

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), luscious black zapote with black cocoa, tahini-black sesame ice cream, preserved sour orange, mandarins.

BUÑUELOS DE VIENTO | 9

Crispy rosette pastry, coffee-canela ice cream, brandied fruit, pecan polverones, rompope (brandy-egg liqueur).

COCONUT PEARLS | 9

Coconut pearls, wood-fired pineapple, lime-mint sorbet, spicy herb drizzle, crunchy coconut alegría.

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 Cacia 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