

Topolobampo

LUNCH MENU | DISHES WE CRAVE

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

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
Miner Family, Sauvignon Blanc, Napa Valley, California 2017

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

FRONTERA, TABASCO

Tamarind, Chocolate Tamarind-date cake, chocolate-tamarind ganache, guava sorbet, mamey panna cotta, caramelized pineapple, chocolate pozol. -Chef Elissa Narow
Cascinetta Vietti, Moscato D'Asti, Piedmont, Italy 2017

FOUR COURSES | 49
WINE PAIRINGS | 41

APPETIZERS TO SHARE

CLASSIC FRONTERA GUACAMOLE | 9.75

Mashed Michoacán avocados, cilantro, lime, green chile, tomato.
Just-made tortilla chips.

OYSTERS | 6 FOR 18, 12 FOR 36

Shucked to order, chipotle salsa negra, tomatillo-habanero "miñoneta," limes.

SEAFOOD PLATTER | 60

Dozen oysters, traditional accompaniments, classic ceviche, tropical tuna cocktail

CEVICHE TRIO | 24

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 Baja Bay scallops
- **tuna tropical ceviche:** lightly smoked yellowfin tuna, fresh Mexican papaya, spicy salsa roja (tomato, árbol chile, garlic, lime, agave nectar), jicama, Michoacán avocado, cilantro

MORE STARTERS

SOPA AZTECA | 10.50

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

KING CRAB FIDEOS | 13

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

CLASSIC SALAD | 10.50

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

TONGUE TACO | 13

Fresh-made blue corn tortilla, tongue two ways (crispy, cured), black olive-pasilla compote, foie gras crema, añejo cheese.

MAIN COURSES

TINGA TOSTADAS | 18

Grill-roasted Gunthorp chicken breast in tinga poblana (roasted tomatoes, smoky-spicy chipotle, caramelized onions), homemade fresh cheese crispy chorizo & crema, plus traditional fresh garnishes to build your own experience.

CHILAQUILES YUCATECOS | 17

Crispy tortillas, roasted tomato-habanero sauce, frizzled egg, house-made crema & queso fresco, avocado & frisée salad.

Add smoked chicken \$3

WOOD-GRILLED QUESADILLAS | 18

Wheat-flour tortilla, salsas, Bayless Garden greens

Filling choices:

- huitlacoche, woodland mushrooms, corn, truffle oil, salsa negra.
- braised shortrib, spinach, charred tomato "salsa huevona"
- smoked Gunthorp pork loin, homemade chorizo, crispy bacon bits, poblano chile, mashed pinto beans.

SALMON, GREEN PIPIÁN | 23

Crispy-skin Ora King salmon, green sesame pipián (tomatillos, serranos, epazote), local turnips two ways, black sesame drizzle

SHRIMP, VERACRUZ FLAVORS | 22

Wood-grilled Florida pink shrimp, velvety sauce a la Veracruz (roasted tomato, olives, capers, white wine, roasted garlic, golden raisin), olive oil potatoes, crispy caper leaf

CARNE ASADA | 29.50

Choose your preparation:

- wood-grilled Creekstone ribeye, spicy salsa huevona, sweet corn tamal with homemade crema & fresh cheese, grilled knob onions
- wood-grilled Creekstone ribeye, Oaxacan black mole, creamy braise of black trumpet, wood ear & maitake mushrooms, mezcalt-infused radish

Add pan-seared foie gras \$15 Supplement

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors | ANDRES PADILLA culinary director | ZACH STEEN chef de cuisine

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

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

WHITNEY BURKE general manager | MELANIE BARROWS assistant general manager