

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Strawberry Lemonade	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 - "Peru La Coipa Machete" 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

<i>Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar</i>	
<i>El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis</i>	
<i>Sweet Heat: Pueblo Viejo Blanco, pineapple juice, habanero, lemon</i>	
<i>Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon</i>	
<i>Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar</i>	
<i>Killer Bee: Del Maguey Vida, lemon, honey</i>	
<i>Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon</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 Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine</i>	
<i>Margarita Pitcher</i>	42.00

CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican-style Lager	6.00
Faction "Taco Stand" Pale Ale	6.00
Altamont "Mango Crush" Wheat Beer	6.00
Cellarmaker "Mt. Nelson" Pale Ale	6.00
Faction "Putumayo" Vienna Lager	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

Strawberry Lemon or Hibiscus-Orange

Blanco ~ White

Skylark "Orsi Vineyard" Pinot Blanc 2017 Mendocino

Mouton Noir "Knock on Wood" Chardonnay 2015

Willamette Valley

Oro en Paz "Luchsinger Vineyard" Sémillon 2015 Lake County

Rosado ~ Rosé

Rootdown "Dry Bone Ranch" Mourvedre 2018 Amador County

Tinto ~ Red

Chemistry Pinot Noir 2017 Willamette Valley

Farmstrong "Field Red" Carignan 2015 California

Haarmeyer "St. Rey SRV" Zinfandel 2016 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

BOTANAS

Totopos con Chile	9.50
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	
Tacos Dorados de Papas	9.50
<i>Crispy rolled tortillas, potato, garlic, onions, queso fresco, crema and salsa de aguacate</i>	
Ceviche Nayarita*	17.00
<i>Lime marinated fish, calamari, carrots, cucumbers, onions, cilantro, salsa piquin and corn tortilla chips</i>	
Ensalada de Lechuga con Duraznos	11.25
<i>Salad of little gem lettuce, stone fruit, pickled red onion, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	
Ensalada de Pepinos	10.00
<i>Salad of cucumbers, oranges, cotija cheese, pumpkin seeds, pickled onions, chile and lime</i>	

ANTOJITOS

Tamal de Frijol con Mole	8.00
<i>Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>	
Empanada con Deshebrada de Res	12.50
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	
Tacos de Pescado al Pastor	12.50
<i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	
Tacos de Carnitas	12.50
<i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa cruda de tomatillo</i>	
Panuchos de Pollo al Pibil	12.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	

EXTRAS ~ SIDES

Whole Piquito Beans	5.50
Mexican Rice	5.50
Pickled Jalapeños	3.00
Additional sides of salsa or crema	0.50

TORTAS Y QUESADILLAS Y MAS

Torta de Pollo Adovado	14.25
<i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, pickled onions, cabbage, crema and salsa escabeche</i>	
Pambazo de Chorizo con Papas	14.25
<i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i>	
Quesadilla de Calabacitas	14.25
<i>Masienda blue corn tortilla, roasted summer squash, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, epazote 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>	
Taco Arabe estilo Puebla	13.25
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	
Huarache de Huitlacoche con Hongos	14.25
<i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, fresh epazote, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i>	

PLATILLOS FUERTES

Huevos en Salsa Verde con Nopalitos	15.00
<i>Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole piquito beans</i>	
Chilaquiles Rojos con Huevo y Chorizo	14.25
<i>Tortilla chips, scrambled eggs, Oaxacan chorizo, ancho & morita chiles, crema, queso fresco, onions and cilantro</i>	
Huevos de Caja	14.25
<i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa tatemada de habanero y tomatillo</i>	
Enchiladas de Mole con Pollo	13.75
<i>Mole of chiles, bread, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	
Caldo Tlalpeño con Pollo	8.00 / 16.00
<i>Chicken consommé, seasonal vegetables, garbanzo beans, avocado, queso fresco, cilantro and chipotle adobado</i>	

Pozole Rojo	8.00 / 16.00
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Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips

* 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.