

Topolobampo

LUNCH MENU | DISHES WE CRAVE

THE SOUL OF BAJA

TOSTADAS AT GUERRERENSE

Crispy corn tostada of uni 2 ways (slow-cooked with roasted tomato & capers, beautifully raw), sea scallops, yellowfin tuna. -Chef Andres Padilla
Bodegas de Santo Tomás, "Blanco México" Baja California, Mexico 2016

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
Casa Magoni, Merlot/Malbec, Valle de Guadalupe, Baja California, Mexico 2016

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
Adobe Guadalupe, "Miguel" Valle de Guadalupe, Baja California, Mexico 2016

WINE TASTING AT ADOBE GUADALUPE

Chocolate olive oil cake with fudgy filling, red wine sorbet, herby panko (rosemary, black pepper), ricotta panna, candied black olives, red wine drizzle. -Chef Elissa Narow
Seifried, "Sweet Agnes" LH Riesling, Nelson, New Zealand 2016

FOUR COURSES | 49
WINE PAIRINGS | 36

APPETIZERS TO SHARE

CLASSIC FRONTERA GUACAMOLE | 9.75

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

OYSTERS | 6 FOR 22, 12 FOR 42

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

SEAFOOD PLATTER | 60

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

CEVICHE TRIO | 25

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 DE FLORES | 13

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

CLASSIC SALAD | 10.50

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

BAJA FISH TACO | 13

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

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

SALMON, HERBS, PIPIÁN | 23

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.

SEA SCALLOP "POC CHUC" | 25

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

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 60 day dry-aged LaPryor farms beef ribeye, inky mole negro (chilhuacle chiles and 28 other ingredients), braised quelites, grilled snap peas, queso añejo dusted beef chicharrón
- Add pan-seared foie gras \$15 Supplement

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors | ZACH STEEN chef de cuisine

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

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

LESLIE LAMONT general manager | LANIE BAYLESS SULLIVAN spirits director