

Lunch

nopalito

Bebidas Hechas en Casa ~ Housemade Beverages

Guava	3.50
Hibiscus-Valencia Orange	3.50
Ginger-Lemonade	3.50
Organic Almond Horchata	3.95
Iced Tea	3.25

Bebidas Calientes ~ Hot Beverages

BlueBottle Coffee - Oaxaca Mixteca or Decaf Noir	3.00
Café con Leche	3.50
Mexican Spiced Hot Chocolate	3.75

Paletas Hechas en Casa ~ Housemade Popsicles

Dark Chocolate-Cinnamon or Seasonal Fruit	3.50
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Nopalito Catering

Please visit our website at www.nopalitosf.com

Hours

Open from 11:30 am to 10 pm, monday - saturday
10:30 am to 10 pm, sunday

COCTELES

Margarita: Pueblo Viejo Blanco, Combier, agave nectar, lime	9.00
El Diablo: Pueblo Viejo Blanco, Cassis, Bundaberg ginger beer, lime	
Mezcal Paloma: Del Maguey Vida, grapefruit, soda, Cynar	
Killer Bee: Del Maguey Vida, lemon, honey	
Bloody Maria: Pueblo Viejo Blanco, tomato, orange, spices, salted rim	
Mexican Coffee: Siete Leguas Anejo, Araku, whipped cream, orange, canela	
Margarita Pitcher	33.00

CERVEZA ~ BEER

Ballast Point Brewery "Wahoo Wheat" San Diego 16oz.	6.00
Moonlight "Lunatic Lager" Santa Rosa 16oz.	6.00
Moonlight "Twist of Fate" Bitter Ale Santa Rosa 16oz.	6.00
Green Flash Brewing "Hop Head Red" Red IPA San Diego 16oz.	6.00
Magnolia "Big Cypress Brown Ale" San Francisco 16oz.	6.00
Michelada ~ tomato, jalapeño, orange, lime and salt	6.00
Modelo Especial w/ salt and lime (12oz. Can)	3.50
Negra Modelo (12oz. Bottle)	4.00
Bitburger "Drive" Alcohol Free (12oz. Bottle)	3.75

VINO ~ WINE

9.00 Glass / 36.00 Bottle

Seasonal Sangria

Red Wine & Winter Citrus

Espumoso ~ Sparkling

Mary Elke Chardonnay/Pinot Noir Brut NV Medocino County

Add Housemade Fruit Juices +1.00 Gl / 4.00 Btl
Ginger-Lemonade, Hibiscus-Valencia Orange or Guava

Blanco ~ White

Ojai Vineyard "Roll Ranch Viognier 2010 California

Martian Vineyards "UFOric" Albariño 2011 Santa Barbara County

Lioco Chardonnay 2010 Sonoma County

Rosado ~ Rosé

Verdad Grenache Rosé 2011 Edna Valley

Tinto ~ Red

Aha Wines "Bebame" Cabernet Franc 2010 El Dorado County

Bonny Doon "Clos de Gilroy" Grenache/Cinsault/Syrah 2010 Central Coast

Bedrock Wine Co. "Shebang" Zinfandel NV North Coast

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** 6.00*Tortilla chips, salsa de arbol, cotija cheese, crema and lime***Taquitos de Papa con Espinaca** 6.00*Crispy rolled tortillas, potato, spinach, jalapeño, onion, guacamole, crema, queso fresco and salsa brava***Ceviche Verde de Pescado** 13.00*Marinated fish, lime, tomatillo, jalapeño, cilantro, avocado and tortilla chips***Naranjas con Chile, Limón y Queso** 6.00*Cara Cara & blood oranges, grapefruit, pickled red onions, chile de arbol, chile guajillo, lime and queso fresco***Ensalada de Lechuga con Rabanos** 6.00*Salad of little gem lettuces, radishes, spicy peanuts, tortilla strips, queso fresco and smoked jalapeño-lime vinaigrette***ANTOJITOS****Panucho de Pollo al Pibil** 4.50 each*Black bean stuffed tortilla, citrus-achiote chicken, cabbage, pickled red onion, and salsa habanera***Picadita de Suadero y Chorizo** 6.00*Thick tortilla, black beans, braised beef brisket, chorizo, cabbage, cilantro, queso fresco and salsa de tomatillo y chile de arbol***Taco de Pescado al Pastor** 4.75 each*Seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo***Tamal de Pato con Mole Negro Oaxaqueño** 6.00*Corn masa, braised duck, mole of dried chiles, chocolate, nuts, spices, sesame seeds, and queso Oaxaca***Empanada con Desebrada de Res** 7.50*Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, avocado, queso fresco and salsa frita de guajillo***Tlacoyo de Chicharrón** 9.00*Torpedo shaped tortilla, crispy pork, queso fresco, crema, cabbage, onion, cilantro and salsa de aguacate***EXTRAS ~ SIDES****Whole Piquito Beans** 3.50**Mexican Rice** 3.50**Additional sides of salsa or crema** 0.50**TORTAS Y QUESADILLAS****Torta de Chilorio** 9.00*Sandwich of shredded pork in adobo, refried piquito beans, onion, jack cheese, crema, avocado and salsa jalapeño***Torta Pambazo** 9.00*Chili-dipped sandwich, red chorizo, potatoes, avocado, onion, cabbage, queso fresco, crema and salsa escabeche***Cemita Poblana con Milanesa de Pollo** 9.00*Sesame seed roll sandwich, fried chicken, avocado, spinach, onion, Oaxacan cheese and salsa morita***Quesadilla de Acelgas con Hongos** 9.50*Corn tortilla, sauteed greens, mushrooms, onion, roasted jalapeño, cilantro, jack cheese, queso fresco and salsa de chiles secos***Quesadilla Roja con Chicharrón** 9.50*Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion and cilantro***PLATILLOS FUERTES****Chilaquiles Rojos en Cazuela** 9.00*Tortilla chips, guajillo & chipotle chiles, tomato, egg, green onion, crema and queso fresco***Huevos de Caja** 10.00*Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro***Machaca de Camaron con Huevo y Salsa** 11.00*Smashed shrimp, egg, serrano pepper, tomato, onion, cilantro, refried black beans and salsa ligera de jitomate***Enchiladas de Mole con Pollo** 11.00*Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco and refried piquito beans***Carnitas** 16.00*Braised pork, orange, bay leaf, milk, cinnamon, beer Cabbage salad, pickled jalapeño and salsa de tomatillo***Pescado a la Veracruzana** 16.00*Seared fish, tomato, green olives, capers, pickled jalapeño, basil, cilantro and rice***Caldo Tlalpeño** 6.00 / 10.00*Chicken consommé, carrots, avocado, cauliflower, garbanzos, queso fresco, and chipotle adobado***Pozole Rojo** 7.00 / 12.00*Soup of pork shoulder, hominy, ancho chile, cabbage, radish Lime, onion, oregano and tortilla chips*