



Private Events on the Patio at 9th Ave

Thanks for considering Nopalito on 9th Ave for your next celebration! We're always happy to discuss your menu and plans in detail, but the following tips & menus from past events may be helpful.

There are several options to dine at 9th Ave with a large group:

- **A seated dinner**, similar to the experience of dining in the restaurant
 - Select a family-style meal with shared appetizers and entrees
 - The patio can accommodate up to 40 seated guests
- **A taco bar party** with room to mingle & some seating
 - Your choice of three street style tacos, prepared to order by a chef
 - The patio can host up to 55 guests for a standing reception

The menu will be customized to your event, which means:

- You may choose what to serve your guests, an opportunity to share favorite dishes with family & friends
- You can curate the beverage menu for your group with our various family style drink options
- We'll work with you to accommodate dietary restrictions & special requests
- For seated dinners, we can include a special message on the cover for the party's honoree(s)

This is a beautiful, open-air space:

- Please make sure your guests know they'll be dining al fresco on 9th Ave
- The patio is heated, but there is no cover in case of rain
- Tenting is available, please inquire (rental rates start at \$1000)
- If your event is rained out, we'll offer free delivery (including compostable plates, napkins & utensils) to an alternate location

Service Charges / Corkage / "Cakeage"

- A 5% employee benefits health fee is included; please note that gratuity is not included in the pricing
- Corkage is \$15 per bottle
- "Cakeage" (outside desserts) is \$2.50 per guest

Please review our sample menus below and contact patio@nopalitosf.com with any questions or to book your party!

Nopalito Garden Patio on 9th Ave

Event Date
Client
Contact
Occasion
Event Style

Guest Count 15-40
Location
Event Hours

Family Style Seated Meal

Appetizers **Choice of (3) of the following:**

Totopos con Chile

Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime

Tacos Dorados de Camote

Crispy rolled tortillas, sweet potato, onions, queso fresco, crema, and salsa de chipotle y tomatillo

Ensalada de Lechuga

Salad of little gem lettuce, radishes, asparagus, pickled red onion, cotija cheese, spicy garbanzo beans, and smoked jalapeño vinaigrette

Tamal de Frijol con Mole

Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions

Panuchos de Pollo al Pibil

Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa

Ceviche Verde* (+5 Per Person)

Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips

Entrées **Choice of (3) of the following:**

Enchiladas de Vegetales

Seasonal vegetables with housemade queso fresco, crema and salsa de cilantro

Huevos de Caja

Poached eggs, refried black beans, corn tortilla, jack cheese and salsa tatemada de habarena y tomatillo

Chilaquiles Rojos con Huevo

Tortilla chips, scrambled eggs, Oaxacan chorizo, ancho and morita chiles, crema, queso fresco, onions and cilantro

Carnitas Tacos

Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño and salsa de tomatillo

Enchiladas de Mole con Pollo

Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion and queso fresco

Dessert **Flan Napolitana**

Rich, traditional Mexican custard with caramel

Family Style Meal

\$50 per guest

5% Employee Benefit Fee

Contact: patio@nopalitosf.com / 1224 9th Ave., San Francisco, CA 94122

Family Style Beverages

Beverages are offered family style in the below formats:

Buckets of Tecate <i>(6 beers per bucket)</i>	\$30
Pitchers of Draft Beer <i>(6 beers per pitcher)</i>	\$30
Pitchers of the following cocktails: <i>(4 glasses per pitcher)</i> Margarita - Pueblo Viejo Blanco, Combier, agave nectar, lime Killer Bee - Del Maguey Vida, lemon, honey Blanco Rojo - Pueblo Viejo Blanco, Campari, lemon, agave nectar Sweet Heat - Pueblo Viejo Blanco, pineapple juice, habanero, lemon	\$42
Pitchers of Sangria <i>(4 glasses per pitcher)</i>	\$44
Bottles of Wine <i>Choice of white, rosé or red</i>	\$44
Pitchers of Seasonal Agua Fresca <i>Strawberry Lemonade or Hibiscus-Orange</i> <i>(5 glasses per pitcher)</i>	\$20

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Ceviche Verde* (+5 Per Person)

Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips

Entrées **Choice of (3) of the following:**

Enchiladas de Potosinas

Soft folded tortillas, guajillo chiles, tomato, roasted vegetables, refried pinto beans, queso fresco, crema, cabbage and smashed avocado

Trucha Asada con Frijol Blanco

Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco

Carnitas

Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño and salsa de tomatillo

Birria de Res

Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol

Mole Poblano con Pollo

Seared chicken breast, mole of chiles, bread, nuts, toasted seeds and Mexican rice

Dessert **Flan Napolitana**

Rich, traditional Mexican custard with caramel

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Nopalito Garden Patio on 9th Ave

Event Date		Guest Count	30-50
Client		Location	Whole Patio
Contact		Event Hours	
Occasion		Taco Bar	
Event Style	Taco Party		

Menu Spicy Crunchy Garbanzo Beans
House Made Tortilla Chips with Guacamole & Salsas

Host's choice of:
Ensalada de Lechuga OR Mexican Rice and Beans

Choice of (3) of the following street style tacos prepared to order by our chef
Tacos served with salsas, cilantro, pickles & lime

Tacos de Vegetales

Seasonal vegetables sauteed in guajillo-cascabel oil

Tacos de Pescado al Pastor

Seared fish in ancho chile adobo with salsa de morita y tomatillo

Tacos de Pollo al Pibil

Achiote-citrus braised chicken with salsa habanera

Tacos de Birria de Pollo

Chile-braised chicken with roasted tomatoes, spices, seeds, and salsa de arbol

Tacos de Pollo con Mole

Shredded chicken in a rich sauce of chiles, chocolate, bread, nuts, and seeds

Tacos de Chorizo con Papas

Spicy chorizo and potatoes with salsa taquera

Tacos de Carnitas

Braised pork, beer, cinnamon, orange, and milk with salsa cruda

Tacos de Birria

Grass-fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices

Tacos de Carne Asada

Seared grass fed beef with salsa taquera

Option to add our house made paletas for \$3.50 per guest

Classic Taco Bar \$ **38.00** per guest

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