

topolobampo

LUNCH MENU

WINTER BEACH VACATION

TIJUANA, BAJA CALIFORNIA NORTE | AGUACHILE ESTILO MARISCOS RUBÉN

Baja kanpachi (yellowtail) and geoduck clam, cucumber, red onion, finger lime, Monterey Bay dulce seaweed, spicy-tangy broth of clam juice, lime, soy, Worcestershire & chiltepin. Chef Matt Miller
Casa de Piedra, Espuma de Piedra, Blanc de Noirs, Valle de Guadalupe, B.C. Mexico NV

PUERTO, ESCONDIDO | OAXACA MOLE AMARILLO

Yellow mole "flan," poached lobster, Maine uni, buttery yellow mole with herby hoja santa, charred fennel, sautéed maitake mushrooms. Chef Zach Steen
Santo Winery, Assyrτικο, Santorini, Greece 2018

TEPIC, NAYARIT | PULPO AL CASCABEL

Brown butter-seared octopus, cascabel chile sauce, charred chayote mash, winter vegetables with Huichol hot sauce, dried shrimp crunch. Chef Rishi Kumar
Henschke, Henry's Seven Barossa, Australia 2016

TAPACHULA, CHIAPAS | TORTA CHIAPANECA

Tender layers of pumpkin seed-almond meringue "cake" and espresso buttercream, guanabana punch ice cream, dragon fruit squiggles, fresh rambutan, sauce. Chef Elissa Narow
Churton, LH Petit Manseng, Marlborough, New Zealand 2016

FOUR COURSES | 49

WINE PAIRINGS | 43

APPETIZERS TO SHARE

CLASSIC FRONTERA GUACAMOLE | 10

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:** yellowfin tuna, fresh Mexican papaya, spicy salsa roja (tomato, chipotle chile, garlic, lime, agave nectar), jicama, Michoacán avocado, cilantro.

MORE STARTERS

SOPA AZTECA | 11

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

TINGA TOSTADAS | 14

Grill-roasted Gunthorp chicken breast in tinga poblana (roasted tomatoes, smoky-spicy chipotle, caramelized onions), homemade queso fresco crispy chorizo & crema.

Add Bayless Garden Greens \$4

CLASSIC SALAD | 10

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

TACO DE PUERCO | 10

Just-made blue corn tortilla, crispy pork belly, braised & crispy chicharrón, grilled nopales, roasted garlic salsa verde, homemade queso fresco.

MAIN COURSES

CHILAQUILES | 15

Crispy tortillas, Oaxacan pasilla-tomatillo salsa, roasted seasonal vegetables, frizzled egg, house-made crema & homemade queso fresco, avocado & Bayless Garden greens.
Add smoked chicken \$5

WOOD-GRILLED QUESADILLAS | 18

Wheat-flour tortilla, salsas, Bayless Garden greens
Filling choices:

- Huitlacoche, woodland mushrooms, corn, salsa negra.
- Braised short rib, charred tomato "salsa huevona".
- Smoked Gunthorp pork loin, homemade chorizo, crispy bacon bits, poblano chile, mashed pinto beans.

SALMÓN, PIPIÁN DE PISTACHE | 24

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

CARNE ASADA | 30

Choose your preparation:

- Wood-grilled Creekstone farms ribeye, spicy salsa huevona, sweet corn tamal with homemade crema & queso fresco, grilled knob onions.
- Wood-grilled Creekstone farms ribeye, inky mole negro (chilhuacle chiles and 28 other ingredients), eggplant, smoky chayote, beef tendon 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 | TIANA WASHINGTON assistant general manager | LANIE BAYLESS SULLIVAN spirits director