

Lunch

nopalito

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Valencia Orange	3.50
Ginger-Lemonade	3.50
Almond Horchata	3.95
Iced Tea	3.50
Iced Café de Olla - Cold brewed coffee, cinnamon & piloncillo	3.50

Bebidas Calientes ~ Hot Beverages

Counter Culture Coffee - "Fast Forward" or Decaf "Slow Motion"	3.00
Café con Leche	3.50
Mexican Spiced Hot Chocolate	3.75

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

COCTELES

Margarita: Pueblo Viejo Blanco, Combier, agave nectar, lime	10.50
El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime	
Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar	
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar	
Killer Bee: Del Maguey Vida, lemon, honey	
Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim	
Mexican Coffee: Siete Leguas Añejo, Araku, whipped cream, orange, canela	
Margarita Pitcher	38.00

CERVEZA ~ BEER

Magnolia Brewing "Kalifornia Kolsch" San Francisco	6.00
Sierra Nevada Brewing Co. "Otra Vez" Gose Style Chico	6.00
Berryessa Brewing Co. "Mini Separation Anxiety" Session IPA Winters	6.00
Golden Road Brewing "Wolf Among Weeds" IPA Los Angeles	6.00
Moonlight Brewing "Death & Taxes" California Black Lager Santa Rosa	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Tecate with salt and lime (12oz. Can)	4.00
Indio (12oz. Bottle)	4.50
Bitburger "Drive" Alcohol Free (12oz. Bottle)	4.00

VINO ~ WINE

10.00 Glass / 40.00 Bottle

Seasonal Sangria

Red Wine, Winter Citrus, Cynar

Espumoso ~ Sparkling

Bodkin "Cuvee Agincourt" Sauvignon Blanc NV Lake County

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

Blanco ~ White

Horse & Plow Sauvignon Blanc 2014 Dry Creek Valley

Kenneth Volk "Cuvee" Chardonnay 2014 Santa Maria Valley

Pavo Real Chenin Blanc Blend 2012 Valle de Guadalupe

Rosado ~ Rosé

Birichino Vin Gris 2015 California

Tinto ~ Red

La Follette Pinot Noir 2013 North Coast

Kivelstadt "Father's Watch" Rhône Blend 2012 Sonoma County

Preston Barbera 2013 Dry Creek 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** 7.00*Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime***Tacos Dorados de Camote** 7.00*Crispy rolled tortillas, roasted sweet potato, onions, guacamole, crema, queso fresco, cilantro and salsa chipotle***Ceviche de Pescado con Aceitunas Verdes *** 15.00*Chile-lime marinated fish, calamari, green olives, onions, capers, basil and corn tortilla chips***Ensalada de Lechuga y Manzanas** 9.50*Salad of lettuce, apples, avocado, pickled red onions, spicy peanuts, tortilla strips, cotija cheese and smoked jalapeño-lime vinaigrette***Ensalada de Citricos** 9.50*Salad of cara cara and navel oranges, grapefruit, lime juice, chile, queso fresco, pickled onions, salsa buffalo***ANTOJITOS****Tostada de Tinga con Pato** 12.00*Fried corn tortilla, pinto beans, duck confit, tomato, chipotle chile, epazote, crema and queso fresco***Taco Arabe estilo Puebla** 11.00*House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita***Tamal de Pollo en Hoja de Platano** 7.00*Corn masa, braised chicken, dried chile salsa, banana leaves and pickled onions***Tacos de Pescado al Pastor** 11.00*Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo***Panuchos de Pollo al Pibil** 11.50*Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa***Empanada con Deshebrada de Res** 10.50*Fried masa pastry, grass-fed beef, tomato, jalapeño, avocado, queso fresco and salsa frita de guajillo***EXTRAS ~ SIDES****Whole Pinto Beans** 4.50**Mexican Rice** 4.50**Additional sides of salsa or crema** 0.50**TORTAS Y QUESADILLAS****Torta de Chilorio** 11.00*Sandwich of shredded pork in adobo, refried pinto beans, onion, jack cheese, crema, avocado and salsa jalapeño***Torta Pambazo** 11.00*Chile-dipped sandwich, red chorizo, potatoes, avocado, cabbage, queso fresco, crema and salsa escabeche***Cemita Poblana con Milanesa de Pollo** 11.00*Sesame seed roll sandwich, fried chicken, avocado, refried pinto beans, onions, lettuce, mayonnaise, Oaxacan cheese and salsa morita***Quesadilla con Repollitos de Bruselas** 11.00*Corn tortilla, sautéed brussels sprouts, caramelized onions, cascabel-guajillo chile oil, jack cheese, queso fresco, cilantro and salsa macha***Quesadilla Roja con Chicharrón** 11.00*Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro***PLATILLOS FUERTES****Frijoles Puercos con Huevo** 13.50*Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche***Huevos de Caja** 13.50*Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro***Machaca de Camaron con Huevo** 14.00*Smashed white shrimp, egg, serrano pepper, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate***Enchiladas de Mole con Pollo** 13.00*Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds***Carnitas** 21.00*Braised pork, orange, bay leaf, milk, cinnamon, beer Cabbage salad, pickled jalapeño and salsa de tomatillo***Caldo Tlalpeño con Pollo** 8.00 / 14.00*Chicken consommé, cauliflower, broccoli, butternut squash, garbanzo beans, avocado, queso fresco and chipotle adobado***Pozole Rojo** 8.00 / 14.00*Soup of pork shoulder, hominy, ancho chile, radish, lime, onion, oregano and tortilla chips*

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.