

# 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](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

*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 "1502" Vienna-style Lager	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**

Cep "Hopkins Ranch" Sauvignon Blanc 2017 Russian River Valley

Lúuma Chardonnay 2016 Sonoma Coast

Reeve "Prism" Riesling 2017 Mendocino County

### **Rosado ~ Rosé**

Rootdown Rose of Trousseau 2017 Amador County

### **Tinto ~ Red**

Broc Cellars "Love Red" Carignan Blend 2016

Green Valley, Solano County

Casa Marin "Cartagena" Pinot Noir 2016 Chile

Dancing Crow Zinfandel 2017 Lake County

**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 de Huitlacoche y Hongos</b> <i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, crema, queso fresco, cilantro, onions and salsa chiltomate</i>	14.00
<b>Tacos Dorados de Papa</b> <i>Crispy rolled tortillas, purple potatoes, onions, queso fresco, crema and salsa de aguacate</i>	9.00	<b>Chilaquiles Verdes con Huevo</b> <i>Tortilla chips, scrambled eggs, tomatillo, serrano, onion, cilantro, epazote, crema and queso fresco</i>	14.00
<b>Tamal de Birria de Pollo</b> <i>Corn masa, braised chicken, guajillo &amp; arbol chiles, spices, tomato and escabeche de habanero</i>	8.00	<b>Huevos de Caja</b> <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de chiltomate</i>	14.00
<b>Panuchos de Pollo al Pibil</b> <i>Black bean stuffed corn tortillas, citrus-achiote chicken, tomatoes, 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>	15.00
<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, summer squash, corn, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	16.00
<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>	13.00	<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	16.00
<b>Quesadilla de Calabacitas</b> <i>Masienda blue corn tortilla, summer squash, fresh epazote, jack cheese, queso fresco and salsa tatemada de habanero</i>	14.00		
<b>Quesadilla Roja con Chicharrón</b> <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	14.00		
<b>Ceviche de Temporada*</b> <i>Lime marinated fish, calamari, cherry tomatoes, cucumber, onions, cilantro, salsa de chile piquin and corn tortilla chips</i>	17.00		
<b>Ensalada de Lechuga con Duraznos</b> <i>Salad of little gem lettuce, stone fruit, pickled onions, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.00		
<b>Ensalada de Melones con Chile y Limón</b> <i>Salad of summer melons, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	10.00		
<b>Esquite</b> <i>Toasted corn, mayonnaise, guajillo &amp; arbol chiles, queso fresco, lime and pico de gallo</i>	9.00		
		<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