

TOPE

- APERITIVOS -

CHIPS, GUAC + SALSA (V, GF) - 8

All fresh and made in house!

QUESO DIP + CHIPS (VG) - 14

Hatch chillis + white cheddar queso, pico, pickled jalapeños, cilantro. Served with house tortilla chips

CEVICHE CLÁSICO (GF, DF) - 17

Albacore tuna, habañero, tomato, onion, cilantro, lime. Served with tostadas 'tecuitlatl'

TOPE QUESADILLA (VG) - 16

Flour tortilla, Oaxaca queso, pepper jack, onions, peppers. Served with salsa roja and sour cream
Add pollo or pork verde (+5)

- POSTRES -

CHURROS (VG) - 10

Served with dulce de leche

PANNA COTTA (GF) - 10

Seasonal curd, toasted coconut, vanilla

PUMPKIN BASQUE CHEESECAKE (VG) - 12

Cream cheese, pumpkin

- TACOS -

TOPE TACO FLIGHT - 40

One of each taco (sorry, no modifications!)

SEASONAL CHORIZO (GF) - 18

Chorizo + pumpkin mole, pepitas, pickled onion, crema, cilantro, radish

CALABAZA (VG, GF) - 16

Roasted delicata squash, Oaxaca queso, black beans, pickled onions, Baja sauce

VEGANO (V) - 16

Fried oyster mushrooms, pumpkin mole, pickled onion, vegan crema, salsa matcha
**Contains nuts*

POLLO CON MOLE - 16

Braised chicken thigh, mole negra, queso fresco, pickled onion, chipotle crema, avocado
**Contains nuts*

PORK BELLY CHICHARRÓN (GF, DF) - 18

Salsa verde, avocado, scallion, cilantro, pickled onion

PESCADO - 20

Beer-battered rockfish, shaved cabbage, baja sauce, radish, cilantro

CARNE ASADA NORTEÑO (GF) - 20

Flank steak, beans, cabbage, quesillo, pickled onions, salsa verde. Served on a flour tortilla
**Contains nuts*

(GF) GLUTEN-FREE • (V) VEGAN • (VG) VEGETARIAN • (DF) DAIRY FREE

These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Parties of five or more are subject to a 20% service charge (limit to two payment types per table).

- COCKTAILS -

TOPE MARGARITA - 17

Espolon blanco, lime juice, cointreau,
simple syrup

MAL HUMORADO - 17

Tequila, habanero simple syrup, lime juice,
passion fruit purée

KINGSTON NEGRONI - 17

Appleton, Campari, sweet vermouth, BFC

VIRIDIANA'S LAST WORD - 16

Tequila, Accompani Flora Green,
maraschino liqueur, lime juice

SUNSET OLD FASHIONED - 17

Mount Gay Eclipse, Havana Club, demerara,
house blend bitters

ESPRESSO RENDEZVOUS - 16

Reyka, New Deal Coffee, cold brew,
fall spiced syrup

ARENA ROJA - 18

Mezcal, Aperol, Heering Cherry, orange juice

VESPER'S GAMBIT - 17

Blended gins, vodka, vermouth, orange bitters

- NON-ALCOHOLIC -

SKYLINE DELIGHT - 15

Pathfinder, Dhös Orange, lemon juice,
passion fruit, soda

NA FASHIONED - 15

Ritual rum, Pathfinder, fall spiced syrup, BFC

RIO SPRITZ - 15

Ritual agave, Pathfinder, grapefruit soda

HORCHATA - 10

House blended spices with rice
Add mezcal or tequila (\$5)

- DRAFT -

ROTATING MEXICAN LAGER - 7

ROTATING LOCAL IPA - 8

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MICHELADA STYLE - 12

Mexican lager, passion fruit chamoy, michelada mix,
chilli spice rim

Non-alcoholic option available

- BOTTLES + CANS -

PACIFICO (5%) - 6

Mazatlan, Mexico

TOPO CHICO HARD SELTZER (4.7%) - 8

Strawberry Guava

HELVETIA CIDER CO. (7%) - 8

Sun of a Peach

TROPINK CBD BEVERAGE - 8

Pineapple Yuzu Lime or Lilikoi Guava

ATHLETIC BREWING IPA (0%) - 8

CORONA (0%) - 8

JARRITOS MEXICAN SODA - 5

Pineapple, Grapefruit, or Guava

- WINE -

CORIA PINOT NOIR - 16/64

Red - Light Body - Blackberry - Oregon

CASA DEL BOSQUE CARMENERE - 14/56

Red - Dry - Tart - Chile

CASA DEL BOSQUE SAUV BLANC - 14/56

White - Dry - Citrus - Chile

EL ZORRITO SANTA JULIA ORANGE - 14/56

Citrus - Floral - Complex - Argentina

CHIMANGO SANTA JULIA ROSÉ - 14/56

Rosé - Minerals - Bright - Argentina

CAMPO VIEJO EXTRA BRUT - 14/56

Bubbles - Dry - Spain