

nopalito

Lunch

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

<i>Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar</i>	
<i>El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis</i>	
<i>Sweet Heat: Pueblo Viejo Blanco, pineapple juice, habanero, lemon</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 Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine</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>Sierra Nevada "Otra Vez" Gose-Style With Lime and Agave</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

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	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
Tacos Dorados de Papa <i>Crispy rolled tortillas, potatoes, queso fresco, jack cheese, crema and salsa de aguacate</i>	8.50	Chilaquiles Negros de Pollo y Huevo <i>Tortilla chips, sauce of pasilla & chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco</i>	14.00
Tamal de Birria de Pollo <i>Corn masa, braised chicken, guajillo & arbol chiles, spices, tomato and escabeche de habanero</i>	7.50	Huevos de Caja <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de chiltomate</i>	14.00
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00	Frijoles Puercos con Huevo <i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	14.50
Gorditas Campechanas <i>Fried tortilla pockets, braised brisket, red chorizo, refried beans, lettuce, queso fresco and salsa de arbol y tomatillo</i>	13.00	Machaca de Camaron con Huevo <i>Smashed white shrimp, egg, serrano chiles, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate</i>	14.50
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	Torta de Chilorio <i>Sandwich of shredded pork in adobo, refried beans, onion, jack cheese, crema, avocado and salsa de jalapeño</i>	14.00
Tacos de Carnitas <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	12.50	Enchiladas de Mole con Pollo <i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	13.50
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	Caldo Tlalpeño con Pollo <i>Chicken consommé, summer squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</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	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	15.00
Quesadilla de Calabacitas <i>Masienda blue corn tortilla, summer squash, fresh epazote, jack cheese, queso fresco and salsa tatemada de habanero</i>	13.50		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	13.50		
Ceviche de Pescado y Calamari* <i>Lime marinated fish, calamari, tomatillo, cilantro, jalapeño, radish, avocado and corn tortilla chips</i>	16.50		
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		
Ensalada de Pepinos y Jicama <i>Salad of cucumber, jicama, orange, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	10.00		
		EXTRAS - SIDES	
		Whole Heirloom Beans	5.00
		Mexican Rice	5.00
		Pickled Jalapeños	3.00
		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