

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Strawberry-Limón	4.00
Tepache ~ fermented pineapple, piloncillo & star anise	4.00
Almond Horchata	4.00
Strawberry-Almond Horchata, Oaxacan Style	4.50
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 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

Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar
El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis
Sweet Heat: Pueblo Viejo Blanco, pineapple juice, habanero, lemon
Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar
Killer Bee: Del Maguey Vida, lemon, honey
Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon
Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim
Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela
The Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine
Margarita Pitcher 42.00

CERVEZA ~ BEER

Sierra Nevada "Otra Vez" Gose-Style with Lime and Agave	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Black Sands "Night Song" SMASH IPA	6.00
Modern Times "Booming Rollers" IPA	6.00
Moonlight "Death y 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

White Wine, Sherry, Pineapple, Lemon

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juices +1.00 Gl / 4.00 Btl
Strawberry-Limón or Hibiscus-Orange

Blanco ~ White

Alysian Sauvignon Blanc 2016 Dry Creek Valley

Lioco Chardonnay 2016 Sonoma County

Stirm "Kick On Vineyard" Riesling 2016 Santa Barbara

Rosado ~ Rosé

Inconnu "Lalalu" Pinot Noir 2017 Contra Costa County

Tinto ~ Red

Broc Cellars "Love Red" Carignan, Syrah Blend 2016 North Coast

Casa Marin "Cartagena" Pinot Noir 2016 Chile

Vinícola Regional de Ensenada "Surco 2,7" Cabernet Sauvignon 2014 Valle de San Vicente, Baja California

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	9.00	Carnitas	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>	
Tacos Dorados de Pollo Enchilado	8.50	Carne Asada con Nopales y Chorizo	25.00
<i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>		<i>Marinated skirt steak, grilled cactus, chorizo, green 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, 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	Enfrijoladas con Queso Oaxaca	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>	
Taco Arabe estilo Puebla	12.50	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	12.00	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, asparagus, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Huarache con Guisado de Lengua	14.00	Pozole	15.00
<i>Thick corn tortilla, braised beef tongue, black beans, avocado leaf, pasilla chiles, tomatillos, cilantro, onions, crema and queso fresco</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
Quesadilla de Primavera	13.50		
<i>Masienda blue corn tortilla, asparagus, spinach, onion, fresh epazote, jack cheese, queso fresco and salsa martajada de chile de arbol</i>			
Quesadilla Roja con Chicharrón	13.50	EXTRAS ~ SIDES	
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>		Whole Pinto Beans	5.00
Ceviche de Temporada*	16.50	Mexican Rice	5.00
<i>Lime marinated fish, calamari, asparagus, green garlic, cilantro, onions and corn tortilla chips</i>		Pickled Jalapeños	3.00
Ensalada de Lechuga con Nopalitos	11.00	Additional sides of salsa or crema	0.50
<i>Salad of little gem lettuce, cured cactus, pickled red onions, avocado, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>			
Ensalada de Pepinos y Jicama	10.00		
<i>Salad of cucumber, jicama, orange, chile, lime, queso fresco, pickled red onions and salsa buffalo</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.