

Topolobampo

LUNCH MENU | DISHES WE CRAVE

THE PRE-COLUMBIAN MENU- PALACE TABLE 1491

Scallop, Smoke Chile, Vanilla Sashimi-style sea scallop, rich tomatillo "broth" (herby hoja santa, Gulf Coast vanilla), spicy-smoky chile, salted cucamelons. -Chef Rishi Manoj Kumar
Reichsrat Von Buhl, Riesling Sekt Brut, Pfalz, Germany 2015

Wild Mushroom, Wild Onion, Ancient Grain Wood-grilled hen-of-the-woods mushrooms, cured venison with wild onion, guajillo & ancho chiles with roasted tomato, polenta-style tamal with heirloom corn and capulin fruit, spirulina-amaranth crisp. -Chef Zach Steen
Remo Farina, Amarone della Valpolicella Classico, Veneto, Italy 2014

Muscovy Duck, Black Chile, Pecan Slow-cooked duck breast, pasilla chile sauce with toasted pecan and inky huitlacoche, native squash, mother of all beans, pecan risotto. -Chef Andres Padilla
Ampeleia, "Rosso Costa Toscana" Maremma, Tuscany, Italy, 2015

Cacao, Pumpkin, Native Spice Cacao-amaranth cake, pumpkin two ways (espuma, wood-fired), pumpkinseed-amaranth crisp, native spices (achiote, allspice). -Chef Elissa Narow
Kopke, 20 Year Old Tawny Port, Duoro Valley, Portugal

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
- **yellowfin 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.

LOCAL PEARS, GUNTHORP BACON | 13

Grilled Asian pear, braised bacon, wild rice, pasilla chile salsa macha (hickory nut, almond, roasted garlic, olive oil), house-made creamy ricotta, Bayless Garden greens, hoja santa

CLASSIC SALAD | 10.50

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

AVOCADO, TORTILLA, PINEAPPLE | 13

Highlands avocado, grilled field-ripened pineapple, red chile with pineapple vinegar, smoky garlic chives, chapulines, achiote, herby pipicha.

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, BEETS, "NOCHE BUENA" | 23

Ora King salmon (slow-cooked with fermented honey), olive oil-poached beets, crunchy jicama, new-harvest citrus, fermented peanuts with guajillo chile, pomegranate

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, mezcals-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 | RISHI KUMAR sous chef

WHITNEY BURKE general manager | MELANIE BARROWS assistant general manager