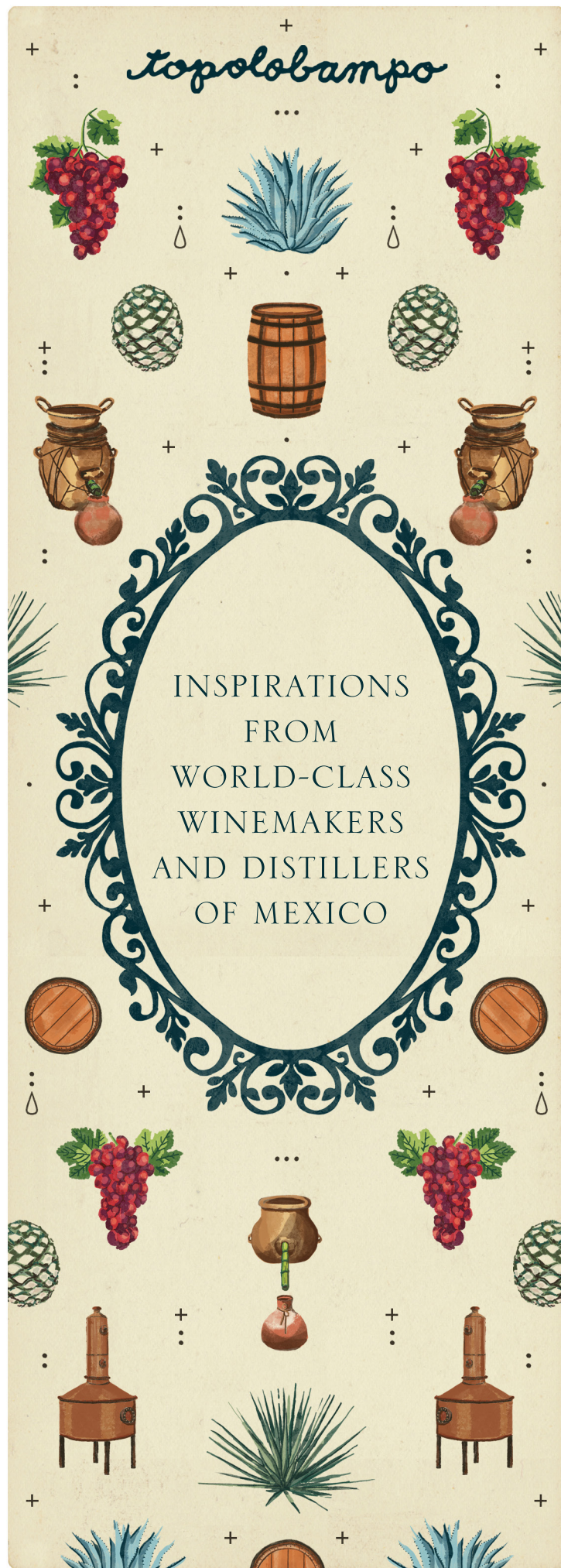


**INSPIRATIONS FROM
WORLD-CLASS
WINEMAKERS AND
DISTILLERS OF MEXICO**

We've all fallen head over heels in love with the unique flavors of hand-made agave spirits and Mexico's wines of Baja and beyond. That describes no group more than our crew here at Topolobampo. Once a year, we choose some of our favorite (and most difficult to get) agave spirits and wines and create Topolo dishes that make those beverages sing. We know this menu will bring a joyous grin to your face.

Rick Bayless

Rick and Dean Bayless, **PROPRIETORS**
Zach Steen, **CULINARY DIRECTOR**
Meagan O'Connor, **CHEF DE CUISINE**
Lanie Bayless, **GENERAL MANAGER**
Jill Gubesh, **WINE DIRECTOR**
Julianna Arquilla, **SPIRITS DIRECTOR**



PERFECT



INSPIRATIONS FROM WORLD-CLASS WINEMAKERS AND DISTILLERS OF MEXICO

2021 EMEVÉ, *ISABELLA*
VALLE DE GUADALUPE, B.C., MEXICO

5 SENTIDOS *ESPADILLA*
AGAVE: ESPADILLA
LOS REYES METZONTLA, PUEBLA

COMUNIDAD NO. 1 *BRAMADEROS*
AGAVES: BARRIL, BICUISHE, COYOTE,
ESPADÍN, MEXICANO
SANTA MARIA LA PILA, OAXACA

2020 PARALELO, *ENSAMBLE COLINA BA I*
VALLE DE GUADALUPE, B.C., MEXICO

NV CASA DE PIEDRA, *ESPUMA DE PIEDRA*
BLANC DE NOIR, VALLE DE GUADALUPE, B.C., MEXICO
WITH 2022 VIETTI MOSCATO D'ASTI

DEL MAGUEY *CREMA DE MEZCAL*
AGAVE: ESPADÍN
SAN LUIS DEL RIO, OAXACA

SCALLOP LAMINADO

Rosemary-smoked Hudson Canyon sea scallops, nectarine-habanero salsa, avocado mousse, jícama, tangerine lace & mint marigold microgreens.

BEET TAMAL AGRIO

Sourdough tamal (coconut oil, beets & greens filling), hazelnut-red chile pipian, Bola Roja aged goat cheese, Perigord truffles.

HALIBUT & GARDEN HERBS

Alaskan halibut (chamomile brine, epazote glaze), three-herb tomatillo sauce (cilantro, anise hyssop, epazote), summer salad of baby turnip, radish, & fresh fava.

LAMB BORRACHO

Roasted young lamb, pasilla chile salsa borracha (garlic, grilled onion, Modelo Negro, mezcal), warm salad of black lentils & buttery chanterelle mushrooms.

WHITE CHOCOLATE, QUESO AÑEJO, SPICES

Moist spice cake, white chocolate-añejo cheese mousse, red wine-poached rhubarb, añejo cheese tuile.

CHOCOLATE, STRAWBERRIES, GUANABANA

Chocolate mesquite cake, toasted marshmallow, local strawberries, tropical guanabana-sal de guzano sorbet, toasted coconut.