

Topolobampo

LUNCH MENU | DISHES WE CRAVE

THE SEVEN MOLES OF OAXACA

SALMON, FLAVORS OF ESTOFADO ALMENDRADO

Cured Ora King salmon, velvety cool blend of estofado almendrado (almonds, tomato, coriander, cinnamon, black pepper, clove), pickled green chile, olive-cured green almonds. - Chef Zach Steen
Lanson, "White Label" Sec, Reims, Champagne, France NV

POZOLE MIXTECO

Grilled Florida pink shrimp, tender pozole corn with Mixteco red mole (ancho & guajillo chiles, pecans & sesame, sweet spices, pork stock), pozole garnishes. Chef Matt Miller
Adobe Guadalupe, "Kerubiel" Valle de Guadalupe, BC, Mexico 2015

BLACK MOLE LAMB

Roasted 45-day dry aged McCormack Ranch lamb loin, black mole (chilhuacle chiles and 28 other ingredients), lamb fat black beans, ayocotes, beets (roasted & chewy). Chef Meagan O'Connor
Robert Biale Vineyards, Zinfandel, "Black Chicken" Napa Valley, California 2017

COLORADITO MOLE, PEANUT CAKE, SWEET POTATO FLAN

Tender peanut cake (white sweet potato-chocolate frosting caramel sweet potato flan, sweet-chocolatey coloradito mole, purple sweet potatoes 2 ways. - Chef Elissa Narow
Warre's, "Quinta Da Cavadinha" Vintage Porto, V.N. Gaia, Portugal 2001

FOUR COURSES | 49
WINE PAIRINGS | 43

APPETIZERS TO SHARE

CLASSIC FRONTERA GUACAMOLE | 9.75

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

OYSTERS | 6 FOR 22, 12 FOR 42

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

SEAFOOD PLATTER | 60

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

CEVICHE TRIO | 25

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 scallops
- **tuna tropical ceviche:** yellowfin tuna, fresh Mexican papaya, spicy salsa roja (tomato, chipotle chile, garlic, lime, agave nectar), jícama, 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.

CREAMY RED CHILE FIDEOS | 13

toasted vermicelli noodles simmered with red chile crema (guajillo chile, sweet potato, homemade crema, garlic), pigs ears two ways (tender and crunchy), sage.

CLASSIC SALAD | 10.50

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

TACO DE HONGOS EN MOLE CHICHILLO | 13

Just-made blue corn tortilla, roasted maitake mushrooms & red kuri squash, chichilo (dark chiles, nuts, savory spices), pickled chiles de agua & knob onions.

MAIN COURSES

TINGA TOSTADAS | 18

Grill-roasted Gunthorp chicken breast in tinga poblana (roasted tomatoes, smoky-spicy chipotle, caramelized onions), Bayless garden greens, homemade fresh cheese crispy chorizo & crema.

CHILAQUILES | 17

Crispy tortillas, Oaxacan pasilla-tomatillo salsa, roasted seasonal vegetables, 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, salsa negra.
- braised shortrib, charred tomato "salsa huevona"
- smoked Gunthorp pork loin, homemade chorizo, crispy bacon bits, poblano chile, mashed pinto beans.

PESCADO A LA TALLA | 23

Adobo-marinated, crispy-skin Pacifico striped bass, tepary beans, yellow tomatillo-avocado salsa, red chile mayo, huacatay.

SEA SCALLOP "POC CHUC" | 25

Hudson Canyon sea scallops (sour orange & habanero marinade), charred tomatoes & avocado, ember-roasted onions, rooftop pak choi, black bean-habanero sauce.

CARNE ASADA | 29.50

Choose your preparation:

- wood-grilled Creekstone farms ribeye, spicy salsa huevona, sweet corn tamal with homemade crema & fresh cheese, grilled knob onions.
- wood-grilled Creekstone farms ribeye, inky mole negro (chilhuacle chiles and 28 other ingredients), roasted beets, grilled green beans, beef tendon chicharrón.
Add pan-seared foie gras \$15 Supplement

TOPOLOBAMPO | 445 N Clark | Chicago

RICK & DEANN BAYLESS proprietors | ZACH STEEN chef de cuisine

JILL GUBESCH wine director | VANESSA BUCIO manager | ASHLEY TRANQUILL wine coordinator

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

LESLIE LAMONT general manager | LANIE BAYLESS SULLIVAN spirits director