

# topolobampo

LUNCH

## DESSERTS

### COCONUT PEARLS | 9

Coconut pearls, vanilla-poached pears, grapes, crimson jicama, mint, Bayless Garden concord grape sorbet.

### CREPAS CON CAJETA | 9

Warm, buttery cinnamon crepas, homemade goat-milk cajeta, poached pear (mezcal, sherry, vanilla, warm spices), café de olla ice cream, coffee crumble, cracked black pepper.

### PAWPAW, WHITE CHOCOLATE, SOUR CHERRY | 9

Paw paw three ways (cake, creamy natilla, crispy chip), white chocolate ganache, sour cherry-elderflower ice cream, ginger crumble, toasted hickory nuts.

### CAJETA BROWNIE SUNDAE | 9

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

## 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**