

# nopalito

## Lunch

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](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>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

**BOTANAS**

<b>Totopos con Chile</b> <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	9.50
<b>Tacos Dorados de Papas Adivadas</b> <i>Crispy rolled tortillas, potato, dried chiles, garlic, onions, queso fresco, crema and salsa de aguacate</i>	9.50
<b>Ceviche a la Mexicana*</b> <i>Lime marinated fish, calamari, tomato, onion, jalapeño, cilantro, salsa piquin and corn tortilla chips</i>	17.00
<b>Ensalada de Lechuga con Duraznos</b> <i>Salad of little gem lettuce, stone fruit, pickled red onion, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	11.25
<b>Ensalada de Nopalitos y Tomates</b> <i>Salad of cured nopalitos, fresh tomatoes, cucumbers, purslane, queso fresco, serrano chiles and lime</i>	10.00

**ANTOJITOS**

<b>Tamal de Frijol con Mole</b> <i>Corn masa, butter beans, mole of ancho &amp; guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>	8.00
<b>Empanada con Deshebrada de Res</b> <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	12.50
<b>Tacos de Pescado al Pastor</b> <i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	12.50
<b>Tacos de Carnitas</b> <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa cruda de tomatillo</i>	12.50
<b>Panuchos de Pollo al Pibil</b> <i>Black bean stuffed corn tortillas, citrus-achiote chicken, tomato, pickled red onion and salsa de habanero</i>	12.00
<b>Esquite</b> <i>Toasted sweet corn, guajillo &amp; arbol chiles, house made mayonnaise, queso fresco and pico de gallo</i>	9.00

**EXTRAS ~ SIDES**

<b>Whole Piquito Beans</b>	5.50
<b>Mexican Rice</b>	5.50
<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 Adivado</b> <i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, tomato, pickled onion, cabbage, crema and salsa escabeche</i>	14.25
<b>Pambazo de Chorizo con Papas</b> <i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, tomato, cabbage, onion, crema, queso fresco and salsa serrano</i>	14.25
<b>Quesadilla de Calabacitas</b> <i>Masienda blue corn tortilla, roasted summer squash, onions, cascabel &amp; guajillo chile oil, jack cheese, queso fresco, epazote and salsa macha with peanuts</i>	14.25
<b>Quesadilla Roja con Chicharrón</b> <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	14.25
<b>Taco Arabe estilo Puebla</b> <i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>	13.25
<b>Huarache de Huitlacoche con Hongos</b> <i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, fresh epazote, garlic, cilantro, queso fresco, crema, onions and salsa chiltomate</i>	14.25

**PLATILLOS FUERTES**

<b>Huevos en Salsa Verde con Nopalitos</b> <i>Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole piquito beans</i>	15.00
<b>Chilaquiles Rojos con Huevo y Chorizo</b> <i>Tortilla chips, scrambled eggs, Oaxacan chorizo, ancho &amp; morita chiles, crema, queso fresco, onions and cilantro</i>	14.25
<b>Huevos de Caja</b> <i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa tatemada de habanero y tomatillo</i>	14.25
<b>Enchiladas de Mole con Pollo</b> <i>Mole of chiles, bread, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	13.75
<b>Caldo Tlalpeño con Pollo</b> <i>Chicken consommé, seasonal vegetables, garbanzo beans, avocado, queso fresco, cilantro and chipotle adobado</i>	8.00 / 16.00
<b>Pozole Rojo</b> <i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	8.00 / 16.00

\* 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.