

# Topolobampo

LUNCH MENU | DISHES WE CRAVE

## 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*

### 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*

### 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*

### 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*

FOUR COURSES | 49  
WINE PAIRINGS | 41

## APPETIZERS TO SHARE

### CLASSIC FRONTERA GUACAMOLE | 9.75

Mashed Michoacán avocados, cilantro, lime, green chile, tomato.  
Just-made tortilla chips.

### OYSTERS | 6 FOR 18, 12 FOR 36

Shucked to order, chipotle salsa negra, tomatillo-habanero "miñoneta," limes.

### SEAFOOD PLATTER | 60

Dozen oysters, traditional accompaniments, classic ceviche, tropical tuna cocktail

### CEVICHE TRIO | 24

#### FULL PORTIONS OF ANY ONE CEVICHE | 16

- **classic ceviche:** Hawaiian albacore, lime, tomato, olives, cilantro
- **shrimp & scallops ceviche verde:** creamy herb-green ceviche of Florida pink shrimp and scallops
- **tuna tropical ceviche:** lightly smoked yellowfin tuna, fresh Mexican mango, spicy salsa roja (tomato, chipotle chile, garlic, lime, agave nectar), jícama, Michoacán avocado, cilantro

## MORE STARTERS

### SOPA AZTECA | 10.50

Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm Jack cheese, crema, masa crisp.

### FIDEOS AL AJILLO | 13

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

### CLASSIC SALAD | 10.50

Bayless greens, walnut oil, lime, toasted walnuts, chile threads.

### TACOS AL PASTOR | 13

Thin-cut, charcoal-seared pork (red chile-achiote marinade), charred pineapple, smoky salsa, Mexican lime, cilantro tortilla.

## MAIN COURSES

### TINGA TOSTADAS | 18

Grill-roasted Gunthorp chicken breast in tinga poblana (roasted tomatoes, smoky-spicy chipotle, caramelized onions), homemade fresh cheese crispy chorizo & crema, plus traditional fresh garnishes to build your own experience.

### CHILAQUILES | 17

Crispy tortillas, Oaxacan pasilla-tomatillo salsa, roasted seasonal vegetables, frizzled egg, house-made crema & queso fresco, avocado & frisée salad.

Add smoked chicken \$3

### WOOD-GRILLED QUESADILLAS | 18

Wheat-flour tortilla, salsas, Bayless Garden greens

Filling choices:

- huitlacoche, woodland mushrooms, corn, truffle oil, salsa negra.
- braised shortrib, spinach, charred tomato "salsa huevona"
- smoked Gunthorp pork loin, homemade chorizo, crispy bacon bits, poblano chile, mashed pinto beans.

### SALMON, GREEN PIPIÁN | 23

Crispy-skin Ora King salmon, green sesame pipián (tomatillos, serranos, epazote), shaved local turnip, grilled asparagus, black sesame drizzle

### SHRIMP, VERACRUZ FLAVORS | 22

Wood-grilled Florida pink shrimp, velvety sauce a la Veracruz (roasted tomato, olives, capers, white wine, roasted garlic, golden raisin), olive oil potatoes, caper leaf

### CARNE ASADA | 29.50

Choose your preparation:

- wood-grilled Creekstone ribeye, spicy salsa huevona, sweet corn tamal with homemade crema & fresh cheese, grilled knob onions
  - wood-grilled Creekstone ribeye, inky mole negro (chilhuacle chiles and 28 other ingredients), purple cauliflower crema, pasilla tamal "cous-cous", roasted vibrant cauliflower
- Add pan-seared foie gras \$15 Supplement

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors | ANDRES PADILLA culinary director | ZACH STEEN chef de cuisine

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

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

WHITNEY BURKE general manager | MELANIE BARROWS assistant general manager