

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 "Fruitlands" Gose-Style	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Alpine "Hoppy Birthday" Pale Ale	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

Red Wine, Cynar, Grapefruit, Combier

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

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 Amarillo con Camote	7.50	Birria de Res	24.00
<i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts 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		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
Ceviche Verde*	16.00	EXTRAS ~ SIDES	
<i>Lime marinated fish, calamari, tomatillo, jalapeño, basil, red onion, cherry tomatoes and corn tortilla chips</i>		Whole Piquito Beans	5.00
Ensalada de Lechuga con Manzanas	10.00	Mexican Rice	5.00
<i>Salad of little gem lettuce, apples, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>		Pickled Jalapeños	3.00
Ensalada de Nopalitos	9.50	Additional sides of salsa or crema	0.50
<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.