

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

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

Bebidas Calientes ~ Hot Beverages

Andytown Coffee - "Bella Vista" 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 Napolitan	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 "Pineapple Jardin" Belgian Style Golden Sour	6.00
Cellarmaker "Plastic Weather" IPA	6.00
Altamont "Shot Away" IPA	6.00
Berryessa "Tufts Ship" IPA	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, Winter Citrus, Cynar

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juices +1.00 Gl / 4.00 Btl
Ginger-Limón or Hibiscus-Orange

Blanco ~ White

Cep "Hopkins Ranch" Sauvignon Blanc 2017 Russian River Valley

Brooks Pinot Blanc 2017 Willamette Valley

Total Vino Blanco 2016 Baja California, Mexico

Rosado ~ Rosé

Thee & Thou Garnacha 2016 Lodi

All proceeds being donated to Free Our Neighbors

Tinto ~ Red

Cooper Mountain Pinot Noir 2014 Willamette Valley

Inconnu Cabernet Franc 2017 Contra Costa County

Morgan "G17" Syrah 2016 Santa Lucia Highlands

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	9.00	Carnitas	24.00
<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 Calabaza	9.00	Carne Asada con Cebollines y Calabacitas	25.00
<i>Crispy rolled tortillas, butternut squash, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>		<i>Marinated bavette steak, chorizo, roasted winter squash, green onion, smashed black beans, queso fresco and salsa de arbol y tomatillo</i>	
Tamal de Camote con Mole Amarillo	8.00	Birria de Res	24.00
<i>Corn masa, sweet potato, sauce of dried chiles, peanuts, sesame & pumpkin seeds, queso fresco and green onions</i>		<i>Grass fed beef stewed in ancho chiles, roasted tomatoes, 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	24.00
<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	Guisado de Pescado a la Veracruzana	22.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>		<i>Stew of fish, tomato, jalapeño, onion, olives, capers, basil, cilantro and saffron rice</i>	
Taco Arabe estilo Puebla	13.00	Mole Manchamanteles con Pollo	22.00
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>		<i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice</i>	
Empanada con Deshebrada de Res	12.00	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, butternut squash, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Huarache con Hongos y Epazote Fresco	14.00	Pozole	16.00
<i>Black bean stuffed Masienda blue corn oval tortilla, mushrooms, garlic, fresh epazote, 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 con Vegetales de Otoño	14.00		
<i>Masienda blue corn tortilla, chard, grilled pasilla chiles, nopalitos, jack cheese, queso fresco and salsa roja</i>			
Quesadilla Roja con Chicharrón	14.00		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
Ceviche Verde*	17.00		
<i>Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>			
Ensalada de Lechuga con Fruta	11.00		
<i>Salad of little gem lettuce, persimmon, pomegranate, cotija cheese, toasted pumpkin seeds and smoked jalapeño vinaigrette</i>			
Ensalada de Manzana con Chile y Limón	10.00		
<i>Salad of apples, oranges, radish, pickled red onion, lime, guajillo and arbol chiles</i>			
Repollitos Rostizados	9.00		
<i>Roasted Brussels sprouts, dry chile adobo, pineapple, onions, cilantro, cotija cheese and salsa de chile morita</i>			
		EXTRAS ~ SIDES	
		Whole Piquito Beans	5.00
		Mexican Rice	5.00
		Pickled Jalapeños	3.00
		Additional sides of salsa or crema	0.50
		<small>* 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.</small>	