla chips, guajillo & chipotle chiles, tomato, egg, green onion, crema and queso fresco</i>	10.00
Taquitos de Pato <i>Crispy rolled tortillas, duck confit, crema, guacamole, queso fresco and salsa de serrano tomatillo</i>	6.00	Huevos de Caja <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	10.00
Panucho de Pollo al Pibil <i>Black bean stuffed tortilla, citrus-achiote chicken, cabbage, pickled red onion and salsa habanera</i>	5.50	Frijoles Puercos con Huevo <i>Stew of butter beans, chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche de jalapeño</i>	11.00
Tamal de Camote con Mole Amarillo <i>Corn masa, sweet potato, sauce of chiles, peanuts, sesame & pumpkin seeds, tomatillo, onion and queso fresco</i>	6.50	Machaca de Camaron con Huevo y Salsa <i>Smashed shrimp, egg, serrano pepper, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate</i>	12.00
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>	10.00	Torta de Chilorio <i>Sandwich of shredded pork in adobo, refried pinto beans, onion, jack cheese, crema, avocado and salsa jalapeño</i>	9.50
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, avocado, queso fresco and salsa frita de guajillo</i>	8.00	Enchiladas de Mole con Pollo <i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and refried pinto beans</i>	11.00
Huarache con Huitlacoche y Hongos <i>Black bean stuffed oval tortilla, huitlacoche, mushrooms, queso fresco, cabbage, cilantro and salsa molcajete</i>	9.50	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon, beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	17.00
Quesadilla de Bruselas <i>Corn tortilla, sautéed brussels sprouts, cascabel chile oil, queso fresco, jack cheese, cilantro and salsa macha</i>	9.50	Caldo Tlalpeño con Pollo <i>Soup of chicken, carrots, cauliflower, brussels sprouts, garbanzos, avocado, queso fresco and chipotle adobado</i>	13.00
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	9.50	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, cabbage, radish, lime, onion, oregano and tortilla chips</i>	13.00
Ceviche Verde con Pescado <i>Marinated fish, lime, tomatillo, jalapeño, cilantro, avocado and tortilla chips</i>	13.00		
Ensalada de Naranjas y Aguacate <i>Salad of winter citrus, avocado, pickled red onions, queso fresco, chile and lime</i>	7.00		
Ensalada de Lechuga <i>Salad of little gem lettuces, shaved radish, avocado, spicy peanuts, tortilla strips, queso fresco and smoked jalapeño-lime vinaigrette</i>	7.00		

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

3% service charge added in support of employee benefits

Additional sides of salsa or crema **0.50**