

# nopalito

## Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

### *Bebidas Hechas en Casa ~ Housemade Beverages*

<i>Hibiscus-Valencia Orange</i>	3.50
<i>Ginger-Lemonade</i>	3.50
<i>Tepache - fermented pineapple, piloncillo &amp; star anise</i>	4.00
<i>Almond Horchata</i>	4.00
<i>Iced Tea</i>	3.50
<i>Iced Café de Olla - Cold brewed coffee, milk, cinnamon &amp; piloncillo</i>	3.50

### *Bebidas Calientes ~ Hot Beverages*

<i>Counter Culture Coffee - "Fast Forward" or Decaf "Slow Motion"</i>	3.00
<i>Café con Leche</i>	3.50
<i>Mexican Spiced Hot Chocolate</i>	4.50

### *Paletas Hechas en Casa ~ Housemade Popsicles*

<i>Dark Chocolate-Cinnamon &amp; Seasonal Flavors</i>	3.50
<i>Flan Napolitano</i>	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, Combier, agave nectar, lime</i>	
<i>El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime</i>	
<i>Blanco Rojo: Pueblo Viejo Blanco, Campari, lemon, agave nectar</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, Araku, whipped cream, orange, canela</i>	
<i>The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth</i>	
<i>Margarita Pitcher</i>	42.00

## CERVEZA ~ BEER

<i>Sierra Nevada "Otra Vez" Gose-Style</i>	6.00
<i>Berryessa "La Fuerza" Mexican Style Lager</i>	6.00
<i>Berryessa "Dark Fuerza" Dark Mexican Style Lager</i>	6.00
<i>Fieldwork "Ascender" IPA</i>	6.00
<i>Magnolia "Proving Ground" 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>Negra Modelo</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

## VINO ~ WINE

11.00 Glass / 44.00 Bottle

### Seasonal Sangria

*White Wine, Pineapple, Basil Eau de Vie*

### 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

*Lieu Dit Sauvignon Blanc 2016 Santa Ynez Valley*

*Sawyer Lindquist Chardonnay 2015 Santa Maria Valley*

*Hendry Albariño 2016 Napa Valley*

### Rosado ~ Rosé

*Banshee Grenache-Pinot Noir Blend 2015 Mendocino County*

### Tinto ~ Red

*Mouton Noir "O.P.P." Pinot Noir 2015 Willamette Valley*

*Horse & Plow "Draft Horse Red" 2014 North Coast*

*Maldonado "Farm Worker" Cabernet Sauvignon, Merlot, Syrah, Zinfandel 2013 Napa 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**

<b>Totopos con Chile</b>	8.50
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	
<b>Tacos Dorados de Pollo</b>	8.00
<i>Crispy rolled tortillas, braised chicken, guajillo, cascabel &amp; arbol chiles, crema, queso fresco and salsa de aguacate</i>	
<b>Ceviche de Temporada*</b>	16.00
<i>Lime marinated fish, calamari, cherry tomatoes, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips</i>	
<b>Ensalada de Lechuga con Duraznos</b>	10.00
<i>Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	
<b>Ensalada de Pepino y Melones</b>	9.50
<i>Salad of cucumber, summer melon, queso fresco, chile, lime and salsa bufalo</i>	
<b>Esquite</b>	9.50
<i>Toasted sweet corn, house made mayonnaise, queso fresco, chile, lime and pico de gallo</i>	

**ANTOJITOS**

<b>Tamal de Huitlacoche y Frijoles</b>	7.50
<i>Corn masa, huitlacoche, mushrooms, black beans, tomato, onion, jalapeño, crema and queso fresco</i>	
<b>Empanada con Deshebrada de Res</b>	11.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	
<b>Tacos de Pescado al Pastor</b>	12.50
<i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	
<b>Tacos de Carnitas</b>	12.50
<i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	
<b>Panuchos de Pollo al Pibil</b>	12.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa</i>	

**EXTRAS ~ SIDES**

<b>Whole Piquito Beans</b>	5.00
<b>Mexican Rice</b>	5.00
<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 Adovado</b>	13.50
<i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, lettuce and chipotle mayonnaise</i>	
<b>Pambazo de Chorizo con Papas</b>	13.50
<i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, tomato, onion, crema, queso fresco and salsa serrano</i>	
<b>Quesadilla de Calabacitas y Elote</b>	13.00
<i>Masienda blue corn tortilla, grilled summer squash, sweet corn, fresh epazote, jack cheese, queso fresco and salsa chiltomate</i>	
<b>Quesadilla Roja con Chicharrón</b>	12.00
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	
<b>Taco Arabe estilo Puebla</b>	12.00
<i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>	
<b>Memela de Tinga</b>	13.50
<i>Thick Masienda blue corn tortilla, black beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro</i>	

**PLATILLOS FUERTES**

<b>Frijoles Puercos con Huevo</b>	14.50
<i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	
<b>Chilaquiles Negros de Pollo y Huevo</b>	14.00
<i>Tortilla chips, sauce of pasilla &amp; chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco</i>	
<b>Huevos de Caja</b>	13.50
<i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro</i>	
<b>Enchiladas de Mole con Pollo</b>	13.50
<i>Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and toasted sesame seeds</i>	
<b>Caldo Tlalpeño con Pollo</b>	8.00 / 15.00
<i>Chicken consommé, summer squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
<b>Pozole Rojo</b>	8.00 / 15.00
<i>Soup of pork shoulder, hominy, ancho chile, radish, lettuce, lime, onion, oregano and tortilla chips</i>	

\* 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.