

nopalito

Lunch

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	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

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	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

Modern Times "Rowing Needles" Berliner Weisse	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Berryessa "Dark Fuerza" Dark Mexican Style Lager	6.00
Fieldwork IPA	6.00
Moonlight "Death and Taxes" Black Lager	6.00
Michelada - tomato, jalapeño, orange, lime and salt	6.00
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, 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
Ginger-Lemonade or Hibiscus-Valencia Orange

Blanco ~ White

Lieu Dit Sauvignon Blanc 2016 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" Old Vine Carignan Blend
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 de Temporada*	16.00
<i>Lime marinated fish, calamari, cherry tomatoes, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>	
Ensalada de Lechuga con Manzanas	10.00
<i>Salad of little gem lettuce, apples, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	
Ensalada de Nopalitos	9.50
<i>Salad of cured nopales, tomato, pickled red onion, cotija cheese, extra virgin olive oil, lime and cilantro</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, pineapple, 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 salsa de habanero</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, cabbage, crema and salsa escabeche</i>	
Pambazo de Chorizo con Papas	13.50
<i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, tomato, 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, cabbage, 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.