

# 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**

|   |      |
|---|------|
| Andytown Coffee - "Las Planadas" 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](http://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](http://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

|   |      |
|---|------|
| Modern Times "Fruitlands" Gose-Style                | 6.00 |
| Berryessa "La Fuerza" Mexican Style Lager           | 6.00 |
| Drake's "Hefe" Hefeweizen                           | 6.00 |
| Fieldwork IPA                                       | 6.00 |
| Moonlight "Toast (Slightly Burnt)" 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**

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**

|  |       |
|--|-------|
| <b>Totopos con Chile</b>   | 8.50  |
| <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>                                     |       |
| <b>Tacos Dorados de Calabaza</b>   | 8.00  |
| <i>Crispy rolled tortillas, roasted butternut squash, onions, crema, queso fresco and salsa de chipotle y tomatillo</i>    |       |
| <b>Ceviche Verde*</b>  | 16.00 |
| <i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>                       |       |
| <b>Ensalada de Lechuga con Manzanas</b>  | 10.00 |
| <i>Salad of little gem lettuce, apples, pickled radishes, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i> |       |
| <b>Ensalada de Naranjas y Jicama</b>   | 9.50  |
| <i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>                            |       |

**ANTOJITOS**

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

**EXTRAS ~ SIDES**

|   |      |
|---|------|
| <b>Whole Piquito Beans</b>                | 5.00 |
| <b>Mexican Rice</b>                       | 5.00 |
| <b>Pickled Jalapeños</b>                  | 3.00 |
| <b>Additional sides of salsa or crema</b> | 0.50 |

**TORTAS Y QUESADILLAS Y MAS**

|   |       |
|---|-------|
| <b>Torta de Pollo Adovado</b>   | 13.50 |
| <i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, cabbage, crema and salsa escabeche</i> |       |
| <b>Pambazo de Chorizo con Papas</b>   | 13.50 |
| <i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i>                    |       |
| <b>Quesadilla de Repollitos</b>   | 13.00 |
| <i>Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha</i>              |       |
| <b>Quesadilla Roja con Chicharrón</b>   | 12.00 |
| <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>                                       |       |
| <b>Taco Arabe estilo Puebla</b>   | 12.00 |
| <i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>                      |       |
| <b>Huarache de Huitlacoche</b>  | 13.50 |
| <i>Thick corn tortilla, sautéed mushrooms, corn truffle, black beans, avocado leaf, crema, queso fresco, cilantro, onions and salsa chiltomate</i>        |       |

**PLATILLOS FUERTES**

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

|   |              |
|---|--------------|
| <b>Pozole Rojo</b>  | 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.

Lunch 01/09