

# topolobampo

LUNCH

## DESSERTS

### COCONUT PEARLS | 10

Creamy coconut pearls, blood orange-guajillo sorbet, citrus salsa (mineolas, blood orange, ruby grapefruit).

### CREPAS CON CAJETA | 9

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.

### ZAPOTE NEGRO, PERSIMO | 10

Black zapote pudding cake, persimmon-blood orange sorbet, black & orange sauces, toasted nut crumble, chile-dusted meringue.

### 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.

### FRENCH PRESS CACAO | 4.75

Mexican-grown "fermentado" cacao—toasted, ground into nibs and brewed in a press pot. Beautifully aromatic and rich on the palate, no added sugar. A time-honored preparation that is the perfect end to a meal.

### 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**