

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

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| Hibiscus-Orange | 4.00 |
| Strawberry Lemonade | 4.00 |
| Tepache ~ fermented pineapple, piloncillo & star anise | 4.00 |
| Almond Horchata | 4.00 |
| Strawberry-Almond Horchata, Oaxacan Style | 4.50 |
| Iced Tea | 3.50 |
| Iced Café de Olla - Cold brewed coffee, milk, cinnamon & piloncillo | 3.50 |

Bebidas Calientes ~ Hot Beverages

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| Andytown Coffee - "Peru Las Perias" or Decaf "Huehuetenango" | 3.00 |
| Café con Leche | 3.50 |
| Mexican Spiced Hot Chocolate | 4.50 |

Paletas Hechas en Casa ~ Housemade Popsicles

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| Dark Chocolate-Cinnamon & Seasonal Flavors | 3.50 |
| Flan Napolitano | 7.00 |

Nopalito Catering

Please visit nopalitosf.com/catering to learn about our full-service catering program

Hours

Open from 11:30 am to 10 pm

Nopalito 1224 9th Ave. San Francisco, CA 415 233 9966

nopalitosf.com

COCTELES

12.00

Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar
El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis
Sweet Heat: Pueblo Viejo Blanco, pineapple juice, habanero, lemon
Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar
Killer Bee: Del Maguey Vida, lemon, honey
Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon
Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim
Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela
The Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine
Margarita Pitcher 42.00

CERVEZA ~ BEER

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| Berryessa "La Fuerza" Mexican-style Lager | 6.00 |
| Faction "Taco Stand" Pale Ale | 6.00 |
| Altamont "Windmill Wheat" Wheat Beer | 6.00 |
| Cellarmaker "Simcoe Galaxy" IPA | 6.00 |
| Faction "Putumayo" Vienna Lager | 6.00 |
| Michelada ~ tomato, jalapeño, orange, lime and salt | 6.00 |
| Tecate with salt and lime | 5.00 |
| Erdinger Non-Alcoholic | 4.00 |

VINO ~ WINE

12.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Winter Citrus, Cynar

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juices

+1.00 Gl / 4.00 Btl

Strawberry Lemon or Hibiscus-Orange

Blanco ~ White

Skylark "Orsi Vineyard" Pinot Blanc 2017 Mendocino

Mouton Noir "Knock on Wood" Chardonnay 2015

Willamette Valley

Oro en Paz "Luchsinger Vineyard" Sémillon 2015 Lake County

Rosado ~ Rosé

Scribe "Una Lou" Pinot Noir 2017 California 22.00 375ml Can

Tinto ~ Red

Chemistry Pinot Noir 2017 Willamette Valley

Farmstrong "Field Red" Carignan 2015 California

Elizabeth Rose "Chockablock" Red Blend 2016 Napa Valley

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

BOTANAS

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| Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i> | 9.50 |
| Tacos Dorados de Camote <i>Crispy rolled tortillas, sweet potato, onions, queso fresco, crema and salsa de chipotle y tomatillo</i> | 9.50 |
| Ceviche Verde* <i>Lime marinated fish, calamari, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i> | 17.00 |
| Ensalada de Lechuga <i>Salad of little gem lettuce, asparagus, radish, pickled red onion, cotija cheese, spicy garbanzo beans and smoked jalapeño vinaigrette</i> | 11.25 |
| Ensalada de Pepinos <i>Salad of cucumbers, citrus, cotija cheese, pumpkin seeds, pickled onions, chile and lime</i> | 10.00 |

ANTOJITOS

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| Tamal de Frijol con Mole <i>Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i> | 8.00 |
| Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i> | 12.50 |
| Tacos de Pescado al Pastor <i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i> | 12.50 |
| Tacos de Carnitas <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa cruda de tomatillo</i> | 12.50 |
| Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i> | 12.00 |

EXTRAS ~ SIDES

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| Whole Piquito Beans | 5.50 |
| Mexican Rice | 5.50 |
| Pickled Jalapeños | 3.00 |
| Additional sides of salsa or crema | 0.50 |

TORTAS Y QUESADILLAS Y MAS

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| Torta de Pollo Adovado <i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, pickled onions, cabbage, crema and salsa escabeche</i> | 14.25 |
| Pambazo de Chorizo con Papas <i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i> | 14.25 |
| Quesadilla de Espárragos <i>Masienda blue corn tortilla, sauteed asparagus, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, cilantro and salsa macha with peanuts</i> | 14.25 |
| Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i> | 14.25 |
| Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i> | 13.25 |
| Huarache con Hongos <i>Black bean stuffed Masienda blue corn oval tortilla, mushrooms, fresh epazote, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i> | 14.25 |

PLATILLOS FUERTES

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| Huevos en Salsa Verde con Nopalitos <i>Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole piquito beans</i> | 15.00 |
| Chilaquiles Rojos con Huevo y Chorizo <i>Tortilla chips, scrambled eggs, Oaxacan chorizo, ancho & morita chiles, crema, queso fresco, onions and cilantro</i> | 14.25 |
| Huevos de Caja <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa tatemada de habanero y tomatillo</i> | 14.25 |
| Enchiladas de Mole con Pollo <i>Mole of chiles, bread, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i> | 13.75 |
| Caldo Tlalpeño con Pollo <i>Chicken consommé, asparagus, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i> | 8.00 / 16.00 |
| Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i> | 8.00 / 16.00 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 5% service charge added in support of employee benefits.