

THE SOUL OF BAJA

TOSTADAS AT GUERRERENSE

Crispy corn tostada of uni 2 ways (slow-cooked with roasted tomato & capers, beautifully raw), Sinoloa blue shrimp, sea scallops, yellowfin tuna.

Chef Andres Padilla

Bodegas de Santo Tomás, "Blanca México" BC, Mexico 2016

Cruz de Fuego, Tepextate- Agave: Marmorata (Tepextate)- Santiago Matatlán, Oaxaca

FISH TACOS AT EL FENIX

Heirloom corn tortilla, crispy black cod, arbol chile salsa, Ensenada crema, Napa cabbage, limey white onion, cilantro.

Chef Matt Miller

Adobe Guadalupe, "Jardin Romántico" Unoaked Chardonnay, Valle de Guadalupe, BC, Mexico 2017

Rey Campero, Jabalí- Agave: Convallis (Jabali)- Candelaria Yegolé, Oaxaca

UNDER THE TREE AT CASA MAGONI

Grilled quail, güero chile salsa (charred güeros, lemon), artichoke with rosemary & olive oil, crostini of mushroom pâté.

Chef Meagan O'Connor

Bodegas Henri Lurton, "Le Chenin" Chenin Blanc, Valle de San Vicente, BC, Mexico 2018

Rey Campero, Sierra Negra- Agave: Agave Americana (Sierra Negra)- Candelaria Yegolé, Oaxaca

DECKMAN'S THE GARDEN AT EL MOGOR

Roasted small eggplant, salsa macha (3 chiles, sesame, peanuts, hazelnuts), black garlic, rancho crema, roasted cherry tomatoes, Bayless Garden herbs.

Chef Zach Steen

Adobe Guadalupe, "Miguel" Valle de Guadalupe, BC, Mexico 2016

Sotol La Higuera, Wheeleri- Agave: Dasylyrion (Wheeleri)- Aldama, Chihuahua

AROUND THE FIRE AT FINCA ALTOZANO

Wood-grilled dry-aged McCormack Ranch lamb loin, red chile-braised Kilgus lamb shoulder, mustard greens, mustard flowers, crispy red chile masa cracker.

Chef Matt Miller

Villa Montefiori, "Paoloni" Nebbiolo, Valle de Guadalupe, BC, Mexico 2013

Nuestra Soledad, Sta. Ma. Zoquitlán- Agave: Angustifolia (Espadín)- Santa Maria Zoquitlán, Oaxaca

BREAKFAST AT DOÑA ESTHELA

Corn cakes, grilled peaches, white wine sabayon, Bayless Garden honey, sal de Colima.

Chef Jennifer Melendrez

Château Les Justices, Sauternes, Graves, Bordeaux, France 2015

Wahaka, Reposado con Gusano- Agave: Angustifolia (Espadín), aged for 4-6 months in oak barrels- San Dionisio Ocoteppec, Oaxaca

WINE TASTING AT ADOBE GUADALUPE

Chocolate olive oil cake with fudgy filling, red wine sorbet, herby panko (rosemary, black pepper), ricotta panna cotta, candied black olives, red wine drizzle.

Chef Elissa Narow

Warre's, "Quinta Da Cavadinha" Vintage Porto, V.N. Gaia, Portugal 2001

Codigo 1530, Rosa- Agave: Tequiliana (Blue), aged for 1 month in uncharred Napa cabernet barrels- Amatitán, Jalisco

Baja Tasting, \$140; Wine pairings, \$85; Agave pairings, \$75

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors

ZACH STEEN chef de cuisine | ELISSA NAROW pastry chef

JILL GUBESCH wine director | VANESSA BUCIO manager | ASHLEY TRANQUILL wine coordinator

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

LANIE BAYLESS SULLIVAN spirits director | LESLIE LAMONT 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

Delamotte Brut, Reims, Champagne, France NV 26/87

SUMMER

Topolo Esquites Corn five ways (fresh local sweet corn, crispy pozole, freeze-dried, popcorn, charred baby corn), limey mayo, añejo cheese, rich corn broth, epazote.

Tyrell's Wines, Single Vineyard "HVD" Semillon, Hunter Valley, New South Wales, Australia 2013

Alipus Destilado en Barro, San Miguel Sola— Agave: Angustifolia (Espadín) & Americana (Arroqueño) Sola de Vega, Oaxaca

Verduras Borrachas Charred Romanesco & purple cauliflower, creamy sunchoke, buttery wild chanterelles, salsa borracha (Oaxacan pasilla chile, roasted garlic, mezcal, porcini), our exclusive aged goat cheese from Prairie Fruits Farm.

François et Julien Pinon, "Silex Noir" Vouvray, Loire Valley, France 2017

Derrumbes, Durango— Agave: Durangensis (Cenizo) Nombre de Dios, Durango

Sea Scallop "Poc Chuc" Hudson Canyon sea scallops (sour orange & habanero marinade), charred tomatoes & avocado, ember roasted onions, rooftop pak choi, black bean-habanero sauce.

Benanti, "Contrada Monte Serra" Etna Rosso, Sicily, Italy 2016

Wahaka, Reposado con Gusano Agave: Angustifolia (Espadín), aged for 4-6 months in oak barrels— San Dionisio Ocoteppec, Oaxaca

Rabbit, Sweetbreads, Tltonile Roasted Dubbel Farm rabbit, crispy sweetbreads, velvety tlatonile (sesame, peanuts, pumpkin seeds, guajillo chile), confit baby fennel, black sesame butter, amaranth greens.

Add shaved black truffle \$15 supplement

Domaine Les Pallières, "Terrasse du Diable" Gigondas, Rhône Valley, France 2015

Vago, Elote— Agave: Angustifolia (Espadín), triple distilled with roasted corn Candelaria Yegolé, Oaxaca

Concord Grapes, Pecans, Soured Cream

Bayless Garden concord grape frozen mousse, Klug Farm fresh grapes (infused with homemade plum-red wine vinegar), grape "noodles," pecan polvorones, whipped sour cream.

Dashe Cellars, LH Zinfandel, Dry Creek Valley, Sonoma County, California 2014

Siete Misterios, Doba Yej— Agave: Angustifolia (Espadín)— Santiago Matatlán, Oaxaca

Seasonal Tasting, \$95, Wine pairings \$65
Agave pairings, \$40

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

Bründlmayer, "Kamptaler Terrassen" Grüner Veltliner, Kamptal, Austria 2017

Don Mateo, Pechuga— Agave: Cenizo Pino Bonito, Michoacán

Fideos de Flores Toasted fideo noodles, buttery Alaskan king crab, squash blossom crema, roasted poblano, carpaccio of local patty pan, squash blossom ribbons.

Hanzell Vineyards, Chardonnay,

Sonoma Valley, Sonoma County, California 2014

Wahaka, Tepeztate— Agave: Marmorata (Tepeztate) San Dionisio Ocoteppec, Oaxaca

Salmon, Herbs, Pipián Slow-cooked Ora King salmon, green pipián (almond, serrano chile, tomatillo, bay, tomato leaves, nasturtium, epazote, watercress), mezcal-seared radishes, "Russian blue" potatoes, Bayless garden herb salad.

Domaine Bénédicte & Stéphane Tissot, "Arbois D.D." Jura, France 2018

Real Minero, Barril— Agave: Karwinskii (Barril) Santa Catarina Minas, Oaxaca

Carne Asada, Black Mole 60 day dry-aged LaPryor Farms beef ribeye, inky mole negro (chilhuacle chiles and 28 other ingredients), fermented black beans, ayocote beans, roasted maitake mushrooms, rooftop long beans, toasted avocado leaf dust, beef tendon chicharrón.

Add pan-seared foie gras \$15 supplement

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

Mezcales de Leyenda, Durango— Agave: Durangensis (Cenizo)-Nombre de Dios, Durango

Crepas con Cajeta Crispy crepes drizzled with cajeta (housemade goat's milk caramel), local ground cherry-tomatillo preserves, tequila-spiked apples, orange-buttermilk ice cream.

Seifried, "Sweet Agnes" LH Riesling, Nelson, New Zealand 2016

Vago, Elote— Agave: Angustifolia (Espadín), triple distilled with roasted corn Candelaria Yegolé, Oaxaca

OR

Piñata Dulce Crispy meringue "piñata" with flavors of street food: sweet corn ice cream, queso fresco ice cream, raspberry guajillo sorbet, chamoy sauce, mezcal-tajin infused pineapple, mango & jicama, whipped sour crema.

Cascinetta Vietti, Moscato D'Asti, Piedmont, Italy 2018

Paranubes Aguardiente de Caña Sierra Mazateca, Oaxaca

Classic Tasting, \$110, Wine pairings, \$65
Agave pairings, \$50

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.