

topolobampo

LUNCH

DESSERTS

COCONUT PEARLS | 9

Coconut pearls, local Klug Farm herby cherry salsa (cherries, tomatillo, mint, cilantro), mango sorbet

CREPAS CON CAJETA | 9

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

CONCORD GRAPES, PECANS, SOURED CREAM | 9

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

CAJETA BROWNIE SUNDAE | 9

Two scoops of seasonal ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue

COFFEE. ORGANIC TEA. HOUSE-GROUND CHOCOLATE

LA PERLA DE OAXACA FROM INTELLIGENTSIA COFFEE | 2.50

Direct Trade Mexican beans that deliver a full mouth feel and a deep rich sweetness with notes of raisins, pear and candied oranges.

PRESS POT "COFFEE WITH A CAUSE" | 4.75

100% organic Direct Trade beans from Columbia. "Tres Santos" is a custom-built blend from small farms in the Cacao region. These lots combined are complex and exhibit flavors of baked orange, vanilla and red grape.

CAFÉ DE OLLA | 3.75

Sweet coffee, spiced, fruity

RISHI ORGANIC TEA | 4.75

Ask your server for our offerings

ESPRESSO/CAPPUCCINO

Intelligentsia Black Cat espresso

- Single 3
- Double 4
- Cappuccino (double) 4.50

FROTHY MEXICAN HOT CHOCOLATE | 5

House-ground Mexican chocolate, steamed with hot milk

CHOCOLATE CAPPUCCINO | 5.50

Intelligentsia Black Cat espresso, house-ground chocolate steamed with hot milk

CAFÉ TACUBA | 11

Milagro blanco tequila, Kahlúa, fresh-brewed Intelligentsia Black Cat espresso and half-and-half, shaken over ice tableside.

ELISSA NAROW | PASTRY CHEF
JENNIFER MELENDREZ | SOUS CHEF