

# topolobampo

## LUNCH

## DESSERTS

### CAJETA BROWNIE SUNDAE | 9

Two scoops of seasonal ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue

### CREPAS CON CAJETA | 9

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

### MEYER LEMON CARLOTA, WINTER CITRUS | 9

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

### COCONUT PEARLS | 9

Coconut pearls, winter citrus-jícama salsa, blood orange sorbet, grapefruit-habanero gelatinas, avocado

## 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.

### PRESS POT "COFFEE WITH A CAUSE" | 4.75

100% organic Direct Trade beans from Columbia. "Tres Santos" is a custom-built blend from small farms in the Cacao region. These lots combined are complex and exhibit flavors of baked orange, vanilla and red grape.

### 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**