

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 "Fruitlands" Gose-Style	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Alpine "Hoppy Birthday" Pale Ale	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

Red Wine, Cynar, Grapefruit, Combier

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

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 <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	8.50
Tacos Dorados de Pollo <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	8.00
Ceviche Verde* <i>Lime marinated fish, calamari, tomatillo, jalapeño, basil, red onion, cherry tomatoes and corn tortilla chips</i>	16.00
Ensalada de Lechuga con Manzanas <i>Salad of little gem lettuce, apples, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	10.00
Ensalada de Nopalitos <i>Salad of cured nopales, tomato, pickled red onion, cotija cheese, extra virgin olive oil, lime and cilantro</i>	9.50
Esquite <i>Toasted sweet corn, house made mayonnaise, queso fresco, chile, lime and pico de gallo</i>	9.50

ANTOJITOS

Tamal de Amarillo con Camote <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	7.50
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	11.00
Tacos de Pescado al Pastor <i>Two tacos of seared fish in ancho chile adobo, pineapple, onion, cilantro and salsa de morita y tomatillo</i>	12.50
Tacos de Carnitas <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	12.50
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00

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

PLATILLOS FUERTES

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

* 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.

Lunch 10/02