

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

<i>Hibiscus-Valencia Orange</i>	3.50
<i>Strawberry-Lemonade</i>	3.50
<i>Tepache - fermented pineapple, piloncillo & star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<i>Strawberry-Almond Horchata Oaxacan Style</i>	4.50
<i>Iced Tea</i>	3.50
<i>Iced Café de Olla - Cold brewed coffee, cinnamon & piloncillo</i>	3.50

Bebidas Calientes ~ Hot Beverages

<i>Counter Culture Coffee - "Fast Forward" or Decaf "Slow Motion"</i>	3.00
<i>Café con Leche</i>	3.50
<i>Mexican Spiced Hot Chocolate</i>	4.50

Paletas Hechas en Casa ~ Housemade Popsicles

<i>Dark Chocolate-Cinnamon & Seasonal Flavors</i>	3.50
<i>Flan Napolitano con Fresas</i>	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>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 Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth</i>	
<i>Margarita Pitcher</i>	42.00

CERVEZA ~ BEER

<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Modern Times "Fruitlands" Passion Fruit and Guava Gose</i>	6.00
<i>Berryessa "Mini Separation Anxiety" Session IPA</i>	6.00
<i>Fieldwork "OverRipe!" IPA</i>	6.00
<i>Moonlight "Death & Taxes" Black Lager</i>	6.00
<i>Michelada ~ tomato, jalapeño, orange, lime and salt</i>	6.00
<i>Tecate with salt and lime</i>	5.00
<i>Negra Modelo</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

VINO ~ WINE

11.00 Glass / 44.00 Bottle

Seasonal Sangria

White Wine, Pineapple, Basil Eau de Vie

Espumoso ~ Sparkling

Bodkin "Cuvee Agincourt" Sauvignon Blanc NV Lake County

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

Blanco ~ White

Lieu Dit Sauvignon Blanc 2015 Santa Ynez Valley

Sawyer Lindquist Chardonnay 2015 Santa Maria Valley

Hendry Albariño 2016 Napa Valley

Rosado ~ Rosé

Banshee Grenache-Pinot Noir Blend 2015 Mendocino County

Tinto ~ Red

Mouton Noir "O.P.P." Pinot Noir 2015 Willamette Valley

Horse & Plow "Draft Horse Red" 2014 North Coast

Maldonado "Farm Worker" Cabernet Sauvignon, Merlot, Syrah, Zinfandel 2013 Napa 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

BOTANAS

Totopos con Chile	8.50
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	
Tacos Dorados de Pollo	8.00
<i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	
Ceviche Nayarita*	16.00
<i>Lime marinated fish, calamari, shaved carrot, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>	
Ensalada de Lechuga con Duraznos	10.00
<i>Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	
Ensalada de Pepino y Melones	9.50
<i>Salad of cucumber, summer melon, queso fresco, chile, lime and salsa bufalo</i>	
Esquite	9.50
<i>Toasted sweet corn, house made mayonnaise, queso fresco, chile, lime and pico de gallo</i>	

ANTOJITOS

Tamal de Huitlacoche y Frijoles	7.50
<i>Corn masa, huitlacoche, mushrooms, black beans, tomato, onion, jalapeño, crema and queso fresco</i>	
Empanada con Deshebrada de Res	11.00
<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 de tomatillo</i>	
Panuchos de Pollo al Pibil	12.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i>	

EXTRAS ~ SIDES

Whole Piquito Beans	5.00
Mexican Rice	5.00
Pickled Jalapeños	3.00
Additional sides of salsa or crema	0.50

TORTAS Y QUESADILLAS Y MAS

Torta de Pollo Adovado	13.50
<i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, lettuce and chipotle mayonnaise</i>	
Pambazo de Chorizo con Papas	13.50
<i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i>	
Quesadilla de Calabacitas y Elote	13.00
<i>Masienda blue corn tortilla, grilled summer squash, sweet corn, fresh epazote, jack cheese, queso fresco and salsa chiltomate</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>	
Taco Arabe estilo Puebla	12.00
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	
Memela de Tinga	13.50
<i>Thick Masienda blue corn tortilla, black beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro</i>	

PLATILLOS FUERTES

Frijoles Puercos con Huevo	14.50
<i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	
Chilaquiles Negros de Pollo y Huevo	14.00
<i>Tortilla chips, sauce of pasilla & chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco</i>	
Huevos de Caja	13.50
<i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	
Enchiladas de Mole con Pollo	13.50
<i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	
Caldo Tlalpeño con Pollo	8.00 / 15.00
<i>Chicken consommé, summer squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Pozole Rojo	8.00 / 15.00
<i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</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.