

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

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| <i>Hibiscus-Valencia Orange</i> | 3.50 |
| <i>Ginger-Lemonade</i> | 3.50 |
| <i>Tepache - fermented pineapple, piloncillo & star anise</i> | 4.00 |
| <i>Almond Horchata</i> | 4.00 |
| <i>Iced Tea</i> | 3.50 |
| <i>Iced Café de Olla - Cold brewed coffee, milk, cinnamon & piloncillo</i> | 3.50 |

Bebidas Calientes ~ Hot Beverages

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| <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

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| <i>Dark Chocolate-Cinnamon & Seasonal Flavors</i> | 3.50 |
| <i>Flan Napolitano</i> | 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

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| <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>Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon</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

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| <i>Sierra Nevada "Otra Vez" Gose-Style</i> | 6.00 |
| <i>Berryessa "La Fuerza" Mexican Style Lager</i> | 6.00 |
| <i>Berryessa "Dark Fuerza" Dark Mexican Style Lager</i> | 6.00 |
| <i>Fieldwork "Ascender" IPA</i> | 6.00 |
| <i>Magnolia "Proving Ground" IPA</i> | 6.00 |
| <i>Michelada ~ tomato, jalapeño, orange, lime and salt</i> | 6.00 |
| <i>Tecate with salt and lime</i> | 5.00 |
| <i>Negra Modelo</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
Ginger-Lemonade or Hibiscus-Valencia Orange

Blanco ~ White

Lieu Dit Sauvignon Blanc 2016 Santa Ynez Valley

Sawyer Lindquist Chardonnay 2015 Santa Maria Valley

Hendry Albariño 2016 Napa Valley

Rosado ~ Rosé

Banshee Grenache-Pinot Noir Blend 2015 Mendocino County

Tinto ~ Red

Mouton Noir "O.P.P." Pinot Noir 2015 Willamette Valley

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

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| Totopos con Chile | 8.50 | Carnitas | 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 Cabbage salad, pickled jalapeño and salsa de tomatillo</i> | |
| Tacos Dorados de Pollo | 8.00 | Carne Asada con Ejotes y Rajas | 24.00 |
| <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i> | | <i>Marinated skirt steak, smashed black beans, grilled onions & pasilla chiles, summer beans, queso fresco and salsa arbol tomatillo</i> | |
| Tamal de Huitlacoche y Frijoles | 7.50 | Birria de Res | 24.00 |
| <i>Corn masa, huitlacoche, mushrooms, black beans, tomato, onion, jalapeño, crema and queso fresco</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> | |
| Tacos de Pescado al Pastor | 12.50 | Trucha Asada con Frijol Blanco | 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> | |
| Panuchos de Pollo al Pibil | 12.00 | Entomatadas con Verdolaga | 19.00 |
| <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i> | | <i>Sauce of early girl tomatoes, serrano chiles and onions Tortillas, Oaxacan cheese, squash blossoms, purslane, queso fresco and crema</i> | |
| Taco Arabe estilo Puebla | 12.00 | Mole Manchamanteles con Pollo | 22.00 |
| <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i> | | <i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice</i> | |
| Empanada con Deshebrada de Res | 11.00 | Caldo Tlalpeño con Pollo | 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> | |
| Memela de Tinga | 13.50 | Pozole | 15.00 |
| <i>Thick Masienda blue corn tortilla, black beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro</i> | | <i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</i> | |
| Quesadilla de Calabacitas y Elote | 13.00 | | |
| <i>Masienda blue corn tortilla, grilled summer squash, sweet corn, fresh epazote, jack cheese, queso fresco and salsa chiltomate</i> | | | |
| Quesadilla Roja con Chicharrón | 12.00 | | |
| <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i> | | | |
| Ceviche de Temporada* | 16.00 | EXTRAS ~ SIDES | |
| <i>Lime marinated fish, calamari, cherry tomatoes, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i> | | Whole Piquito Beans | 5.00 |
| Ensalada de Lechuga con Duraznos | 10.00 | Mexican Rice | 5.00 |
| <i>Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i> | | Pickled Jalapeños | 3.00 |
| Ensalada de Pepino y Melones | 9.50 | Additional sides of salsa or crema | 0.50 |
| <i>Salad of cucumber, summer melon, queso fresco, chile, lime and salsa bufalo</i> | | | |
| Esquite | 9.50 | | |
| <i>Toasted sweet corn, house made mayonnaise, queso fresco, chile, lime and pico de gallo</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.