



## ***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 no more than 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 9<sup>th</sup> Ave
- The patio is heated, but there is no cover in case of rain
- Tenting is available, please inquire (rental rates start at \$875)
- 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 4% employee benefits health fee is included; please note that gratuity is not included in the pricing
- Corkage is \$10 per bottle
- "Cakeage" (outside desserts) is \$2.50 per guest

Please review our sample menus below and contact [patio@nopalitosf.com](mailto:patio@nopalitosf.com) with any questions or to book your party!

## Nopalito Garden Patio on 9th Ave

|                    |                          |                          |
|--------------------|--------------------------|--------------------------|
| <b>Event Date</b>  |                          | <b>Guest Count</b> 15-40 |
| <b>Client</b>      |                          | <b>Location</b>          |
| <b>Contact</b>     |                          | <b>Event Hours</b>       |
| <b>Occasion</b>    |                          |                          |
| <b>Event Style</b> | 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 Pollo**

*Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate.*

**Ensalada de Lechuga con Manzanas**

*Salad of little gem lettuce, apples, pickled radishes, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette*

**Tamal de Amarillo con Camote**

*Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco*

**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, calamari, green olives, capers, basil, red onion and corn tortilla chips*

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

**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*

**Trucha Asada con Frijol Blanco**

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

**Mole Manchamanteles con Pollo**

*Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice*

**Enchiladas de Vegetales**

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

**Dessert**      **Flan Napolitana**

*Rich, traditional Mexican custard with caramel*

**Family Style Meal**

**\$50 per guest**

4% Employee Benefits Fee

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

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*Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pimkin seeds, peanuts and queso fresco*

**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, calamari, green olives, capers, basil, red onion and corn tortilla chips*

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

**Carnitas Tacos**

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

**Chilaquiles Negros de Pollo y Huevo**

*Tortilla chips, sauce of pasilla & chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco*

**Enchiladas de Mole con Pollo**

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

**Huevos de Caja**

*Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro*

**Enchiladas de Vegetales**

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

**Dessert**      **Flan Napolitana**

*Rich, traditional Mexican custard with caramel*

**Family Style Meal**

**\$50 per guest**

4% Employee Benefit Fee

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## Nopalito Garden Patio on 9th Ave

|                    |            |                    |             |
|--------------------|------------|--------------------|-------------|
| <b>Event Date</b>  |            | <b>Guest Count</b> | 30-50       |
| <b>Client</b>      |            | <b>Location</b>    | Whole Patio |
| <b>Contact</b>     |            | <b>Event Hours</b> |             |
| <b>Occasion</b>    |            | <b>Taco Bar</b>    |             |
| <b>Event Style</b> | 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 Carnitas**

*Braised pork, beer, cinnamon, orange, with salsa cruda, onion*

**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, onion & cilantro*

**Tacos de Chorizo con Papas**

*Spicy chorizo and potatoes with salsa taquera, onion & cilantro*

**Tacos de Pollo al Pibil**

*Achiote-citrus braised chicken with salsa habanera, onion & cilantro*

**Tacos de Birria de Pollo**

*Chile-stewed chicken, smoky sweet and spicy, with salsa de arbol, onion & cilantro*

**Tacos de Pollo con Mole**

*Shredded chicken in a rich traditional sauce with sesame seeds, onion & cilantro*

**Tacos de Pescado al Pastor**

*Seared fish, ancho chile adobo, orange, salsa de morita y tomatillo, onion & cilantro*

**Tacos de Vegetales**

*Seasonal vegetables, onion & cilantro*

*\*Option to add our house made paletas for \$4.50 per guest\**

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

4% Employee Benefit Fee

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