

# nopalito

## Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

### Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Ginger-Lemonade	4.00
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

Andytown Coffee - "Juan Herrera" or Decaf "Huehuetenango"	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](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:</i> Pueblo Viejo Blanco, lime, Combier, agave nectar	
<i>El Diablo:</i> Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis	
<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
Drake's "Hefe" Hefeweizen	6.00
Lagunitas "Unauthorized" IPA	6.00
Moonlight "Death and Taxes" Black Beer	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-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

Uphold "Rosé for the Women" Vermentino Blend 2016 California

### Tinto ~ Red

Thee and Thou "Sueñas Conmigo" Tempranillo Blend 2014 California

Broc Cellars "Love Red" Carignan, Syrah Blend 2016 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>	9.00	<b>Carnitas</b>	24.00
<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 Enchilado</b>	8.50	<b>Carne Asada con Nopales y Chorizo</b>	25.00
<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, chorizo, green onions, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	
<b>Tamal de Amarillo con Camote</b>	7.50	<b>Birria de Res</b>	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>	
<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>Enfrijoladas con Queso Oaxaca</b>	19.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>		<i>Sauce of black beans, chile de arbol, onions, fresh epazote, tortillas, Oaxacan cheese, queso fresco and crema</i>	
<b>Taco Arabe estilo Puebla</b>	12.50	<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>	12.00	<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, winter squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
<b>Huarache de Huitlacoche</b>	14.00	<b>Pozole</b>	15.00
<i>Thick corn tortilla, sautéed mushrooms, corn truffle, black beans, avocado leaf, crema, queso fresco, cilantro, onions and salsa chiltomate</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
<b>Quesadilla de Repollitos</b>	13.50		
<i>Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha</i>			
<b>Quesadilla Roja con Chicharrón</b>	13.50		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
<b>Ceviche Verde*</b>	16.50		
<i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>			
<b>Ensalada de Lechuga con Manzanas</b>	11.00		
<i>Salad of little gem lettuce, apples, pickled radishes, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>			
<b>Ensalada de Naranjas y Jicama</b>	10.00		
<i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>			

**EXTRAS ~ SIDES**

<b>Whole Pinto Beans</b>	5.00
<b>Mexican Rice</b>	5.00
<b>Pickled Jalapeños</b>	3.00
<b>Additional sides of salsa or crema</b>	0.50

\* 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.