



APPETIZERS

Ensalada Clásica

> Local greens, toasted walnuts, walnut oil, lime, chile threads

or

Sopa Azteca

Pasilla broth, chicken, crispy tortillas, avocado, local cheese, crema

or

Classic Ceviche

Albacore, lime, tomato, serrano chile, olives, cilantro

ENTREES

Salmon, Charred Pineapple Escabeche

Pan-roasted Ora King salmon, pineapple escabeche (homemade tepache vinegar, Baja olive oil, caramelized onions, charred pineapple, sweet spices), butter-braised parsnip, güero chile rajas

or

Wood-Grilled Pork Quesadillas

Wheat-flour tortilla with filling of smoked Gunthorp pork loin (homemade chorizo, crispy bacon bits, poblano chile, mashed pinto beans), salsas, Bayless Garden greens

or

Chilaquiles Yucatecos

> Crispy tortillas, roasted tomato-habanero sauce, frizzled egg, avocado, frisée salad

or

Carne Asada (\$12 supplement)

Wood-grilled all-natural Creekstone ribeye, Oaxacan black mole, creamy braise of black trumpet, wood ear & maitake mushrooms, mezcal-infused radish

DESSERTS

Cajeta Brownie Sundae

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

or

Coconut Pearls

> Coconut pearls, wood-fired pineapple, lime-mint sorbet, spicy herb drizzle, crunchy coconut alegria

Lunch \$24 Wine pairings available \$20

No substitutions; please feel free to choose from our a la carte menu.

> Vegetarian Dishes

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