

The background is a vibrant orange color. On the left side, there are large, dark red, wavy, organic shapes that resemble stylized letters or patterns. On the right side, there are large, dark green, wavy, organic shapes that also resemble stylized letters or patterns. At the bottom right, there is a large, curved, pink shape. In the center, the word "TOPE" is written in a bold, white, sans-serif font. Below it, the text "- FOOD -" is written in a smaller, white, sans-serif font.

**TOPE**

- FOOD -

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COMIDA COMPARTIDA

CHIPS, GUAC, SALSA <sup>GF VG</sup> .....9

MEJILLONES <sup>GF</sup> ..... 28  
 Steamed mussels in smoked paprika and coconut broth, garlic, shallots, topped with fresh herbs  
 Served with Grand Central toasted baguette  
 \*\*Limited quantities

ENSALADA TOPE\* ..... 14  
 Red romaine, Caesar chive dressing, cotija, breadcrumbs, radish, baby turnips  
 Add chicken breast +6 Add garlic butter shrimp +10

PIMIENTOS <sup>GF DF V</sup> ..... 11  
 Blistered shishito peppers, piquillo mayo, crispy garlic

CRUDO\* <sup>GF DF</sup> ..... 18  
 Lightly cured Oregon Steelhead trout, coconut milk, cilantro, radish, toasted coconut chips, guajillo chili oil

ATUN TOSTADA\* <sup>GF DF</sup> ..... 18  
 Sashimi grade Ahi tuna, mango, tomatillo, avocado puree, house habanero hot sauce, blue corn tostada

EMPANADAS DE CHORIZO (2) <sup>GF</sup> ..... 14  
 Three sisters Nixtamal yellow masa, roasted Poblano peppers, chorizo, queso Oaxaca, salsa roja

EMPANADAS DE FRIJOLE (2) <sup>GF V</sup> ..... 14  
 Three sisters Nixtamal yellow and blue masa, black beans, queso Oaxaca, salsa macha \*\*contains nuts

FLAUTAS (3) ..... 16  
 Pork belly guisado, queso Oaxaca, flour tortillas, queso fresco, pickled red onions, lime crema

CEVICHE DE CAMARON <sup>GF DF</sup> ..... 18  
 Shrimp, serrano, fresh lime, cucumber, red onion, jalapeno, and avocado. Served with blue corn chips

BIRRIA TORTA <sup>DF</sup> ..... 18  
 Braised beef, Dos Hermanos bolillo roll, shaved cabbage, guacamole, served with birria consomme

SIDE OF TORTILLAS (6) <sup>GF VG</sup> .....5

PLATOS

CHULETAS AL PASTOR <sup>GF DF</sup> ..... 28  
 Marinated Lan-Roc Farms pork chop, pineapple habanada salsa, mole rojo, cilantro, radish, lime

CARNE ASADA\* <sup>GF DF</sup> ..... 38  
 Barbecued teres major steak, braised pinto beans, charred green onion chimichurri, fried shallots  
 \*\*Served medium rare

PESCADO <sup>GF</sup> .....24  
 Oregon Steelhead trout seared in citrus butter, esquites, poblano crema

POLLO PIBIL <sup>GF</sup> .....24  
 Achiote braised chicken, queso fresco, sliced avocado, cilantro, pickled onions, radish, lime, and corn tortillas

VERDURAS <sup>GF V</sup> ..... 20  
 Roasted corn, bell peppers, wild mushrooms, summer squash, carrot mole. Served with side of salsa macha, radish, lime, and corn tortillas \*\*salsa contains nuts

POSTRES

ARROZ CON LECHE <sup>GF VG</sup> .....10  
 Rice pudding, coconut milk, orange zest, cinnamon, seasonal compote, toasted coconut flakes,

BASQUE BURNT CHEESECAKE <sup>V</sup> .....12  
 Glazed seasonal berries  
 \*\*Limited quantities

MEXICAN CHOCOLATE CREMEUX <sup>V GF</sup> .....14  
 Pistachio crumble, fresh berries

CHURROS <sup>V</sup> .....10  
 Served with dulce de leche

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 \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
 Parties of five or more are subject to a 20% service charge - limit two payment types per table.

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