

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	3.50
Almond Horchata	4.00
Iced Tea	3.50
Iced Café de Olla - Cold brewed coffee, 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 con Naranjas	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: Pueblo Viejo Blanco, Combier, agave nectar, lime</i>	
<i>El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime</i>	
<i>Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar</i>	
<i>Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar</i>	
<i>Killer Bee: Del Maguey Vida, lemon, honey</i>	
<i>Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim</i>	
<i>Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela</i>	
<i>The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth</i>	
<i>Margarita Pitcher</i>	42.00

CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican Style Lager	6.00
Almanac "Saison Dolores"	6.00
Berryessa "Mini Separation Anxiety" Session IPA	6.00
Lagunitas "Citrusinensis" Blood Orange Pale Ale	6.00
Moonlight "Death & Taxes" California Black Lager	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Manos de Calaca Cerveceria "El JefeZón" Cerveza Negra	5.00
Erdinger Non-Alcoholic	4.00

VINO ~ WINE

11.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Citrus, Combier, Cynar

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

Pavo Real Chenin Blanc Blend 2012 Valle de Guadalupe

Kenneth Volk Chardonnay 2014 Santa Maria Valley

Mouton Noir "Bottoms Up" Riesling Blend 2014 Willamette Valley

Rosado ~ Rosé

Bon Vivant Syrah-Zinfandel 2015 El Dorado

Tinto ~ Red

La Follette Pinot Noir 2014 North Coast

Kivelstadt "Father's Watch" Rhône Blend 2014 Sonoma County

Preston Barbera 2013 Dry Creek 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 Papa con Brocoli	8.00	Carne Asada con Nopales y Chorizo	24.00
<i>Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos</i>		<i>Marinated sirloin steak, grilled cactus & onions, red chorizo, refried black beans, charred jalapeño, queso fresco and salsa de arbol y tomatillo</i>	
Tamal Rojo de Puerco	7.50	Birria de Res	24.00
<i>Seared mulato chile tamal, braised pork, cascabel & guajillo chiles, crema, 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>	
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	Arroz a la Tumbada	24.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i>		<i>Seafood soup, brown rice, tomato, morita chile, shrimp, clams, dungeness crab, epazote and fried chile de arbol</i>	
Taco Arabe estilo Puebla	12.00	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 de Pato Confitado	11.00	Caldo Tlalpeño con Pollo	15.00
<i>Fried masa pastry, duck confit, refried pinto beans, tomato, chipotle chile, onion, cabbage, queso fresco, crema and salsa frita de guajillo</i>		<i>Chicken consommé, cauliflower, broccoli, winter squash, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Huarache de Huitlacoche	13.50	Pozole	15.00
<i>Oval-shaped corn tortilla, refried pinto beans, huitlacoche, mushrooms, onions, queso fresco, crema, cilantro and salsa de molcajete</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</i>	
Quesadilla de Bruselas	12.00		
<i>Corn tortilla, sautéed brussels sprouts, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, cilantro and salsa macha</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>			
Aguachile de Pescado y Camaron*	16.00		
<i>Meyer lemon marinated fish, shrimp, serrano, tomatillo, red onion, cilantro, pomegranate and corn tortilla chips</i>			
Ensalada Tijuanaense	10.00		
<i>Salad of little gem lettuce, cured nopales, apples, cotija cheese, breadcrumbs, pomegranate and aderezo de caesar</i>			
Ensalada de Naranjas	9.50		
<i>Salad of winter citrus, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>			
		EXTRAS ~ SIDES	
		Whole Pinto Beans	5.00
		Mexican Rice	5.00
		Pickled Vegetables	3.00
		Additional sides of salsa or crema	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.