

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Strawberry-Limón	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 - "Juan Herrera" 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 con Fresas	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

Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar

El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis

Sweet Heat: Pueblo Viejo Blanco, pineapple juice, habanero, lemon

Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar

Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar

Killer Bee: Del Maguey Vida, lemon, honey

Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon

Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim

Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela

The Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine

Margarita Pitcher 42.00

CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican-style Lager	6.00
Gilman "Champ Rochaux" Nectarine Saison	6.00
Cellarmaker "Double dry-hopped Dobis" Pale Ale	6.00
Black Sands "Night Song" SMASH IPA	6.00
Moonlight "Death y Taxes" Black Beer	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, Sherry, Pineapple, Lemon

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juices +1.00 Gl / 4.00 Btl

Strawberry-Limón or Hibiscus-Orange

Blanco ~ White

Cep "Hopkins Ranch" Sauvignon Blanc 2017 Russian River Valley

Brooks Pinot Blanc 2017 Willamette Valley

Stirm "Kick On Vineyard" Riesling 2016 Santa Barbara

Rosado ~ Rosé

Dashe Cellars Barbera 2017 Clarksburg

Tinto ~ Red

Populis "Wabi-Sabi" Red Wine 2016 Mendocino County

Casa Marin "Cartagena" Pinot Noir 2016 Chile

Media Luna Malbec 2014 Valle de Uco, Argentina

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 <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	9.00	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño and salsa de tomatillo</i>	24.00
Tacos Dorados de Papa <i>Crispy rolled tortillas, purple potatoes, onions, queso fresco, crema and salsa de aguacate</i>	9.00	Carne Asada con Ejotes Tiernos <i>Marinated bavette steak, summer beans, grilled cactus, roasted pasilla peppers, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	25.00
Tamal de Birria de Pollo <i>Corn masa, braised chicken, guajillo & arbol chiles, spices, tomato and escabeche de habanero</i>	8.00	Birria de Res <i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	24.00
Tacos de Pescado al Pastor <i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	12.50	Trucha Asada con Frijol Blanco <i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco</i>	24.00
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, tomatoes, pickled red onions and salsa de habanero</i>	12.00	Entomatadas <i>Corn tortillas, early girl tomatoes, serrano chiles, Oaxacan cheese, sweet corn, epazote, purslane, onions and crema</i>	19.00
Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	13.00	Mole Manchamanteles con Pollo <i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice</i>	22.00
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	12.00	Caldo Tlalpeño con Pollo <i>Chicken consommé, summer squash, corn, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	16.00
Huarache de Huitlacoche y Hongos <i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, queso fresco, crema, cilantro, onions and salsa chiltomate</i>	14.00	Pozole <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	16.00
Quesadilla de Calabacitas <i>Masienda blue corn tortilla, summer squash, fresh epazote, jack cheese, queso fresco and salsa tatemada de habanero</i>	14.00		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	14.00		
Ceviche de Temporada* <i>Lime marinated fish, calamari, cherry tomatoes, cucumber, onions, cilantro, salsa de chile piquin and corn tortilla chips</i>	17.00		
Ensalada de Lechuga con Duraznos <i>Salad of little gem lettuce, stone fruit, pickled onions, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.00		
Ensalada de Melones con Chile y Limon <i>Salad of summer melons, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	10.00		
Esquite <i>Toasted corn, mayonnaise, guajillo & arbol chiles, queso fresco, lime and pico de gallo</i>	9.00		
		EXTRAS ~ SIDES	
		Whole Pinto Beans	5.00
		Mexican Rice	5.00
		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.
 4% service charge added in support of employee benefits.