

# nopalito

## Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

### Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Orange	4.00
Ginger-Limón	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 - "Bella Vista" 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](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, 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 Monks' Accord: El Tesoro Blanco, Dolin Dry Vermouth, Green Chartreuse, Benedictine</i>	
<i>Margarita Pitcher</i>	42.00

## CERVEZA ~ BEER

Berryessa "La Fuerza" Mexican-style Lager	6.00
Gilman "Le Jardin" Belgian Golden Sour	6.00
Fieldwork "Hacking the Mainframe" IPA	6.00
Moonlight "Homegrown" Wet Hop Ale	6.00
Altamont "Rich Mahogany" Red Ale	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Alvarado St. "#Margtime" Margarita-inspired Gose	9.00
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  
Ginger-Limón or Hibiscus-Orange

### Blanco ~ White

Cep "Hopkins Ranch" Sauvignon Blanc 2017 Russian River Valley

Brooks Pinot Blanc 2017 Willamette Valley

Stirm "Kick On Vineyard" Riesling 2016 Santa Barbara

### Rosado ~ Rosé

Thee & Thou Garnacha 2016 Lodi

\*\*All proceeds being donated to Free Our Neighbors\*\*

### Tinto ~ Red

Cooper Mountain Pinot Noir 2014 Willamette Valley

Inconnu Cabernet Franc 2017 Contra Costa County

Morgan "G17" Syrah 2016 Santa Lucia Highlands

**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>	9.00
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	
<b>Tacos Dorados de Calabaza</b>	9.00
<i>Crispy rolled tortillas, butternut squash, onions, queso fresco, crema and salsa de chipotle y tomatillo</i>	
<b>Ceviche Verde*</b>	17.00
<i>Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips</i>	
<b>Ensalada de Lechuga con Peras</b>	11.00
<i>Salad of little gem lettuce, pears, pickled red onions, cotija cheese, toasted pumpkin seeds, pomegranate and smoked jalapeño vinaigrette</i>	
<b>Ensalada de Manzana con Chile y Limón</b>	10.00
<i>Salad of apples, oranges, radish, pickled red onion, lime, guajillo and arbol chiles</i>	
<b>Repollitos Rostizados</b>	9.00
<i>Roasted Brussels sprouts, dry chile adobo, pineapple, onions, cilantro, cotija cheese and salsa de chile morita</i>	

**ANTOJITOS**

<b>Tamal de Camote con Mole Amarillo</b>	8.00
<i>Corn masa, sweet potato, sauce of dried chiles, peanuts, sesame &amp; pumpkin seeds, queso fresco and green onions</i>	
<b>Empanada con Deshebrada de Res</b>	12.00
<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 cruda 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 salsa de habanero</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>	14.00
<i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, pickled onions, cabbage, crema and salsa escabeche</i>	
<b>Pambazo de Chorizo con Papas</b>	14.00
<i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i>	
<b>Quesadilla con Vegetales de Otoño</b>	14.00
<i>Masienda blue corn tortilla, chard, grilled pasilla chiles, nopalitos, jack cheese, queso fresco and salsa roja</i>	
<b>Quesadilla Roja con Chicharrón</b>	14.00
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	
<b>Taco Arabe estilo Puebla</b>	13.00
<i>House made flour tortilla, marinated pork, fresh oregano &amp; parsley, lime juice, spices, onions, cilantro and salsa morita</i>	
<b>Huarache de Huitlacoche y Hongos</b>	14.00
<i>Black bean stuffed Masienda blue corn oval tortilla, huitlacoche, mushrooms, queso fresco, crema, cilantro, onions and salsa chiltomate</i>	

**PLATILLOS FUERTES**

<b>Frijoles Puercos con Huevo</b>	15.00
<i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro and salsa escabeche</i>	
<b>Chilaquiles Rojos con Huevo</b>	14.00
<i>Tortilla chips, scrambled eggs, ancho and morita chiles, crema, queso fresco, onions and cilantro</i>	
<b>Huevos de Caja</b>	14.00
<i>Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de chiltomate</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 / 16.00
<i>Chicken consommé, butternut squash, carrots, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
<b>Pozole Rojo</b>	8.00 / 16.00
<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.