

# "THE OAXACA MENU"

"Oaxaca always sighs deeply, exhaling a unique scent of sweetness and earth, of sweat and deep-rooted contentment, of smoke and elegant, daring spice. Oaxaca's aroma is singular. And seductive. At least I've found it so, ever since my first visit 40 years. The wafting of *mole*—there are seven classics here—from doorways lays bare both an unhappy history of conquest and an indomitable vitality of indigenous spirit. The blinding gilt of Santo Domingo Church exists mere miles from mezcal masters distilling in clay vessels the pure elixir of native agave. There's a bounteous larder of jet-black beans, a rainbow of heirloom corn, smoky dried chiles in dozens of colors and sizes, pungent herbs and flowers from dulcet to bitter, earthy wild mushrooms, and fresh-ground cacao beans. And, in Oaxaca, there's a hard-won collective wisdom of how to use it all."

Rick Bayless

## **Criollo Tomato, Tlayuda**

Zapotec pleated (and other heirloom) tomatoes, crispy wood-grilled Oaxacan tortilla, chintextle (Oaxacan pasilla, roasted garlic), sweet-spicy tomato jam, tender tripe "bacon," house-made queso fresco, young amaranth greens, pipicha

*Domaine Du Gros Noré, Bandol Rosé, Côtes de Provence, France 2016*

## **Local Egg, Crema de Garbanzo**

Luscious garbanzo crema with spearmint and toasted onion, farm egg, "piedrazo" croutons, spicy Oaxacan oil drizzle

*J.L. Chave Sélection, Saint-Joseph Blanc, "Circa," Rhône Valley, France 2015*

## **Bacon, Mariscos, Mole Verde**

Braised Gunthorp slab bacon, fruits of the sea (Hudson Canyon scallops, Baja mussels, Alaskan king crab), herby Oaxacan green mole (tomatillo, jalapeño, corn masa, herbs), porky heirloom white beans, fresh garnishes

*Dr. Bürklin-Wolf, Riesling, "Ruppertsberger Hoheburg," P.C., Pfalz, Germany 2015*

## **Rabbit, Mole Amarillo, Camote Tamal, Squash Blossom**

Red chile rabbit barbacoa (with aromatic avocado leaves), slow-cooked rabbit saddle, Oaxacan yellow mole (guajillo and pulla chiles, roasted tomato, herby pityona), white sweet potato tamal, local squash blossoms

*Lang & Reed Wine Company, Cabernet Franc, "Two-Fourteen," Napa Valley, California 2013*

## **Elk, Mole Chichilo**

Hawks Hill elk strip loin, earthy chichilo mole (3 dried chiles, almonds, raisins, fragrant spices), limey yellow chile rajas, black bean chochoyotes, grilled green bean crema

*La Poderina, Brunello di Montalcino, Tuscany, Italy 2011*

## **Pechuga**

Bright-red apricot sorbet, local fruits of the season, orange ates tossed in pechuga mezcal, sour tepache jewels, pechuga mezcal droplets

*Cave Spring, Riesling Icewine, VQA, Niagara Peninsula, Ontario, Canada 2014*

## **"Tamal" de Tamala**

Steamed cake of Oaxacan tamala pumpkin, fresh-ground corn masa and raw sugar; chocolate sauce of house-ground Tabasco cacao, rosita de cacao ice cream, spiced gelatinas, dark chocolate teja

*Fèlsina, Vin Santo del Chianti Classico, Tuscany, Italy 2005*

Oaxaca Tasting, \$120; Wine pairings, \$90

### **Tasting of Oaxacan Artisan Mezcales \$25**

*Del Maguey Chichicapa* classic espadin agave. Fruit & terracotta, light smoke  
*Real Minero Barril* wild-foraged barril agave distilled in clay. Citrus peel, creamy sweet mint  
*Fidencio Pechuga* triple-distilled with red plantain, apple, and chicken. Basil, lemon, sea salt, plum

**TOPOLOBAMPO** | 445 N Clark | Chicago

**RICK & DEANN BAYLESS** proprietors | **ANDRES PADILLA** chef de cuisine | **SUZANNE IMAZ** pastry chef

**JILL GUBESCH** wine director/sommelier | **JEFF KANE WITZIG** manager

**RUDY QUEZADA** sous chef | **ZACH STEEN** sous chef | **JENNIFER MELENDREZ** pastry sous chef | **RISHI KUMAR** sous chef

**WHITNEY BURKE** general manager | **MELANIE BARROWS** assistant general manager

## SEAFOOD TO SHARE

**Oysters** Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa & fresh-cut limes. Ask your server about today's selection. Half dozen, 18. One dozen, 36.

**Grand Seafood Platter** One dozen oysters & their accompaniments, classic ceviche & tropical fresh tuna coctel. 60  
**Trio, Trio, Trio** A sampling of Classic Ceviche, Shrimp & Scallop en Ceviche Verde & Tropical Fresh Tuna Coctel. 28  
**Scallop-Shrimp Aguachile** Sashimi-grade Hudson Canyon scallops, Florida pink shrimp, local melon pico de gallo, spicy-smoky aguachile broth (lime, orange, morita chile), marigold. 32

## SEASONAL TASTING

**Roasted Local Goodness, Green Salsa Macha** Smoked cauliflower (purple, romanesco), grilled rooftop pak choy, creamy preserved green almond, green salsa macha (serrano chile, roasted garlic, almond, preserved sour orange, Baja olive oil), dwarf basil

*J.L. Chave Sélection, Saint-Joseph Blanc,  
"Circa," Rhône Valley, France 2015*

**Tongue Taco** Just-baked heirloom corn tortilla, tongue two ways (crispy braised, black pepper cured), smoky molcajete salsa (roasted serrano, charred tomato, sweet garlic), lime-cured cactus, fried capers, creamy foie gras

*Lang & Reed Wine Co., Cabernet Franc,  
"Two-Fourteen," Napa Valley, California 2013*

**Soft Shell Crab, Al Pastor Flavors** Crispy soft shell crab, classic "al pastor" adobo (red chile, roasted garlic, sweet spices, fruit vinegar), roasted pineapple-tomatillo salsa, hint of achiote

*Sean Thackrey & Co., "Pleiades XXV" Old Vines,  
Sebastapol, California NV*

**Cochinita Pibil** Slow-cooked Gunthorp suckling pig (achiote, banana leaf), smoked Valladolid-style longaniza sausage, pickled red onion, runner beans, radish, habanero, cilantro

*La Rioja Alta, "Viña Ardanza" Reserva,  
Rioja, Spain 2008*

**Peaches, Hazelnuts, Blackberries** Hazelnut dacquoise cake, buttermilk-white chocolate and blackberry fillings, jamaica-poached peaches, peach-lime sorbet, blackberries

*Alpha Estate, Late Harvest, "Omega,"  
Amyndeon, Florina, Greece 2013*

Seasonal Tasting, \$90, Wine pairings \$55

## CLASSIC TASTING

**Sopa Azteca** Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, cultured cream, masa crisp  
*Domaine Du Petit Métris, "Les Fougeraies" Savennières,  
Loire Valley, France 2014*

**King Salmon, Heirloom Tomato, Local Leeks** Warm salad of lightly cooked Pacific King salmon, guajillo-arbol salsa (macadamia, peanut, roasted garlic), Tocayo-braised leeks, local heirloom tomato, Bayless Garden ruby streaks

*Dom. Vincent Dureuil-Janthial Rully,  
1er Cru "Le Meix Cadot" Côte Chalonnaise, France 2014*

**Eggplant-Mushroom Chilaquiles** Chilaquiles of angel hair heirloom tortillas, local eggplant 2 ways, porcini mushrooms, black tepary beans, roasted tomatillo-morita chile salsa, crema, our exclusive Bola Roja aged goat cheese

*Château de Pierreux, Brouilly, La Réserve du Château,  
Beaujolais, France 2011*

**Carne Asada** Wood-grilled Imperial Wagyu, inky mole negro (chilhuacle chiles and 28 other ingredients), smooth black beans with avocado leaf, rooftop long beans, crispy maitake mushrooms  
Add pan-seared foie gras \$15 supplement

*Remo Farina, Amarone della Valpolicella Classico,  
Veneto, Italy 2013*

**Crepas con Cajeta** Crispy crepes, Michigan raspberries, house-made cajeta, Xoco chocolate sorbet, chocolate crumble, jamaica-guajillo gelatinas

*Warre's, "Otima" 10-yr Tawny,  
Douro Valley, Portugal NV*

OR

**Piñata Dulce** Crispy meringue, tart cherry and lychee sorbet, lemon verbena ice cream, lemon cookie, black cherry sauce, grajeas, lemon verbena crema

*Alpha Estate, Late Harvest, "Omega"  
Amyndeon, Florina, Greece 2013*

Classic Tasting, \$90, Wine pairings, \$60

*Have a lighter appetite? Your server will help create your perfect meal.*

We proudly serve handmade tortillas featuring organic heirloom corn from Mexico. Our goal is to serve you fish from sustainable fisheries and seasonal sustainably raised vegetables, meat and poultry. We support local, artisan farmers.

Please alert your server to any allergies.