

MEXICO WINTER BEACH Vacation

	WINE				AGAVE
<p>Tijuana, Baja California Norte Aguachile estilo Mariscos Rubén Baja kanpachi (yellowtail) and geoduck clam, cucumber, red onion, finger lime, Monterey Bay dulse seaweed, spicy-tangy broth of clam juice, lime, soy, Worcestershire & chiltepin. <i>Chef Matt Miller</i></p>	*	*	*	*	<p>Del Maguey Santo Domingo Albarradas Agave: Angustifolia (Espadín) Village: Santo Domingo Albarradas, Oaxaca</p>
<p>Tampico, Tamaulipas Taco de Puerco Just-made blue corn tortilla, crispy pork belly, braised & crispy chicharrón, grilled nopales, roasted garlic salsa verde, homemade queso fresco. <i>Chef Meagan O'Connor</i></p>	*	*	*	*	<p>La Higuera <i>Dasyliirion Leiophyllum</i> Plant: <i>Dasyliirion Leiophyllum</i> (Desert Spoon) Village: Aldama, Chihuahua</p>
<p>Puerto Escondido, Oaxaca Mole Amarillo Yellow mole "flan," poached lobster, Maine uni, buttery yellow mole with herby hoja santa, charred fennel, sautéed maitake mushrooms. <i>Chef Zach Steen</i></p>	*	*	*	*	<p>Del Maguey <i>Barril</i> Agave: <i>Karwinskii</i> (Barril) Village: Santa Catarina Minas, Oaxaca</p>
<p>Celestún, Yucatán Panucho de Faisán en Escabeche Crispy tortilla (infused with achiote, filled with black beans), grilled MacFarlane pheasant, tangy caramelized onion escabeche, pickled güero chiles, avocado, radish, cured egg yolk. <i>Chef Meagan O'Connor</i></p>	*	*	*	*	<p>Mezcales de Leyenda <i>Guerrero</i> Agave: <i>Papalote</i> (Cupreata) Village: Mazatlán, Guerrero</p>
<p>Tepic, Nayarit Pulpo al Cascabel Brown butter-seared octopus, cascabel chile sauce, charred chayote mash, winter vegetables with Huichol hot sauce, dried shrimp crunch. <i>Chef Rishi Kumar</i></p>	*	*	*	*	<p>Cinco Sentidos <i>Tobaziche & Espadín</i> (Bottled Exclusively for Bar Sótano) Agaves: <i>Angustifolia</i> (Espadín) & <i>Karwinskii</i> (Tobaziche) Village: Santa Catarina Minas, Oaxaca</p>
<p>Veracruz, Veracruz Arroz con Leche Classic creamy Mexican rice pudding, three ways: infused with canela and black pepper, infused with purple aronia berries & allspice, transformed into a mousse. <i>Chef Jennifer Melendrez</i></p>	*	*	*	*	<p>Santo Cuviso <i>Bacanora Blanco</i> Agave: <i>Angustifolia</i> Haw Village: Bacanora, Sonora</p>
<p>Tapachula, Chiapas Torta Chiapaneca Tender layers of pumpkin seed-almond meringue "cake" and espresso buttercream, guanabana punch ice cream, dragonfruit squiggles, fresh rambutan, dark chocolate sauce. <i>Chef Elissa Narow</i></p>	*	*	*	*	<p>Mezcalosfera <i>Espadín con Cacao</i> Agave: <i>Angustifolia</i> (Espadín), triple distilled with cacao Village: Miahuatlán de Porfirio Díaz, Oaxaca</p>

Winter Beach Vacation \$140 | Wine pairings \$80 | Agave pairings \$80

TOPOLOBAMPO 445 N Clark Chicago

RICK & DEANN BAYLESS proprietors | ZACH STEEN chef de cuisine | ELISSA NAROW pastry chef

JILL GUBESCH wine director | VANESSA BUCIO manager | ASHLEY TRANQUILL wine coordinator | MEAGAN O'CONNOR sous chef

JENNIFER MELENDREZ pastry sous chef | MATT MILLER sous chef | LANIE BAYLESS SULLIVAN spirits director

LESLIE LAMONT general manager | TIANA WASHINGTON assistant general manager



SEAFOOD TO SHARE



Grand Seafood Platter | One dozen oysters & their accompaniments, classic ceviche & tuna tropical. **60**

Trio, Trio, Trio | A sampling of Classic Ceviche, Shrimp & Scallop in Ceviche Verde & Tuna Ceviche Tropical. **28**

Topolo Oyster | Salsa campechana (roasted tomato, epazote, habanero, sour orange), Snake River white sturgeon caviar. **6 EA**

Bubbles | Delamotte Brut, Reims, Champagne, France NV 26/87

topolo CLASSICS

AGUACHILE DE PLÁTANO Ripe plantain pavé, habanero-infused coconut-lime "broth," young coconut, black pepper grapefruit, crispy plantain, coconut water jewels, dwarf basil.

WINE: **Heymann-Lowenstein**, Riesling, Uhlen Roth Lay GG, "R" Mosel, Germany 2014

AGAVE: **Montelobos Tobalá**, Potatorum, (Tobalá)

Village: San Nicolas, Puebla

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SOPA AZTECA Dark broth (infused with pasilla chile), wood-grilled chicken, avocado, Meadow Valley Farm handmade Jack cheese, cultured cream, masa crisp.

WINE: **Bernhard Ott**, Grüner Veltliner, Fass 4, Wagram, Austria 2017

AGAVE: **Mezcales de Leyenda Guerrero**, Cupreata (Papalote),

Village: Mazatlán, Guerrero

WILD MUSHROOMS, FLAVORS OF YUCATÁN Roasted hedgehog mushrooms, chilmore (Yucatecan "black seasoning" sauce), pearl onions stuffed with porky relleno negro, seared black bean tofu, quail eggs, charred brussels sprouts.

WINE: **R. Lopez de Heredia Reserva**, Viña Tondonia Rioja, Spain 2006

AGAVE: **Derrumbes**, Durango

Agave: Durangensis (Cenizo)

Village: Nombre de Dios, Durango

SALMÓN, PIPIÁN DE PISTACHE Crispy-skin Ora King salmon, herby pistachio pipián, caramelized endive, creamy-savory chickpeas, tequila-infused trout roe.

WINE: **Domaine Albert Morot**, Beaune Teurons 1er Cru, Burgundy, France 2017

AGAVE: **La Venenosa Costa**

Agaves: Rhodantha (Amarillo) & Angustifolia (Chico Aguiar)

Village: Llano Grande, Jalisco

CARNE, DE RES AÑEJADO, MOLE NEGRO Wood-grilled 60 day dry-aged LaPryor Farms beef ribeye and braised short rib, black mole (chilhuacle chiles and 29 other ingredients), eggplant, huitlacoche beef tendon chicharrón

WINE: **Robert Biale Vineyards**, Zinfandel, Black Chicken, Napa Valley, California 2017

AGAVE: **Vago Ensemble en Barro**

Agaves: Angustifolia (Espadín) & Marmorata (Tepextate)

Village: Sola de Vega, Oaxaca

ZAPOTE NEGRO, PERSIMO Black zapote pudding cake, persimmon-blood orange sorbet, black & orange sauces, toasted nut crumble, chile-dusted meringue.

WINE: **Domaine de L'Ancienne Cure**, Cuvée Abbaye, Monbazillac, France 2009

AGAVE: **G4 Tequila Añejo**

Agave: Tequilana (Blue)

Village: Jesús María, Jalisco

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CREPAS CON CAJETA Delicate cinnamon crepas, wood oven-roasted pineapple (black pepper, allspice, dark rum), homemade goats milk caramel (cajeta), goat cheese ice cream, white chocolate & oat crumble.

WINE: **Maculan**

Dindarello, Breganze, Veneto, Italy 2018

AGAVE: **Del Maguey**, *Crema de Mezcal*

Agave: Agustifolia (Espadín), with a hint of agave nectar

Village: San Luis del Rio, Oaxaca

Topolo Classics 5 course \$100 Wine pairings \$65 Agave pairings \$55

or

Topolo Classics 7 course \$140 Wine pairings \$80 Agave pairings \$70