

topolobampo

LUNCH MENU | DISHES WE CRAVE

TOPOLO IN 60

STARTER CHOICES:

Classic Salad: Bayless greens, toasted walnuts, walnut oil, lime, chile threads

Sopa Azteca: pasilla broth, chicken, crispy tortillas, avocado, local cheese, crema

Classic Ceviche: albacore, lime, tomato, serrano chile, olives, cilantro

MAIN CHOICES:

Fish a la Talla: Wood-grilled walleye, red chile adobo and chipotle-garlic mayo, fresh tomato-arbol sauce, warmed romaine and radishes with butter and lime.

Carne Asada: Wood-grilled natural-raised flank steak, Oaxacan black mole, chepil tamal, smoky green beans

Chilaquiles Yucatecos: Crispy tortillas, roasted tomato-habanero sauce, frizzled egg, avocado & frisée salad

DESSERT CHOICES:

Cajeta Brownie Sundae: Mexican vanilla-milk chocolate ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue

Sopa de Frutas: Beck Grove persimmon-orange sorbet, Honey Crisp apples (infused with crushed black pepper), sparkling "broth" of Bayless Garden honey and lime

THREE COURSES | 25
WINE PAIRINGS 15 | 25

APPETIZERS TO SHARE

GUACAMOLE VERACRUZANO | 9.75

Mashed Michoacan avocados with flavors of Veracruz (briny sundried tomatoes, pickled jalapeños, crispy capers, parsley).

GRIDDLE-BAKED SQUASH BLOSSOM QUESADILLAS | 14

Fresh corn tortilla, Otter Creek cheddar, Spence Farm squash blossom, buttered sweet corn, fresh epazote, roasted tomatillo salsa.

OYSTERS | 6 FOR 15, 12 FOR 30

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

CEVICHE TRIO | 19 FULL PORTIONS OF ANY CEVICHE | 14

• **classic ceviche:** Hawaiian albacore, lime tomato, olives, cilantro

• **Yucatecan ceviche:** steamed Mexican blue shrimp & calamari, lime, orange, habanero, avocado, jicama, cucumber

• **yellowfin tuna cocktail:** tomatillo-avocado salsa, tropical fruit salsa

SEAFOOD PLATTER | 44

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

MORE STARTERS

DZIK 2.0 | 12.50

Cool salad of brisket "strings," grill-roasted red onion, ox heart cabbage, habanero, sour orange, garlic chive oil, onion ash.

SOPA AZTECA | 10.50

Dark broth (infused with pasilla chile, wood-grilled chicken, avocado, Meadow Valley Farm hand-made Jack cheese, cultured cream, coarse masa crisp.

CLASSIC SALAD | 10.50

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

CALDO DE PIEDRA | 12

"Stone soup" of wild mushrooms, ayocote beans, local squash, Oaxacan dumplings, black garlic broth.

MAIN COURSES

WOOD-GRILLED QUESADILLAS | 18

Wheat-flour tortilla, salsas, Bayless Garden greens
Filling choices:

- huitlacoche, woodland mushrooms, truffle, corn, salsa negra
- braised shortrib, spinach, charred tomato "salsa huevona"
- Mexican blue shrimp, slow-cooked garlic mojo, black beans

TORTA DE HAMBURGUESA | 19

House-ground ribeye & shortrib, crusty artisan bun, chorizo, Otter Creek organic cheddar, roasted poblanos.

CHILAQUILES YUCATECOS | 17

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

Add smoked chicken \$3

FISH A LA TALLA | 23

Wood-grilled walleye, red chile adobo and chipotle-garlic mayo, fresh tomato-arbol sauce, warmed romaine and radishes with butter and lime.

CHICKEN "CARNITAS" SALAD | 18

Pan-roasted Gunthorp Farms rock hen marinated in roasted garlic, lime juice and Mexican oregano, Bayless Garden greens tossed with guajillo-mango vinaigrette, avocado, candied orange zest.

CARNE ASADA | 29.50

Choose your preparation:

- wood-grilled Creekstone ribeye, spicy salsa huevona, sweet corn tamal with homemade crema & fresh cheese, grilled knob onions
- wood-grilled Creekstone ribeye, Oaxacan black mole, chepil tamal, smoky green beans

TOPOLOBAMPO | 445 N Clark | Chicago
RICK & DEANN BAYLESS proprietors | CARLOS ALFEREZ managing partner | ANDRES PADILLA chef
JILL GUBESCH sommelier | WHITNEY BURKE manager