

nopalito

Lunch

Bebidas Hechas en Casa ~ Housemade Beverages

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

Paletas Hechas en Casa ~ Housemade Popsicles	3.50
Chocolate-Cinnamon or Seasonal Fruit	

Blue Bottle Coffee	2.75
Oaxaca Mixteca Alta del Pacifico or Decaf Noir	

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	
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar	
Killer Bee: Del Maguey Vida, lemon, honey	
Mayan Sidecar: Pueblo Viejo Reposado, Xtabentun, lemon, Sugared Rim	
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	5.50
Santa Rosa	
Magnolia "Bonnie Lee's Best Bitter" English Style Ale	5.50
San Francisco	
Lagunitas "Hop Stoopid" Double IPA	5.50
Petaluma	
Michelada ~ tomato, jalapeño, orange, lime and salt	5.50
Modelo Especial w/ salt and lime (12oz. Can)	3.50
Negra Modelo (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

Ginger-lemonade or Hibiscus-Valencia Orange

Blanco ~ White

Lioco Chardonnay 2011 Sonoma County

Bonny Doon Roussanne/Grenache "Le Cigare Blanc"

2010 Arroyo Seco, Monterey County

Terue Muscat "Brooks Estate" 2010 Eola-Amity Hills, Oregon

Rosado ~ Rosé

Martian Ranch and Vineyard Rosé Grenache "Down to Earth"

2011 Santa Barbara County

Tinto ~ Red

Cima Collina Pinot Noir "Chula Vina" 2007 Monterey County

Alfaro Family Zinfandel "Gimelli Vineyard"

2011 Cienega Valley, San Benito

Skylark Syrah/Carignane/Grenache "Red Belly"

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, 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>	9.00
Taquitos de Papa con Espinaca <i>Crispy rolled tortillas, potato, spinach, jalapeño, onion, guacamole, crema, queso fresco and salsa brava</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>	4.50	Frijoles Puercos con Huevo <i>Stew of butter beans, chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche de jalapeño</i>	11.00
Gordita Campechana <i>Fried tortilla pocket, braised beef brisket, chorizo, cabbage, onion, cilantro and salsa de tomatillo y chile de arbol</i>	4.50	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>	11.00
Taco de Pescado al Pastor <i>Seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	4.75	Torta de Chilorio <i>Sandwich of shredded pork in adobo, refried pinto beans, onion, jack cheese, crema, avocado and salsa jalapeño</i>	9.00
Tamal de Pato con Mole Negro Oaxaqueño <i>Corn masa, braised duck, mole of dried chiles, chocolate, nuts, spices, sesame seeds, and queso Oaxaca</i>	6.00	Enchiladas de Mole con Pollo <i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and refried pinto beans</i>	11.00
Empanada con Desebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, avocado, queso fresco and salsa frita de guajillo</i>	7.50	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon, beer, Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	16.00
Quesadilla de Acelgas con Hongos <i>Corn tortilla, sauteed greens, mushrooms, onion, roasted jalapeño, cilantro, jack cheese, queso fresco and salsa de chiles secos</i>	9.50	Chilpachole de Mariscos <i>Soup of fish, shrimp, shellfish, dried chilies, tomato, onion, epazote and cilantro</i>	17.00
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	9.50	Caldo Tlalpeño <i>Chicken consommé, carrots, turnips, cauliflower, garbanzos, avocado, queso fresco and chipotle adobado</i>	10.00
Ceviche Verde de Pescado <i>Marinated fish, lime, tomatillo, jalapeño, cilantro, avocado and tortilla chips</i>	13.00	Pozole Rojo <i>Soup of pork shoulder, hominy, cabbage, radish, chile ancho Lime, onion, oregano and tortilla chips</i>	12.00
Naranjas con Chile, Limón y Queso <i>Cara Cara & blood oranges, grapefruit, pickled red onions, chile de arbol, chile guajillo, lime and queso fresco</i>	6.00		

Additional sides of salsa or crema 0.50