

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Ginger-Lemonade	4.00
Tepache - fermented pineapple, piloncillo & star anise	4.00
Almond Horchata	4.00
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	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

<i>Margarita: Pueblo Viejo Blanco, lime, Combier, agave nectar</i>	
<i>El Diablo: Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis</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

Sierra Nevada "Otra Vez" Gose-Style	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Gilman "Champ Rochaux" Nectarine Saison	6.00
Drake's "Hopocalypse" Double IPA	6.00
Moonlight "Death and 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

Red Wine, Cynar, Grapefruit, Combier

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juices

+1.00 Gl / 4.00 Btl

Ginger-Lemonade or Hibiscus-Orange

Blanco ~ White

Alysian Sauvignon Blanc 2016 Dry Creek Valley

Lioco Chardonnay 2016 Sonoma County

Birichino Malvasia Bianca 2015 Monterey

Rosado ~ Rosé

Uphold "Rosé for the Women" Aglianico Blend 2016 California

Tinto ~ Red

Broc Cellars "Love Red" Carignan, Syrah Blend 2016 North Coast

Averæen Pinot Noir 2016 Willamette Valley

Vinícola Regional de Ensenada "Surco 2,7" Cabernet Sauvignon 2014 Valle de San Vicente, Baja California

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 **AQUI** ✖ PARA **LLEVAR****BOTANAS**

Totopos con Chile	9.00
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	
Tacos Dorados de Pollo Enchilado	8.50
<i>Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate</i>	
Ceviche Verde*	16.50
<i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>	
Ensalada de Lechuga con Manzanas	11.00
<i>Salad of little gem lettuce, apples, pickled radishes, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	
Ensalada de Naranjas y Jicama	10.00
<i>Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	

ANTOJITOS

Tamal de Amarillo con Camote	7.50
<i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	
Empanada con Deshebrada de Res	12.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	
Tacos de Pescado al Pastor	12.50
<i>Two tacos of seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	
Tacos de Carnitas	12.50
<i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	
Panuchos de Pollo al Pibil	12.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	

EXTRAS ~ SIDES

Whole Piquito Beans	5.00
Mexican Rice	5.00
Pickled Jalapeños	3.00
Additional sides of salsa or crema	0.50

TORTAS Y QUESADILLAS Y MAS

Torta de Pollo Adovado	14.00
<i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, cabbage, crema and salsa escabeche</i>	
Pambazo de Chorizo con Papas	14.00
<i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i>	
Quesadilla de Repollitos	13.50
<i>Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha</i>	
Quesadilla Roja con Chicharrón	13.50
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	
Taco Arabe estilo Puebla	12.50
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	
Huarache de Huitlacoche	14.00
<i>Thick corn tortilla, sautéed mushrooms, corn truffle, black beans, avocado leaf, crema, queso fresco, cilantro, onions and salsa chiltomate</i>	

PLATILLOS FUERTES

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

Pozole Rojo	8.00 / 15.00
<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, 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.