

# nopalito

## Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

### *Bebidas Hechas en Casa ~ Housemade Beverages*

<i>Hibiscus-Valencia Orange</i>	3.50
<i>Strawberry-Lemonade</i>	3.50
<i>Tepache - fermented pineapple, piloncillo &amp; star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<i>Strawberry-Almond Horchata Oaxacan Style</i>	4.50
<i>Iced Tea</i>	3.50
<i>Iced Café de Olla - Cold brewed coffee, cinnamon &amp; piloncillo</i>	3.50

### *Bebidas Calientes ~ Hot Beverages*

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

### *Paletas Hechas en Casa ~ Housemade Popsicles*

<i>Dark Chocolate-Cinnamon &amp; Seasonal Flavors</i>	3.50
<i>Flan Napolitano con Fresas</i>	7.00

### **Nopalito Catering**

Please visit [nopalitosf.com/catering](http://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](http://nopalitosf.com)

## COCTELES

12.00

<i>Margarita: Pueblo Viejo Blanco, Combier, agave nectar, lime</i>	
<i>El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime</i>	
<i>Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar</i>	
<i>Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar</i>	
<i>Killer Bee: Del Maguey Vida, lemon, honey</i>	
<i>Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim</i>	
<i>Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela</i>	
<i>The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth</i>	
<i>Margarita Pitcher</i>	42.00

## CERVEZA ~ BEER

<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Anderson Valley "Briney Melon Gose"</i>	6.00
<i>Berryessa "Mini Separation Anxiety" Session IPA</i>	6.00
<i>Fieldwork "Saint Thomas" IPA</i>	6.00
<i>Moonlight "Death &amp; Taxes" Black Lager</i>	6.00
<i>Michelada ~ tomato, jalapeño, orange, lime and salt</i>	6.00
<i>Tecate with salt and lime</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

## VINO ~ WINE

11.00 Glass / 44.00 Bottle

### Seasonal Sangria

*White Wine, Pineapple, Basil Eau de Vie*

### Espumoso ~ Sparkling

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

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

### Blanco ~ White

*Lieu Dit Sauvignon Blanc 2015 Santa Ynez Valley*

*Sawyer Lindquist Chardonnay 2015 Santa Maria Valley*

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

### Rosado ~ Rosé

*Bedrock "Ode to Lulu" Grenache-Mataro 2016 Sonoma Valley*

### Tinto ~ Red

*La Follette Pinot Noir 2014 North Coast*

*Horse & Plow "Draft Horse Red" 2014 North Coast*

*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 AQUÍ ✂ PARA LLEVAR

<b>Totopos con Chile</b>	8.50	<b>Carnitas</b>	23.00
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>		<i>Braised pork, orange, bay leaf, milk, cinnamon, beer</i>	
		<i>Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	
<b>Tacos Dorados de Pollo</b>	8.00	<b>Carne Asada con Nopales y Chorizo</b>	24.00
<i>Crispy rolled tortillas, braised chicken, guajillo, cascabel &amp; arbol chiles, crema, queso fresco and salsa de aguacate</i>		<i>Marinated skirt steak, grilled cactus &amp; onions, red chorizo, refried black beans, charred jalapeño, queso fresco and salsa de arbol y tomatillo</i>	
<b>Tamal de Acelgas Veracruzano</b>	7.50	<b>Birria de Res</b>	24.00
<i>Corn masa, braised Swiss chard, tomato, onion, jalapeño, banana leaf and cotija cheese</i>		<i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	
<b>Tacos de Pescado al Pastor</b>	12.50	<b>Trucha Asada con Frijol Blanco</b>	24.00
<i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>		<i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco</i>	
<b>Panuchos de Pollo al Pibil</b>	12.00	<b>Enchiladas de Pipian Verde con Nopalitos</b>	22.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i>		<i>Sauce of tomatillo, serrano chile, pumpkin seeds, spices, roasted nopales, onions, tortillas, hard boiled egg, white rice, queso Oaxaca and salsa de chiltomate</i>	
<b>Taco Arabe estilo Puebla</b>	12.00	<b>Mole Manchamanteles con Pollo</b>	22.00
<i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>		<i>Seared chicken breast, sauce of ancho &amp; guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice</i>	
<b>Empanada con Deshebrada de Res</b>	11.00	<b>Caldo Tlalpeño con Pollo</b>	15.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>		<i>Chicken consommé, summer squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
<b>Huarache con Ensalada de Primavera</b>	13.50	<b>Pozole</b>	15.00
<i>Oval-shaped corn tortilla, black beans, salad of cured nopales, spring vegetables, cotija cheese, lime juice and salsa frita de arbol</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</i>	
<b>Quesadilla de Calabacitas</b>	13.00		
<i>Masienda blue corn tortilla, grilled summer squash, fresh epazote, jack cheese, queso fresco and salsa chiltomate</i>			
<b>Quesadilla Roja con Chicharrón</b>	12.00	<b>EXTRAS ~ SIDES</b>	
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>		<b>Whole Piquito Beans</b>	5.00
<b>Ceviche Nayarita*</b>	16.00	<b>Mexican Rice</b>	5.00
<i>Lime marinated fish, calamari, shaved carrot, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>		<b>Pickled Jalapeños</b>	3.00
<b>Ensalada de Lechuga con Duraznos</b>	10.00	<b>Additional sides of salsa or crema</b>	0.50
<i>Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>			
<b>Ensalada de Pepino con Naranja</b>	9.50		
<i>Salad of cucumber, orange, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>			

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