



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
 - Or, shared appetizers followed by each guest's choice of entrée
 - 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 50 guests for a standing reception
 - Some selections may incur additional rental or labor charges

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 remove pricing from the menu and 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 \$875)
- If your event is rained out, we'll waive the rental fee and 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 with any questions or to book your party!

Nopalito Garden Patio on 9th Ave

Event Date
Client
Contact
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 Papa con Brocoli

Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos

Ensalada de Lechuga

Salad of little gem lettuce, asparagus, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette

Tamai de Roja con Puerco

Seared mulato chile tamal, braised pork, cascabel & guajillo chiles, crema, queso fresco and green onions

Panuchos de Pollo al Pibil

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

Aguachile de Pescado* (+\$5 per person)

Meyer lemon marinated fish, serrano, tomatillo, pickled red onion, cilantro 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 Pipian Verde con Nopalitos

Sauce of tomatillo, serrano chile, pumpkin seeds, spices, roasted nopales, onions, tortillas, hard boiled egg, white rice and salsa de chiltomate

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

Family Style Beverages

Beverages are offered family style in the below formats:

Buckets of Tecate or Jefezon \$30
(6 beers per bucket)

Pitchers of Draft Beer \$30

Pitchers of the following cocktails: \$42

Margarita - Pueblo Viejo Blanco, Combier, agave nectar, lime

Killer Bee - Del Maguey Vida, lemon, honey

Blanco Rojo - Pueblo Viejo Blanco, Campari, lemon, agave nectar

Pitchers of Sangria \$44

Bottles of Wine \$44
Choice of white, rosé or red

Pitchers of Seasonal Agua Fresca \$20

4% Employee Benefit Fee

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Nopalito Garden Patio on 9th Ave

Event Date
Client
Contact
Occasion
Event Style

Guest Count 30-50
Location Whole Patio
Event Hours
Taco Bar

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

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