

TOPOLO WINTER BEACH VACATION

TOPOLOBAMPO, SINALOA

Yellowtail Aguachile Baja hiramasa yellowtail, Baja uni, spicy Beck Grove citrus, avocado, pitahaya (dragon fruit), cucumber, finger lime.
Chef Matt Miller

Bernhard Ott, "Fass 4" Grüner Veltliner, Wagram, Austria 2016
Coyote Sotol Chihuahua- Agave: Dasyilirion Wheeleri- Aldama, Chihuahua

PUERTO ESCONDIDO, OAXACA

Mussels, Bacon, Green Mole Ensenada mussels, Gunthorp bacon, corn masa "noodles," calabacitas, oyster-infused Oaxacan green mole (tomatillo, serrano chile, corn masa, 4 herbs).
Chef Matt Miller

Accendo Cellars, Sauvignon Blanc, Napa Valley, California 2016
Real Minero Pechuga- Agave: Espadín, triple distilled with fruits and chicken- Santa Catarina Minas, Oaxaca

ENSENADA, BAJA CALIFORNIA NORTE

Tongue Taco Fresh-made blue corn tortilla, tongue two ways (crispy, cured), black olive-pasilla compote, foie gras crema, añejo cheese.
Chef Meagan O'Connor

Domaine Paul Jaboulet Aîné, "Domaine de Thalabert" Crozes-Hermitage, Rhône Valley, France 2016
Banhez Tepeztate- Agave: Tepeztate- San Agustín Amagengo, Oaxaca

VERACRUZ

Lobster, Chipotles Grilled Maine lobster, enchipotlada salsa (chipotle chiles, piloncillo, roasted garlic), winter spinach with sesame & morita chiles, bone marrow-roasted potatoes.
Chef Zach Steen

Domaine Bénédicte & Stéphane Tissot, "Arbois D.D." Jura, France 2017
Fortaleza Still Strength- Agave: Blue Weber- Tequila, Jalisco

CELESTÚN, YUCATAN

Scallop, Traditional Black Recado Seared Hudson Canyon sea scallop, delicata squash stuffed with scallop "relleno negro," sauce of recado negro seasoning paste (charred chiles, garlic, spices, tomato, black beans), charred lima beans, black mint.
Chef Meagan O'Connor

Ritme Cellar, "Plaer" Priorat, Spain 2015
Del Maguey Chichicapa- Agave: Espadín- San Balthazar Chichicapa, Oaxaca

TAPACHULA, CHIAPAS

Tascalate Tascalate sorbet (cacao, achiote, toasted tortilla, milk), candied cacao nibs and torched corn masa tuile, achiote gelatinas.
Chef Jennifer Melendrez

Niepoort Colheita, Douro Valley, Portugal 2004
Tequila Ocho Reposado- Agave: Blue Weber- Arandas, Jalisco

FRONTERA, TABASCO

Tamarind, Chocolate Tamarind-date cake, chocolate-tamarind ganache, guava sorbet, mamey panna cotta, caramelized pineapple, chocolate pozol.
Chef Elissa Narow

Maculan, "Torcolato" Breganze, Veneto, Italy 2013
Vago Elote- Agave: Espadín, triple distilled with toasted corn- Candelaria Yegolé, Oaxaca

Winter Beach Vacation Menu Tasting, \$140; Wine pairings, \$90; Agave spirits pairings, \$75

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors

ANDRES PADILLA culinary director | ZACH STEEN chef de cuisine | ELISSA NAROW pastry chef

JILL GUBESCH wine director | JEFF KANE WITZIG manager | ASHLEY TRANQUILL wine coordinator

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

LANIE BAYLESS SULLIVAN spirits coordinator | WHITNEY BURKE general manager | MELANIE BARROWS asst. general manager

SEAFOOD TO SHARE

Grand Seafood Platter One dozen oysters & their accompaniments, classic ceviche & tuna tropical. 60
Trio, Trio, Trio A sampling of Classic Ceviche, Shrimp & Scallop en Ceviche Verde & Tuna Ceviche Tropical. 28
Topolo Oyster Shigoku (Washington) oyster, salsa campechana (roasted tomato, epazote, habanero, sour orange), Snake River white sturgeon caviar. 6

Jacquart, Brut Mosaïque, Reims, Champagne, France NV 20/81

SEASON'S EMBRACE

Smoky Duck Ham, Flavors of Oaxaca

Homemade smoked duck ham, Oaxacan pasilla salsa with mezcal, inky black zapote, roasted fennel, winter citrus

Vie Di Romans, "Dessimis" Pinot Grigio, Friuli Isonzo, Italy 2016

Black Cod, Charred Pineapple Escabeche Pan-roasted Alaskan black cod, pineapple escabeche (homemade tepache vinegar, Baja olive oil, caramelized onions, charred pineapple, sweet spices), butter-braised parsnip, güero chile rajas

Hermann J. Weimer, Magdalena Vineyard, Riesling, Seneca Lake, Finger Lakes, NY 2016

Gordita Inflada Crispy puffed tortilla filled with inky corn mushroom (huitlacoche) & eggplant, garlicky wild mushrooms with epazote, chipotle-brown butter sauce, baby greens, sumac & dry goat cheese

Ritme Celler, "Plaer" Priorat, Spain 2015

Suckling Pig, Winter Mole Crispy-roasted Gunthorp Farm suckling pig belly and grilled loin, ancho-cascabel clemole (chestnut, pine nut, avocado leaf, sweet spices), creamy chestnut mash, vibrant cauliflower, black mint
Add shaved black truffle \$12 supplement

Tres Valles, "Kuwal" Tempranillo, Baja California, Mexico 2011

Meyer Lemon Carlota, Winter Citrus Creamy-tangy-sweet Meyer lemon Carlota with Buddha hand citrus (think "key lime" pie layered with classic Maria cookies), pomelo sorbet, ruby red grapefruit, candied pinenuts with rosemary, Baja olive oil

Weinlaubenhof Kracher, "Cuvée Beerenauslese" Burgenland, Austria 2017

Seasonal Tasting, \$95, Wine pairings \$65

THE CLASSICS

Sopa Azteca Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, cultured cream, masa crisp

Adega Eidos, "Eidos De Padriñan" Albariño, Val do Salnés, Rías Baixas, Galicia, Spain 2017

Salmon, Green Pipián Ora King salmon, green sesame pipián (tomatillos, serranos, epazote), local turnips two ways, crispy skin, black sesame drizzle

Domaine Blain, "Pierre Bleue" Côte de Brouilly, Beaujolais, France 2016

King Crab Fideos 3 fideos (traditional vermicelli, rutabaga threads, spaghetti squash) in creamy sauce of smoky morita chile & sweet potato, buttery king crab, three herbs

Domaine Bénédicte & Stéphane Tissot, "Arbois D.D." Jura, France 2017

Carne Asada, Shortrib, Black Mole Wood-grilled Imperial Wagyu beef ribeye and slow-cooked shortrib, inky mole negro (chiluaclé chiles and 28 other ingredients), creamy braise of black trumpet, wood ear & maitake mushrooms, mezcal-infused radish
Add pan-seared foie gras \$15 supplement

Remo Farina, Amarone della Valpolicella Classico, Veneto, Italy 2015

Crepas con Cajeta Crispy cinnamon crepas, homemade goat-milk caramel (cajeta), butter-roasted plantains, peanut miso ice cream with hazelnuts, Oriana's Asian pears

Ferrandes, Passito Di Pantelleria, Sicily, Italy 2012

OR

Piñata Dulce Crispy meringue "piñata" filled with toasted pecan ice cream, local goat cheese ice cream, blood orange sorbet, mandarin orange, blood orange zest, crispy rice, grajeas, crimson sauce of Oriana's aronia berries

Cascinetta Vietti, Moscato D'Asti, Piedmont, Italy 2018

Classic Tasting, \$110, Wine pairings, \$55

Reserve Flight-Rare Production \$50

Mezcalero No. 20 (Arroqueño—Solo de Vega, Oaxaca)
Wahaka "Vino de Mezcal" Cupreata Guerrero (Tetitlán de la Lima, Guerrero)
Mezcalosfera de Mezcaloteca (Ensamble--Miahuatlán, Oaxaca)

We proudly serve handmade tortillas featuring organic heirloom corn from Mexico. Our goal is to serve you fish from sustainable fisheries and seasonal sustainably raised vegetables, meat and poultry.
We support local, artisan farmers. Please alert your server to any allergies.