

nopalito

Dinner

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

Hibiscus-Valencia Orange	3.50
Ginger-Lemonade	3.50
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 - "Las Planadas" 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:</i> Pueblo Viejo Blanco, lime, Combier, agave nectar	
<i>El Diablo:</i> Pueblo Viejo Blanco, Bundaberg ginger beer, lime, Cassis	
<i>Blanco Rojo:</i> Pueblo Viejo Blanco, Campari, lemon, agave nectar	
<i>Mezcal Paloma:</i> Del Maguey Vida, grapefruit, soda, Cynar	
<i>Killer Bee:</i> Del Maguey Vida, lemon, honey	
<i>Fresita:</i> Del Maguey Vida, Strawberry Liqueur, Campari, lemon	
<i>Bloody Maria:</i> Pueblo Viejo Blanco, tomato, orange, spices, Salted Rim	
<i>Mexican Coffee:</i> Siete Leguas Añejo, Araku, whipped cream, orange, canela	
<i>The Guillotine:</i> Del Maguey Vida, Cynar, Dolin Dry Vermouth	
<i>Margarita Pitcher</i>	42.00

CERVEZA ~ BEER

Modern Times "Fruitlands" Gose-Style	6.00
Berryessa "La Fuerza" Mexican Style Lager	6.00
Alpine "Hoppy Birthday" Pale Ale	6.00
Lagunitas "Born Yesterday" Fresh Hop Pale Ale	6.00
Moonlight "Death and Taxes" Black Lager	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-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

Baker Lane Syrah 2016 Sonoma Coast

Tinto ~ Red

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

Horse & Plow "Draft Horse Red" Old Vine Carignan Blend
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

Totopos con Chile	8.50	Carnitas	23.00
<i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>		<i>Braised pork, orange, bay leaf, milk, cinnamon, beer</i>	
		<i>Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	
Tacos Dorados de Calabaza	8.00	Carne Asada con Nopales y Chorizo	24.00
<i>Crispy rolled tortillas, roasted butternut squash, onions, crema, queso fresco and salsa de chipotle y tomatillo</i>		<i>Marinated skirt steak, grilled cactus, pasilla chiles, chorizo, onions, smashed black beans, queso fresco and salsa de chiltomate</i>	
Tamal de Amarillo con Camote	7.50	Birria de Res	24.00
<i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>		<i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol</i>	
Tacos de Pescado al Pastor	12.50	Trucha Asada con Frijol Blanco	24.00
<i>Two tacos of seared fish in ancho chile adobo, pineapple, onion, cilantro and salsa de morita y tomatillo</i>		<i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco</i>	
Panuchos de Pollo al Pibil	12.00	Enfrijoladas con Queso Oaxaca	19.00
<i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>		<i>Sauce of black beans, chile de arbol, onions, fresh epazote, tortillas, Oaxacan cheese, queso fresco and crema</i>	
Taco Arabe estilo Puebla	12.00	Mole Manchamanteles con Pollo	22.00
<i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>		<i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice</i>	
Empanada con Deshebrada de Res	11.00	Caldo Tlalpeño con Pollo	15.00
<i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>		<i>Chicken consommé, winter squash, cauliflower, broccoli, garbanzo beans, avocado, queso fresco and chipotle adobado</i>	
Memela de Tinga	13.50	Pozole	15.00
<i>Thick Masienda blue corn tortilla, refried pinquito beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro</i>		<i>Soup of pork shoulder, hominy, ancho chile, radish, cabbage, lime, onion, oregano and tortilla chips</i>	
Quesadilla de Repollitos	13.00		
<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	12.00		
<i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>			
Ceviche Verde*	16.00		
<i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>			
Ensalada de Lechuga con Manzanas	10.00		
<i>Salad of little gem lettuce, apples, pomegranates, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>			
Ensalada de Nopalitos	9.50		
<i>Salad of cured nopales, pickled radish & red onion, queso fresco, extra virgin olive oil, lime and cilantro</i>			
		EXTRAS ~ SIDES	
		Whole Pinquito Beans	5.00
		Mexican Rice	5.00
		Pickled Jalapeños	3.00
		Additional sides of salsa or crema	0.50

* 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.

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Lunch

SUSTAINABLE Mexican Kitchen ORGANIC

Bebidas Hechas en Casa ~ Housemade Beverages

<i>Hibiscus-Valencia Orange</i>	3.50
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<i>Almond Horchata</i>	4.00
<i>Iced Tea</i>	3.50
<i>Iced Café de Olla - Cold brewed coffee, milk, cinnamon & piloncillo</i>	3.50

Bebidas Calientes ~ Hot Beverages

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<i>Café con Leche</i>	3.50
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<i>Dark Chocolate-Cinnamon & Seasonal Flavors</i>	3.50
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<i>Killer Bee: Del Maguey Vida, lemon, honey</i>	
<i>Fresita: Del Maguey Vida, Strawberry Liqueur, Campari, lemon</i>	
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<i>The Guillotine: Del Maguey Vida, Cynar, Dolin Dry Vermouth</i>	
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<i>Negra Modelo</i>	5.00
<i>Erdinger Non-Alcoholic</i>	4.00

VINO ~ WINE

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Seasonal Sangria

Red Wine, Cynar, Grapefruit, Combier

Espumoso ~ Sparkling

Gruet Chardonnay-Pinot Noir NV American

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Ginger-Lemonade or Hibiscus-Valencia Orange

Blanco ~ White

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PARA AQUÍ ✕ PARA LLEVAR

BOTANAS

Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime</i>	8.50
Tacos Dorados de Calabaza <i>Crispy rolled tortillas, roasted butternut squash, onions, crema, queso fresco and salsa de chipotle y tomatillo</i>	8.00
Ceviche Verde* <i>Lime marinated fish, calamari, green olives, capers, basil, red onion and corn tortilla chips</i>	16.00
Ensalada de Lechuga con Manzanas <i>Salad of little gem lettuce, apples, pomegranates, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	10.00
Ensalada de Nopalitos <i>Salad of cured nopales, pickled radish & red onion, queso fresco, extra virgin olive oil, lime and cilantro</i>	9.50

ANTOJITOS

Tamal de Amarillo con Camote <i>Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts and queso fresco</i>	7.50
Empanada con Deshebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, queso fresco and salsa frita de guajillo</i>	11.00
Tacos de Pescado al Pastor <i>Two tacos of seared fish in ancho chile adobo, pineapple, onion, cilantro and salsa de morita y tomatillo</i>	12.50
Tacos de Carnitas <i>Two tacos of braised pork, orange, bay leaf, milk, cinnamon, beer, jalapeño, onion, cilantro and salsa de tomatillo</i>	12.50
Panuchos de Pollo al Pibil <i>Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and salsa de habanero</i>	12.00

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 <i>Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, cabbage, crema and salsa escabeche</i>	13.50
Pambazo de Chorizo con Papas <i>Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, crema, queso fresco and salsa serrano</i>	13.50
Quesadilla de Repollitos <i>Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha</i>	13.00
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, salsa cascabel, jack cheese, queso fresco, onion and cilantro</i>	12.00
Taco Arabe estilo Puebla <i>House made flour tortilla, marinated pork, fresh oregano & parsley, lime juice, spices, onions, cilantro and salsa morita</i>	12.00
Memela de Tinga <i>Thick Masienda blue corn tortilla, refried piquito beans, chicken, chipotle chile, tomato, onion, queso fresco and cilantro</i>	13.50

PLATILLOS FUERTES

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

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MEZCAL DE OAXACA (1 oz. servida con Sal de Especies)

Pierde Almas

"Espadin"	7.00
"Tobaziche"	10.00

Mezcalero

Special Bottling #1 Bramaderos "Madrecuishe"	10.00
Special Bottling #2 Loma de la Mojenera "Dobadaan"	10.00
#14 Potrero "Arroqueño"	10.00
#15 San Luis del Rio "Sierra Negra"	10.00
#16 Santa María la Pila "Madrecuishe"	10.00

Mezcal Vago

"Espadin"	7.00
"Mexicano"	7.00
"Elote" Espadin with Corn Infusion	10.00

Del Maguey Single Village Mezcal

Chichicapa	7.00
Minero	7.00
Santo Domingo Albarradas	7.00
San Luis del Rio	7.00
"Tobalá"	10.00
San Luis del Rio "Crema" Mezcal with Agave Syrup	7.00

Del Maguey Limited Edition

San Luis del Rio "Agave Azul"	10.00
San Luis del Rio "Madrecuixe"	10.00
San Pedro Teozacoalco "Papalome"	10.00
"Espadin Especial"	10.00
"Wild Tepezate"	10.00
San Jose Rio Minas "Espadin"	10.00
Santa Catarina Minas "Arroqueño"	10.00
Santa Catarina Minas "Pechuga" (con pollo)	11.00
Santa Catarina Minas "Ibérico" (con puerco)	11.00
San Pablo Ameyaltepec "Papalote"	10.00
Santo Domingo Albarradas "Old Rip Van Winkle 10yr" Cask Finish	10.00

TEQUILA (1 oz. servida con Sangrita)

Blanco

Tequila Ocho "Puerta Del Aire" 2016 Highland	7.00
Siete Leguas Highland	6.00
El Tesoro Highland	7.00
Selección ArteNOM "1580" Highland	6.00
Siembra Azul Highland	7.00
Fortaleza Lowland	6.00
Siembra Valles "High Proof" Highland	7.00

Reposado

Tequila Ocho "Puerta Del Aire" 2016 Highland	8.00
Siete Leguas Highland	7.00
El Tesoro Highland	7.00
Selección ArteNOM "1414" Highland	7.00
Fortaleza Lowland	7.00
Siembra Azul "Suro" Highland	8.00

Añejo

Tequila Ocho "La Magueyera" 2014 Highland	8.00
Siete Leguas Highland	7.00
El Tesoro Highland	8.00
Selección ArteNOM "1146" Highland	8.00
Fortaleza Lowland	8.00

Tequila Corazón de Agave "Expresiones"

Corazón "Artisanal Edition" Blanco	8.00
Aged in Buffalo Trace Barrels Reposado	8.00

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