

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

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

Bebidas Calientes ~ Hot Beverages

<i>Andytown Coffee - "Las Planadas" or Decaf "Huehuetenango"</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</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, lime, Combier, agave nectar</i>	
<i>El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis</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>Modern Times "Fruitlands" Gose-Style</i>	6.00
<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Alpine "Hoppy Birthday" Pale Ale</i>	6.00
<i>Lagunitas IPA</i>	6.00
<i>Moonlight "Death and 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

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

Baker Lane Syrah 2016 Sonoma Coast

Tinto ~ Red

Mouton Noir "O.P.P." Pinot Noir 2015 Willamette Valley
Skylark "Red Belly" Carignan-Syrah 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 Calabaza <i>Crispy rolled tortillas, roasted butternut squash, onions, crema, queso fresco and salsa de chipotle y tomatillo</i>	8.00
Ceviche Verde* <i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>	16.00
Ensalada de Lechuga con Manzanas <i>Salad of little gem lettuce, apples, pomegranates, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	10.00
Ensalada de Nopalitos <i>Salad of cured nopales, pickled radish & red onion, queso fresco, extra virgin olive oil, lime and cilantro</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, onion, crema, queso fresco and salsa serrano</i>	13.50
Quesadilla de Repollitos <i>Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha</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, refried piquito 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, winter 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.