

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 - "Peru Las Perias" 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 Napolitan	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

Berryessa "La Fuerza" Mexican-style Lager	6.00
Fort Point "Resonance" Blended Saison	6.00
Faction "Taco Stand" Pale Ale	6.00
Cellarmaker "Zero Complaints" IPA	6.00
Fieldwork "Clear Skies" IPA	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime	5.00
Erdinger Non-Alcoholic	4.00

VINO ~ WINE

12.00 Glass / 44.00 Bottle

Seasonal Sangria

Red Wine, Winter Citrus, Cynar

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

Oro en Paz "Luchsinger Vineyard" Sémillon 2015 Lake County

Banyan Gewürztraminer 2017 Monterey County

Tyler Chardonnay 2016 Santa Barbara County

Rosado ~ Rosé

Scribe "Una Lou" Pinot Noir 2017 California 22.00 375ml Can

Tinto ~ Red

Chemistry Pinot Noir 2017 Willamette Valley

Morgan "G17" Syrah 2016 Santa Lucia Highlands

Bedrock Wine Co Old Vine Zinfandel 2017 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	9.50	Carnitas	24.50
<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>	
Tacos Dorados de Camote	9.50	Carne Asada con Cebollines y Papas	25.50
<i>Crispy rolled tortillas, sweet potato, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>		<i>Marinated bavette steak, chorizo, fingerling potatoes, green onion, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	
Tamal de Frijol con Mole	8.00	Birria de Res	25.00
<i>Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>		<i>Grass fed beef stewed in ancho chiles, roasted tomatoes, beer, 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	24.50
<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	Enchiladas Potosinas	22.50
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>		<i>Soft folded tortillas, guajillo chiles, tomato, roasted vegetables, refried pinto beans, queso fresco, crema, cabbage and smashed avocado</i>	
Taco Arabe estilo Puebla	13.25	Mole Poblano con Pollo	22.50
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>		<i>Seared chicken breast, mole of chiles, bread, chocolate, nuts, toasted seeds and Mexican rice</i>	
Empanada con Deshebrada de Res	12.50	Caldo Tlalpeño con Pollo	16.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>		<i>Chicken consommé, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Huarache con Huitlacoche y Hongos	14.25	Pozole	16.00
<i>Black bean stuffed Masienda blue corn oval tortilla, mushrooms, corn truffle, garlic, fresh epazote, queso fresco, crema, onions and salsa chiltomate</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
Quesadilla de Repollitos	14.25		
<i>Masienda blue corn tortilla, sauteed Brussels sprouts, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, cilantro and salsa macha with peanuts</i>			
Quesadilla Roja con Chicharrón	14.25		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
Ceviche Verde*	17.00		
<i>Lime marinated fish, calamari, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>			
Ensalada de Lechuga	11.25		
<i>Salad of little gem lettuce, radish, avocado, pickled red onion, cotija cheese, toasted seeds and smoked jalapeño vinaigrette</i>			
Ensalada de Naranjas	10.00		
<i>Salad of seasonal citrus, avocado, cotija cheese, pumpkin seeds, pickled onions, chile and lime</i>			

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 5% service charge added in support of employee benefits.