

TOPE

- APERTIVOS -

CHIPS, GUAC, SALSA (V,GF)	13
OREGON BAY SHRIMP CEVICHE	16
Aji amarillo ceviche sauce, grape tomato, red onion, cucumber, cilantro, chips (gf)	
ROCKFISH CEVICHE*	17
Rojo aguachile, blood orange, cherry tomato, pickled fresnos, red onion, cucumber, cilantro, chips (gf)	
ENSALADA LA CRUDA (V,GF)	18
Red leaf lettuce, smoked corn, salsa verde cruda, toasted pepitas, farm basil	
QUESO DIP	16
Choice of chorizo or smoked oyster mushroom (vg), pico de gallo, chips	

- POSTRES -

MANGO PALETA (V)	6
Tajin, lime	
ARROZ CON LECHE (V,GF)	9
Rice pudding, coconut, mango, passion fruit, candied almonds	
CHOCOLATE CREMEUX	12
Guajillo peppers, torn chocolate cake	

- ENTRADAS -

CARNITAS TACOS (3)	18
Pork shoulder, salsa verde, serrano pepper, cilantro, onions (gf)	
POLLO PIBIL TACOS (3)	18
Achiote braised chicken, queso fresco, lime crema, pink onion cilantro (gf)	
PESCADO FRITOS TACOS (3)	18
Beer battered rockfish, purple cabbage slaw, lime crema, radish lime zest	
CALABAZA FRITA TACOS (3)	18
Fried summer squash, vegan sour cream, salsa macha (cashew salsa) watermelon radish (v)	
CHILI VERDE	22
Tomatillo & poblano braised pork shoulder, lime crema, cilantro tortillas	

(GF) = GLUTEN-FREE / (VG) = VEGAN / (V) = VEGETARIAN

Parties of five or more are subject to a 20% service charge (limit to two payment types per table). We have a \$.50 Kitchen Appreciation fee per guest. We respectfully ask that your table time does not exceed 90 minutes. Tope closes at 10:30pm. Prefer to take it to-go? Just let us know, and we'll pack it up.

*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.

- COCKTAILS -

TOPE MARGARITA 15

Blanco Tequila, Agave, Lime

SPICY MARGARITA 16

Blanco Tequila, Ancho Reyes Verde Agave, Arbol Tincture, Lime

PNW MARGARITA 16

Clear Creek Loganberry, Basil Infused Tequila, Lime, Sea Salt

PEPINOS LOCOS 16

Cucumber Infused Tequila, Mango grapefruit, Topo Chico, Tope's Signature Spice

CALIENTITO 16

Banhez Ensemble Mezcal Passionfruit, Cinnamon Syrup, Dr. Bird Jamaican Rum Spritz

EITHER / OR 16

Dickle Rye, Rhum Agricole, Meletti Chai Spice, Orange Bitters

GREEN JUICE 15

Effen Cucumber Vodka, Apple Brandy Ancho Reyes Verde, Pear, Lemon Celery Bitters

MARGARITA PITCHER 65

Tope, Spicy or PNW Margarita

DRAUGHT BEER

MODELO NEGRA ESPECIAL 8

Mexico (5.5% ABV)

EX NOVO ASTRAL PLANE PALE ALE . 8

Portland, OR (6.2% ABV)

FORT ROAD AMERICAN IPA 8

Portland, OR (5.5% ABV)

BOTTLED BEER

PACIFICO 6

Mexico (5% ABV)

LOCUST WATERMELON CIDER 8

Portland, OR (6% ABV)

SMALL BATCH WINES

PIPENO TINTO '21 11

Chile

TORRONTES '21 11

Argentina

2018 ROSADO, BICHI WINE. 20

Mexico

SOFTS

GRAPEFRUIT JARRITOS 4

COCA COLA, DIET COKE, SPRITE ... 4

TOPE CHICO 4