nopalito

Dinner

SUSTAINABLE *Mexican Kitchen* ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Valencia Orange	*3.50*
Ginger-Lemonade	*3.50*
Tepache - fermented pineapple, piloncillo & star anise	*4.00*
Almond Horchata	*4.00*
Iced Tea	*3.50*
Iced Café de Olla - Cold brewed coffee, cinnamon & piloncillo	*3.50*

Bebidas Calientes ~ Hot Beverages

Counter Culture Coffee -"Fast Forward" or Decaf "Slow Motion"	*3.00*
Café con Leche	*3.50*
Mexican Spiced Hot Chocolate	*4.50*

Paletas Hechas en Casa ~ Housemade Popsicles	*3.50*
Dark Chocolate-Cinnamon & Seasonal Flavors	
Flan Napolitano con Naranjas	*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, Combier, agave nectar, lime*

El Diablo: *Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime*

Blanco Rojo: *Pueblo Viejo Blanco, Campari, lemon, agave nectar*

Mezcal Paloma: *Del Maguey Vida, grapefruit, soda, Cynar*

Killer Bee: *Del Maguey Vida, lemon, honey*

Bloody Maria: *Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim*

Mexican Coffee: *Siete Leguas Añejo, Araku, whipped cream, orange, canela*

The Guillotine: *Del Maguey Vida, Cynar, Dolin Dry Vermouth*

Margarita Pitcher *42.00*

CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican Style Lager	*6.00*
Moonlight "Misspent Youth" Pale Ale	*6.00*
Berryessa "Mini Separation Anxiety" Session IPA	*6.00*
Lagunitas "Citrusinensis" Blood Orange Pale Ale	*6.00*
Moonlight "Death & Taxes" California Black Lager	*6.00*
Michelada ~ tomato, jalapeño, orange, lime and salt	*6.00*
Tecate with salt and lime	*5.00*
Manos de Calaca "El Jefezón" Cerveza Negra	*5.00*
Erdinger Non-Alcoholic	*4.00*

VINO ~ WINE *11.00 Glass / 44.00 Bottle*

Seasonal Sangria

Red Wine, Citrus, Combier, Cynar

Espumoso ~ Sparkling

Bodkin "Cuvee Agincourt" ***Sauvignon Blanc*** *NV Lake County*

Add Housemade Fruit Juices *+1.00 Gl / 4.00 Btl*
Ginger-Lemonade or Hibiscus-Valencia Orange

Blanco ~ White

Lieu Dit ***Sauvignon Blanc*** *2015 Santa Ynez Valley*

Kenneth Volk ***Chardonnay*** *2014 Santa Maria Valley*

Mouton Noir "Bottoms Up" ***Riesling Blend*** *2014 Willamette Valley*

Rosado ~ Rosé

Bon Vivant ***Syrah-Zinfandel*** *2015 El Dorado*

Tinto ~ Red

La Follette ***Pinot Noir*** *2014 North Coast*

Kivelstadt "Father's Watch" ***Rhône Blend*** *2014 Sonoma County*

Maldonado "Farm Worker" ***Cabernet Sauvignon, Merlot, Syrah, Zinfandel*** *2013 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 **AQUI** PARA **LLEVAR**

Totopos con Chile *8.50*
Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime

Tacos Dorados de Papa con Brocoli *8.00*
Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos

Tamal Rojo de Puerco *7.50*
Seared mulato chile tamal, braised pork, cascabel & guajillo chiles, crema, queso fresco and green onions

Tacos de Pescado al Pastor *12.50*
Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo

Panuchos de Pollo al Pibil *12.00*
Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa

Taco Arabe estilo Puebla *12.00*
House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita

Empanada con Deshebrada de Res *11.00*
Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo

Huarache de Huitlacoche *13.50*
Oval-shaped corn tortilla, refried pinquito beans, huitlacoche, mushrooms, onions, queso fresco, crema, cilantro and salsa de molcajete

Quesadilla de Esparragos *12.00*
Corn tortilla, grilled asparagus, spinach, jalapeño, onions, jack cheese, queso fresco, cilantro and salsa macha

Quesadilla Roja con Chicharrón *12.00*
Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro

Aguachile de Pescado* *16.00*
Meyer lemon marinated fish, serrano, tomatillo, pickled red onion, cilantro and corn tortilla chips

Ensalada de Lechuga *10.00*
Salad of little gem lettuce, asparagus, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette

Ensalada de Naranjas *9.50*
Salad of winter citrus, queso fresco, pickled red onions, chile, lime and salsa bufalo

Carnitas *23.00*
Braised pork, orange, bay leaf, milk, cinnamon, beer Cabbage salad, pickled jalapeño and salsa de tomatillo

Carne Asada con Nopales y Chorizo *24.00*
Marinated skirt steak, grilled cactus & onions, red chorizo, refried black beans, charred jalapeño, queso fresco and salsa de arbol y tomatillo

Birria de Res *24.00*
Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol

Trucha Asada con Frijol Blanco *24.00*
Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco

Enchiladas de Pipian Verde con Nopalitos *22.00*
Sauce of tomatillo, serrano chile, pumpkin seeds, spices, roasted nopales, onions, tortillas, hard boiled egg, white rice and salsa de chiltomate

Mole Manchamanteles con Pollo *22.00*
Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice

Caldo Tlalpeño con Pollo *15.00*
Chicken consommé, cauliflower, broccoli, asparagus, garbanzo beans, avocado, queso fresco and chipotle adobado

Pozole *15.00*
Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips

EXTRAS ~ SIDES

Whole Pinquito Beans *5.00*

Mexican Rice *5.00*

Pickled Jalapeños *3.00*

Additional sides of salsa or crema *0.50*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.*
4% service charge added in support of employee benefits.