

# nopalito

## Lunch

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

<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>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**

*Averæn 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>	9.00	<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>	14.00
<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>	8.50	<b>Chilaquiles Negros de Pollo y Huevo</b> <i>Tortilla chips, sauce of pasilla &amp; chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco</i>	14.00
<b>Tamal de Amarillo con Camote</b> <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	7.50	<b>Huevos de Caja</b> <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	14.00
<b>Panuchos de Pollo al Pibil</b> <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00	<b>Frijoles Puercos con Huevo</b> <i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	14.50
<b>Gorditas Campechanas</b> <i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>	13.00	<b>Machaca de Camaron con Huevo</b> <i>Smashed white shrimp, egg, serrano chiles, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate</i>	14.50
<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>	12.50	<b>Torta de Chilorio</b> <i>Sandwich of shredded pork in adobo, refried beans, onion, jack cheese, crema, avocado and salsa de jalapeño</i>	14.00
<b>Tacos de Carnitas</b> <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	12.50	<b>Enchiladas de Mole con Pollo</b> <i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	13.50
<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>	12.00	<b>Caldo Tlalpeño con Pollo</b> <i>Chicken consommé, asparagus, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	15.00
<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>	12.50	<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	15.00
<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>	13.50		
<b>Quesadilla Roja con Chicharrón</b> <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	13.50		
<b>Ceviche de Temporada*</b> <i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>	16.50		
<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>	11.00		
<b>Ensalada de Naranjas y Jicama</b> <i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	10.00		
		<b>EXTRAS - SIDES</b>	
		<b>Whole Heirloom Beans</b>	5.00
		<b>Mexican Rice</b>	5.00
		<b>Pickled Jalapeños</b>	3.00
		<b>Additional sides of salsa or crema</b>	.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