

nopalito

Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Strawberry-Limón	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 - "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 con Fresas	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

Sierra Nevada "Otra Vez" Gose-Style with Lime and Agave	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Modern Times "Fortunate Islands" Wheated Pale Ale	6.00
Cellarmaker "Oils and Powders" IPA	6.00
Moonlight "Death y 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

White Wine, Sherry, Pineapple, Lemon

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

Add Housemade Fruit Juices

+1.00 Gl / 4.00 Btl

Strawberry-Limón or Hibiscus-Orange

Blanco ~ White

Alysian Sauvignon Blanc 2016 Dry Creek Valley

Lioco Chardonnay 2016 Sonoma County

Stirm "Kick On Vineyard" Riesling 2016 Santa Barbara

Rosado ~ Rosé

Inconnu "Lalalu" Pinot Noir 2017 Contra Costa County

Tinto ~ Red

Populis "Wabi-Sabi" Red Wine 2016 Mendocino County

Casa Marin "Cartagena" Pinot Noir 2016 Chile

Media Luna Malbec 2014 Valle de Uco, Argentina

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	9.00
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	
Tacos Dorados de Papa	8.50
<i>Crispy rolled tortillas, potatoes, queso fresco, jack cheese, crema and salsa de aguacate</i>	
Ceviche Verde de Pescado y Calamari*	16.50
<i>Lime marinated fish, calamari, tomatillo, cilantro, jalapeño, radish, avocado and corn tortilla chips</i>	
Ensalada de Lechuga con Duraznos	11.00
<i>Salad of little gem lettuce, stone fruit, pickled onions, cotija cheese, spicy peanuts and smoked jalapeño vinaigrette</i>	
Ensalada de Pepinos y Jicama	10.00
<i>Salad of cucumber, jicama, orange, chile, lime, queso fresco, pickled red onions and salsa buffalo</i>	

ANTOJITOS

Tamal de Birria de Pollo	7.50
<i>Corn masa, braised chicken, guajillo & arbol chiles, spices, tomato and escabeche de habanero</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 Pinto 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 Calabacitas	13.50
<i>Masienda blue corn tortilla, summer squash, fresh epazote, jack cheese, queso fresco and salsa tatemada de habanero</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 con Guisado de Lengua	14.00
<i>Thick corn tortilla, braised beef tongue, pasilla chiles, black beans, avocado leaf, tomatillos, cilantro, onions, crema and queso fresco</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 chiltomate</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, summer 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.