

Dinner

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

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

CERVEZA ~ BEER

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

Totopos con Chile <i>Tortilla chips, salsa de arbol, cotija cheese, crema and lime</i>	6.00	Caldo Tlalpeño <i>Chicken consommé, carrots, avocado, cauliflower, garbanzos, queso fresco, and chipotle adobado</i>	10.00
Taquitos de Papa con Espinaca <i>Crispy rolled tortillas, potato, spinach, jalapeño, onion, guacamole, crema, queso fresco and salsa brava</i>	6.00	Pozole Rojo <i>Soup of pork shoulder, hominy, ancho chile, cabbage, radish Lime, onion, oregano and tortilla chips</i>	12.00
Panucho de Pollo al Pibil <i>Black bean stuffed tortilla, citrus-achiote chicken, cabbage, pickled red onion, and salsa habanera</i>	4.50	Pescado Asado al Pipian Verde <i>Seared trout, sauce of pumpkin seed, serrano chile, chard, epazote, cilantro, butter beans and chile de arbol</i>	16.50
Picadita de Suadero y Chorizo <i>Thick tortilla, black beans, braised beef brisket, chorizo, cabbage, cilantro, queso fresco and salsa de tomatillo y chile de arbol</i>	6.00	Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon, beer Cabbage salad, pickled jalapeño and salsa de tomatillo</i>	16.00
Taco de Pescado al Pastor <i>Seared fish in ancho chile adobo, orange, onion, cilantro and salsa de morita y tomatillo</i>	4.75	Chilpachole de Mariscos <i>Soup of fish, shrimp, shellfish, dried chilies, tomato, onion, epazote and cilantro</i>	17.00
Tamal de Pato con Mole Negro Oaxaqueño <i>Corn masa, braised duck, mole of dried chiles, chocolate, nuts, spices, sesame seeds, and queso Oaxaca</i>	6.00	Mole Poblano con Pollo <i>Sauce of toasted chiles, chocolate, cinnamon, nuts, sesame seeds, onion, seared chicken breast and rice</i>	15.00
Empanada con Desebrada de Res <i>Fried masa pastry, grass-fed beef, tomato, jalapeño, cabbage, avocado, queso fresco and salsa frita de guajillo</i>	7.50	Carne Asada con Chorizo y Papas <i>Grilled sirloin steak, chorizo, potato, Oaxacan cheese, refried black beans, cilantro and salsa cascabel</i>	17.00
Tlacoyo de Chicharrón <i>Torpedo shaped tortilla, crispy pork, queso fresco, crema, cabbage, onion, cilantro and salsa de aguacate</i>	9.00	Enchiladas Potosinas de Camaron <i>Seared guajillo chile-corn tortillas, smashed shrimp, tomato, jalapeño, cabbage, radish, onion, black beans, queso fresco, crema and salsa escabeche de jalapeño</i>	15.00
Quesadilla de Acelgas con Hongos <i>Corn tortilla, sauteed greens, mushrooms, onion, roasted jalapeño, cilantro, jack cheese, queso fresco and salsa de chiles secos</i>	9.50		
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion and cilantro</i>	9.50		
Ceviche Verde de Pescado <i>Marinated fish, lime, tomatillo, jalapeño, cilantro, avocado and tortilla chips</i>	13.00		
Naranjas con Chile, Limón y Queso <i>Cara Cara & blood oranges, grapefruit, pickled red onions, chile de arbol, chile guajillo, lime and queso fresco</i>	6.00		
Ensalada de Lechuga con Rabanos <i>Salad of little gem lettuces, radishes, spicy peanuts, tortilla strips, queso fresco and smoked jalapeño-lime vinaigrette</i>	6.00		
Additional sides of salsa or crema	0.50		