

REGIONAL MEXICAN ICONS

BAJA NORTE

Ceviche Seco Sea of Cortez hiramasa yellowtail, Venus clams & uni; lime, chiltepin, yuzu mayo, crispy tostadas, salad burnet.
Chef Zach Steen

***Ployez-Jacquemart, "Extra Quality Brut" Champagne, France NV
Clande, 100% Sotol Joven- Dasyllirion Wheeleri- Madera, Chihuahua***

OAXACA

Mushrooms, Yellow Mole Huitlacoche (inky corn mushroom) custard, prince trumpet mushrooms and cordyceps, yellow mole infused with ginger and herby hoja santa, fiddlehead ferns, black mint.
Chef Meagan O'Connor

***Massolino, Barbera d'Alba, Serralunga d'Alba, Piedmont, Italy 2017
Real Minero, Barril- Agave: Barril- Santa Catarina Minas, Oaxaca***

MEXICO CITY

Tacos al Pastor Thin-cut, charcoal-seared pork (red chile-achiote marinade), charred pineapple, smoky salsa, Mexican lime, cilantro tortilla.
Chef Zach Steen

***Argiolas, "Senes Riserva" Cannonau di Sardegna, Sardinia, Italy 2014
Lalocura, Tobalá- Agave: Tobalá- Santa Catarina Minas, Oaxaca***

YUCATÁN

Black Cod Macum Achiote-marinated black cod roasted in banana leaves, xcatic chile rajas, pickled ramps, habanero salsa.
Chef Meagan O'Connor

***López de Heredia, "Viña Bosconia Reserva" Rioja, Spain 2006
Derrumbes, Tamaulipas- Agave: Montana, Funkiana, Univittata, Americana- San Carlos, Tamaulipas***

GUADALAJARA

Carne en Su Jugo Wagyu short rib, Gunthorp bacon, tangy ancho broth, Santa Maria pequeña beans, charred avocado, pulla chile salsa.
Chef Matt Miller

***Luigi Pira, "Barolo Serralunga" Piedmont, Italy 2014
5 Sentidos, Sierra Negra- Agave: Sierra Negra- Santa Catarina Albarradas, Oaxaca***

PUEBLA

Rajas con Crema Caramelized onion-apple cake, roasted poblano ice cream, homemade crema, candied poblano & sweet onion.
Chef Jennifer Melendrez

***Famille Perrin, Muscat Beaumes de Venise, Rhône Valley, France 2014
Ancho Reyes Verde- Puebla City, Puebla***

TAMAULIPAS

Cajeta, Figs, Pecans Cajeta tart with fig-agave jam and black raspberry, caramelized pecan butter, bittersweet chocolate sorbet, toasted meringue.
Chef Elissa Narow

***Yalumba, "Antique Tawny," Barossa Valley, Australia NV
Fortaleza Reposado- Agave: Blue Weber, aged for 7 months in oak barrels- Tequila, Jalisco***

Mexican Icons Tasting, \$140; Wine pairings, \$80; Agave spirits pairings, \$75

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors

ANDRES PADILLA culinary director | ZACH STEEN chef de cuisine | ELISSA NAROW pastry chef

JILL GUBESCH wine director | JEFF KANE WITZIG manager | ASHLEY TRANQUILL wine coordinator

MEAGAN O'CONNOR sous chef | JENNIFER MELENDREZ pastry sous chef | MATT MILLER sous chef

LANIE BAYLESS SULLIVAN spirits director | WHITNEY BURKE general manager | MELANIE BARROWS asst. general manager

SEAFOOD TO SHARE

Grand Seafood Platter One dozen oysters & their accompaniments, classic ceviche & tuna tropical. 60
Trio, Trio, Trio A sampling of Classic Ceviche, Shrimp & Scallop en Ceviche Verde & Tuna Ceviche Tropical. 28
Topolo Oyster Salsa campechana (roasted tomato, epazote, habanero, sour orange), Snake River white sturgeon caviar. 6

Jacquart, Brut Mosaïque, Reims, Champagne, France NV 20/81

SPRING

Huevos Motuleños Homemade suckling pig ham, peas 3 ways, roasted tomatoes with fresh chile, sweet golden plantain, black beans, shaved cured egg yolk, toasted tortilla

Bodegas Los Bermejós, Listán Rosado, Lanzarote, Canary Islands, Spain 2018

Halibut, Ramp Mojo Pan-roasted Alaskan halibut, local ramps slow-simmered in Baja olive oil, crushed Nichols Farms potatoes, roasted golden baby beets, charred breakfast radishes,, roasted poblanos

Famille Perrin, "Les Sinards" Châteauneuf-du-Pape, Rhône Valley, France 2015

Gordita Inflada Puffed heirloom corn masa tortilla filled with aged goat cheese crema, pasilla chile sauce, roasted morels, braised nettles, white asparagus two ways, micro verdolagas

Argiolas, "Senes Riserva" Cannonau Di Sardegna, Sardinia, Italy 2014

Rabbit, Sweetbreads, Oaxacan Estofado

Almendrado Roasted Dubbel Farm rabbit, crispy veal sweetbreads, estofado (roasted tomato, almonds, sesame, dried fruit, herbs), fava beans, olive-cured green almonds, pickled jalapeños, caper leaves

Ànima Negra, "Àn" Vino de la Tierra, Mallorca, Spain 2016

Rhubarb, Meyer Lemon, Yogurt Cake Moist yogurt-rhubarb cake, poached rhubarb (mezcal, black pepper), Meyer lemon sorbet, pistachio-amaranth crunch, pistachio-mint yogurt crema

Domaine des Baumard, "Clos de Ste. Catherine" Coteaux du Layon, Loire Valley, France 2011

Seasonal Tasting, \$95, Wine pairings \$55

TOPOLO CLASSICS

Sopa Azteca Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, cultured cream, masa crisp

Adega Eidos, "Eidos De Padriñan" Albariño, Val do Salnés, Rías Baixas, Galicia, Spain 2017

Salmon, Green Pipián Ora King salmon, green sesame pipián (tomatillos, serranos, epazote), shaved local turnips, grilled asparagus, crispy skin, black sesame drizzle

Vie Di Romans, "Dessimis" Pinot Grigio, Friuli Isonzo, Italy 2016

Fideos al Ajillo Toasted Mexican vermicelli, creamy green garlic sauce with smoky chipotle chile, plancha-charred shrimp, chicharrón

Umani Ronchi, "Cúmaro" Rosso Conero Riserva, Marche, Italy 2013

Carne Asada, Black Mole Imperial Wagyu beef ribeye, inky mole negro (chilhuacle chiles and 28 other ingredients), fermented black beans, ayocote beans, roasted maitake mushrooms, leeks two ways, toasted avocado leaf dust

Add pan-seared foie gras \$15 supplement

Remo Farina, Amarone della Valpolicella Classico, Veneto, Italy 2015

Crepas con Cajeta Warm crepa with filling of white chocolate, ginger & cream cheese, fresh red Johndale Farms strawberries, sweet-sour green strawberries, jamaica squiggles, Miaou (Belgian ale) ice cream

Domaine des Baumard, "Clos de Ste. Catherine" Coteaux du Layon, Loire Valley, France 2011

OR

Piñata Dulce Crispy meringue "piñata" filled with flavors of preserved blueberries: blueberry sorbet, blueberry jam ice cream, blueberries (frosty, pickled, freeze-dried), honey Manilla mangos, crimson sauce of Oriana's aronia berries. Lemon cookie, festive sprinkles

Domaine des Baumard, "Clos de Ste. Catherine" Coteaux du Layon, Loire Valley, France 2011

Classic Tasting, \$110, Wine pairings, \$60

Reserve Flight-Rare Production \$50

Mezcalero No. 20 (Arroqueño—Solo de Vega, Oaxaca)
Wahaka "Vino de Mezcal" Cupreata Guerrero (Tetitlán de la Lima, Guerrero)
Mezcalosfera de Mezcaloteca (Ensamble--Miahuatlán, Oaxaca)

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.