

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

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

Bebidas Calientes ~ Hot Beverages

Andytown Coffee - "Peru La Coipa Machete" 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 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>Sweet Heat: Pueblo Viejo Blanco, pineapple juice, habanero, lemon</i>	
<i>Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon</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, St. George Coffee Liqueur, whipped cream, orange, canela</i>	
<i>The Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine</i>	
<i>Margarita Pitcher</i>	42.00

CERVEZA ~ BEER

<i>New Belgium "Mural" Agua Fresca Cerveza</i>	6.00
<i>Faction "Hipster Conformant" Lager</i>	6.00
<i>Berryessa "La Fuerza" Mexican-style Lager</i>	6.00
<i>Cellarmaker "Tiny Dankster" Pale Ale</i>	6.00
<i>Fieldwork "Skeet Surfin" IPA</i>	6.00
<i>Michelada ~ tomato, jalapeño, orange, lime and salt</i>	6.00
<i>Tecate with salt and lime</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

VINO ~ WINE

12.00 Glass / 44.00 Bottle

Seasonal Sangria

White Wine, passionfruit, lemon

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Blanco ~ White

Companion Malvasia 2018 North Coast

22.00 375ml Can

Lioco "Soco" Chardonnay 2017 Sonoma County

Opolo Roussanne 2017 Central Coast

Rosado ~ Rosé

Rootdown "Jane's Vineyard" Sangiovese 2018 Mendocino County

Tinto ~ Red

Kutch Pinot Noir 2018 Sonoma County

Tendu Mataro 2018 Yolo County

Skyline "Artisan Red" 2014 Lodi

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

Totopos con Chile	9.50	Carnitas	24.50
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>		<i>Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño and salsa cruda de tomatillo</i>	
Tacos Dorados de Papas Aдовadas	9.50	Carne Asada con Rajas	25.50
<i>Crispy rolled tortillas, potato, dried chiles, garlic, onions, queso fresco, crema and salsa de aguacate</i>		<i>Marinated bavette steak, roasted pasilla chiles, onions, nopalitos, smashed black beans, queso fresco and salsa frita de chile de arbol</i>	
Tamal de Frijol con Mole	8.00	Birria de Res	25.00
<i>Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>		<i>Grass fed beef stewed in ancho chiles, roasted tomatoes, beer, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	
Tacos de Pescado al Pastor	12.50	Trucha Asada con Frijol Blanco	24.50
<i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>		<i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco</i>	
Panuchos de Pollo al Pibil	12.00	Entomatadas	21.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, tomato, pickled red onion and salsa de habanero</i>		<i>Folded corn tortillas, tomatoes, serrano chiles, sweet corn, oaxacan cheese, queso fresco, purslane, onions and crema</i>	
Taco Arabe estilo Puebla	13.25	Mole Poblano con Pollo	22.50
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>		<i>Seared chicken breast, mole of chiles, bread, chocolate, nuts, toasted sesame seeds and Mexican rice</i>	
Empanada con Deshebrada de Res	12.50	Caldo Tlalpeño con Pollo	16.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>		<i>Chicken consommé, seasonal vegetables, garbanzo beans, avocado, queso fresco, cilantro and chipotle adobado</i>	
Huarache de Huitlacoche con Hongos	14.25	Pozole	16.00
<i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, fresh epazote, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
Quesadilla de Calabacitas	14.25		
<i>Masienda blue corn tortilla, roasted summer squash, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, epazote and salsa macha with peanuts</i>			
Quesadilla Roja con Chicharrón	14.25		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
Ceviche a la Mexicana*	17.00		
<i>Lime marinated fish, calamari, tomato, onion, jalapeño, cilantro, salsa piquin and corn tortilla chips</i>			
Ensalada de Lechuga con Duraznos	11.25		
<i>Salad of little gem lettuce, stone fruit, pickled red onion, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>			
Ensalada de Nopalitos y Tomates	10.00		
<i>Salad of cured nopalitos, fresh tomatoes, cucumbers, purslane, queso fresco, serrano chiles and lime</i>			
Esquite	9.00		
<i>Toasted sweet corn, guajillo & arbol chiles, house made mayonnaise, queso fresco and pico de gallo</i>			

EXTRAS ~ SIDES

Whole Piquito Beans	5.50
Mexican Rice	5.50
Pickled Jalapeños	3.00
Additional sides of salsa or crema	0.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 5% service charge added in support of employee benefits.