

# nopalito

## ***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

**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*

**Tamal 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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