Shake off the cold and settle in for a refreshing burst of Topolo Sunshine. Tonight's menu spotlights the uniquely crafted, classic flavors of Topolobampo. We warmly offer you this special opportunity with generous-spired Mexican hospitality.

Our handpicked wine and agave spirits pairings are optional, but always recommended.

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

**WINE:** Bernhard Ott, Grüner Veltliner, Fass 4, Wagrain, Austria 2017

**AGAVE:** Don Mateo Pechuga, Cenizo, Village: Pino Bonito, Michoacán

**SALMÓN, PIPIÁN DE PISTACHE**
Crispy-skin Ora King salmon, herby pistachio pipián, caramelized endive, creamy-savory chickpeas, tequila-infused trout roe.

**WINE:** Domaine Albert Morot, Beaune Teurons 1er Cru, Burgundy, France 2017

**AGAVE:** La Venenosa Costa Agaves, Rhodecantha (Amarillo), Angustifolia (Chico Aguirar)

**CARNE, DE RES AÑEJADO, MOLE NEGRO**
Wood-grilled 60-day dry-aged LaPryor Farms beef ribeye and braised short rib, black mole (chilhuacle chiles and 29 other ingredients), eggplant, huitlacoche beef tendon chicharron

**WINE:** Robert Biale Vineyards, Zinfandel, Black Chicken, Napa Valley, California 2017

**AGAVE:** Mezcales de Leyenda, Durango Village: San Agustin Amateng, Oaxaca

**CREPAS CON CAJETA**
Delicate cinnamon crepas, wood oven-roasted pineapple (black pepper, allspice, dark rum), homemade goats milk caramel (cajeta), goat cheese ice cream, white chocolate & oat crumble.

**WINE:** Maculan, Dindarella, Breganze, Veneto, Italy 2018

**AGAVE:** Del Maguey, Crema de Mezcal

Agave: Agustafolia (Espadin), with a hint of agave nectar

Village: San Luis del Rio, Oaxaca

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**Topolo Sunshine 4 course $75**  **Wine pairings $40**  **Agave pairings $35**