

TOPOLO GOES ON SPRING BREAK

At this time of year, it's no surprise that Cancun, Cabo and Puerto Vallarta lure northerners with their warmth, beautiful sand beaches and azure waters. While good food is abundant in all those seaside destinations, let us introduce you to the taste of some deliciously different coastal spots.

The plantains are famous from the steamy tropics of Chiapas, right on the Guatemala border, their flavor soring when paired with the famous local cheese and tiny simojovel chile.

Mangos thrive around Tabasco's cacao fields and never taste better than when given a street vendor's treatment.

While Veracruz beaches aren't the country's most beautiful, the cuisine is offered in the bountiful beach-side restaurants weaves together the regions strong Spanish heritage with native ingredients.

There's nothing more iconic on Mexico's upper west coast than skewered grilled shrimp in a deep, rich red chile adobo. Or for that matter, everything served with Huichol hot sauce. Wait 'til you taste our homemade version.



TEAM:

Rick & Deann Bayless

PROPRIETORS

Zach Steen

CULINARY DIRECTOR

Meagan O'Connor

CHEF DE CUISINE

Jesus Maldonado

SOUS CHEF

Jennifer Jones Enyart

PASTRY CHEF

Lanie Bayless

GENERAL MANAGER

Alejandra Perez

MANAGER

Jose Gonzalez

CAPITAN

Jill Gubesh

WINE DIRECTOR

Julianna Arquilla

SPIRITS DIRECTOR



TOPOLO GOES ON
SPRING BREAK

PREMIUM



CÓDIGO 1530 **BLANCO STILL STRENGTH**
AGAVE: TEQUILANA WEBER
AMATITAN, JALISCO

SALMON, SABORES A MINILLA
MANDINGA, VERACRUZ

Ora King Salmon cured with fresh California bay laurel, flavors of minilla (tomato, jalapeño, olive, caper), olive-cured green almonds, bronze fennel, flowers.

2019 DOMAINE WEINBACH, **CLOS DES CAPUCINS**
PINOT GRIS
ALSACE, FRANCE

TORTITAS DE PLÁTANO
TAPACHULA, CHIAPAS

Tiny plantain dumplings, black beans with chile simojovel, Chiapas doble crema cheese, homemade crema, Bayless garden herbs.

WAHAKA **ABOCADO CON GUSANO**
AGAVE: **ESPADÍN**, RESTED 3 MONTHS IN OAK
BARRELS WITH TOASTED AGAVE WORM
SAN DIONISIO OCOTEPEC, OAXACA

CAMARONES EMBARAZADOS
YELAPA, JALISCO

Wood-grilled Crystal Blue prawns, pasilla-orange marinade (hint of chocolate), smoked trout roe, grilled jicama, tequila & butter-braised beauty heart radish.

2019 ALTESINO
BRUNELLO DI MONTALCINO
TUSCANY, ITALY

PUERCO IBÉRICO, SALSA HUICHOL
PUNTA MITA, NAYARIT

Braised Ibérico pork cheek & grilled presa, confit potatoes, azufrado beans with chorizo, homemade Huichol sauce.

2020 DR. HERMANN **ERDENER PRÄLAT**
RIESLING AUSLESE GK
ALTE REBEN, MOSEL, GERMANY

MANGO CALLEJERO
FRONTERA, TABASCO

Pannacotta with allspice & rosita de cacao, Mexican mango, red currant chamoy, Tajin, green mango crunch.

CUENTACUENTOS **TEPEZTATE EVERARDO GARCIA**
SALVADOR AGAVE: **TEPEZTATE**
SAN PABLO MITA, OAXACA

HORCHATA DE COCO
PROGRESO, YUCATAN

Coconut-horchata shaved ice, coconut sorbet, piloncillo syrup, young coconut gelatinas, makrut lime leaf tapioca, candied almonds, puffed rice.