

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, milk, 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

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

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

CERVEZA ~ BEER

Modern Times "Rowing Needles" Berliner Weisse	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Berryessa "Dark Fuerza" Dark Mexican Style Lager	6.00
Fieldwork IPA	6.00
Moonlight "Death and Taxes" Black Lager	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Negra Modelo	5.00
Erdinger Non-Alcoholic	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" **Old Vine Carignan Blend** 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

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</i>	
		<i>Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	
Tacos Dorados de Pollo	8.00	Carne Asada con Nopales 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, grilled cactus, pasilla chiles, tomatoes, onions, smashed black beans, queso fresco and salsa de arbol y 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, pineapple, 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 salsa de habanero</i>		<i>Sauce of early girl tomatoes, serrano chiles and onions</i>	
Taco Arabe estilo Puebla	12.00	<i>Tortillas, Oaxacan cheese, squash blossoms, purslane, queso fresco and crema</i>	
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>		Mole Manchamanteles con Pollo	22.00
Empanada con Deshebrada de Res	11.00	<i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice</i>	
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>		Caldo Tlalpeño con Pollo	15.00
Memela de Tinga	13.50	<i>Chicken consommé, summer squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
<i>Thick Masienda blue corn tortilla, black beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro</i>		Pozole	15.00
Quesadilla de Calabacitas y Elote	13.00	<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
<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	EXTRAS ~ SIDES	
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>		Whole Piquito Beans	5.00
Ceviche de Temporada*	16.00	Mexican Rice	5.00
<i>Lime marinated fish, calamari, cherry tomatoes, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>		Pickled Jalapeños	3.00
Ensalada de Lechuga con Manzanas	10.00	Additional sides of salsa or crema	0.50
<i>Salad of little gem lettuce, apples, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>			
Ensalada de Nopalitos	9.50		
<i>Salad of cured nopales, tomato, pickled red onion, cotija cheese, extra virgin olive oil, lime and cilantro</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.