

# nopalito

## Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

### Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Ginger-Limón	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 - "Bella Vista" 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 con Fresas	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

*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

Berryessa "La Fuerza" Mexican-style Lager	6.00
Gilman "Le Jardin" Belgian Golden Sour	6.00
Fieldwork "Hacking the Mainframe" IPA	6.00
Moonlight "Homegrown" Wet Hop Ale	6.00
Altamont "Rich Mahogany" Red Ale	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00

Alvarado St. "#Margtime" Margarita-inspired Gose	9.00
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

Ginger-Limón or Hibiscus-Orange

### Blanco ~ White

Cep "Hopkins Ranch" Sauvignon Blanc 2017 Russian River Valley

Brooks Pinot Blanc 2017 Willamette Valley

Stirm "Kick On Vineyard" Riesling 2016 Santa Barbara

### Rosado ~ Rosé

Thee & Thou Garnacha 2016 Lodi

\*\*All proceeds being donated to Free Our Neighbors\*\*

### Tinto ~ Red

Cooper Mountain Pinot Noir 2014 Willamette Valley

Inconnu Cabernet Franc 2017 Contra Costa County

Morgan "G17" Syrah 2016 Santa Lucia Highlands

**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, cabbage salad, pickled jalapeño and salsa cruda de tomatillo</i>	
<b>Tacos Dorados de Calabaza</b>	9.00	<b>Carne Asada con Cebollines y Calabacitas</b>	25.00
<i>Crispy rolled tortillas, butternut squash, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>		<i>Marinated bavette steak, chorizo, roasted winter squash, green onion, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	
<b>Tamal de Camote con Mole Amarillo</b>	8.00	<b>Birria de Res</b>	24.00
<i>Corn masa, sweet potato, sauce of dried chiles, peanuts, sesame &amp; pumpkin seeds, queso fresco and green onions</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>Arroz a la Tumbada</b>	22.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>		<i>Stew of clams, fish, brown rice, tomato, morita chile and fresh epazote</i>	
<b>Taco Arabe estilo Puebla</b>	13.00	<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>	16.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>		<i>Chicken consommé, butternut squash, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
<b>Huarache de Huitlacoche y Hongos</b>	14.00	<b>Pozole</b>	16.00
<i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, queso fresco, crema, 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 con Vegetales de Otoño</b>	14.00		
<i>Masienda blue corn tortilla, chard, grilled pasilla chiles, nopalitos, jack cheese, queso fresco and salsa roja</i>			
<b>Quesadilla Roja con Chicharrón</b>	14.00		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
<b>Ceviche Verde*</b>	17.00		
<i>Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>			
<b>Ensalada de Lechuga con Peras</b>	11.00		
<i>Salad of little gem lettuce, pears, pickled red onions, cotija cheese, toasted pumpkin seeds, pomegranate and smoked jalapeño vinaigrette</i>			
<b>Ensalada de Manzana con Chile y Limón</b>	10.00		
<i>Salad of apples, oranges, radish, pickled red onion, lime, guajillo and arbol chiles</i>			
<b>Repollitos Rostizados</b>	9.00		
<i>Roasted Brussels sprouts, dry chile adobo, pineapple, onions, cilantro, cotija cheese and salsa de chile morita</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.

**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