
HOUSE RULES

1

Please mask up when moving in and around the restaurant, or when your server is at your table. You're welcome to remove your mask while seated, eating, and drinking.

2

We've reduced our restaurant capacity to ensure we're offering safe service. We respectfully ask that your table time does not exceed 90 minutes.

3

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

4

Last call is 10:30pm with a hard close at 11pm. Please ensure all orders are in before then. 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.

DINNER: 4PM TO 10PM THURS-SUN
4 NW 15TH AVENUE, PORTLAND OR, 97209
508.770.0500

LOOKING FOR A PRIVATE EVENT? PLEASE EMAIL EVENTS.PORTLAND@THEHOX.COM

APERITIVOS

CHIPS, GUAC, SALSA (GF) 13

OREGON BAY SHRIMP CEVICHE* . 16
Aji amarillo ceviche sauce, grape tomato, red onion, cucumber, cilantro, chips (gf)

TOMATILLO SALAD 12
Shaved tomatillo, jalapeno-cilantro dressing, pink onion, tain, radish (v, gf)

POZOLE ROJO 22
Chili braised pork shoulder, hominy

TLAYUDA SALAD 15
Smoked corn masa, kale, black beans, yam, queso fresco, tomato-oregano dressing

ROASTED PORK BELLY 18
Achiote, smoked pineapple, blistered shishito peppers

QUESO DIP 16
Choice of chorizo or smoked oyster mushrooms (vg), pico de gallo, chips

TACOS

3 CARNITAS TACOS 16
Pork shoulder, salsa verde, serrano pepper, cilantro, onions (gf)

3 POLLO PIBIL TACOS 16
Achiote braised chicken, queso fresco, lime crema, pink onion, cilantro (gf)

3 PESCADO FRITO TACOS* 16
Beer battered rockfish, purple cabbage slaw, lime crema, radish, lime zest

3 CALABAZA FRITA TACOS 16
Fried summer squash, vegan sour cream, salsa macha (cashew salsa), watermelon radish (v)

ENTRADA

POLLO CON MOLE 32
Marionberry mole, Brussels sprouts, pickled hibiscus flowers

BARBACOA* 38
Adobo marinated short ribs, frijoles charros, guacasalsa, habanero onions, tortillas

TAMALES DE RAJAS CON QUESO 18
Fire roasted chilies, caramelized onion & leek, mozzarella cheese, hababero salsa

POSTRE
COCONUT FLAN (VEGAN)...9

CONCHAS CON
CHAMPURRADO...9
Sweet bread & hot chocolate

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

COCKTAILS

TOPE MARGARITA MARGARITA	15
Blanco Tequila, Agave, Lime,	
SPICY MARGARITA	16
Blanco Tequila, Ancho Reyes, Agave, Arbol Tincture, Lime	
DOUBLE BARREL CADILLAC MARGARITA	18
Herradura Double Barrel Reposado (Tope's Barrel), Grand Marnier, Agave, Lime	
MEZCAL NEGRONI	16
Banhez Mezcal, Sweet Vermouth, Campari	
MICHELADA	12
Ex Novo Mexican Lager, house made michelada mix, chili salt	
EITHER/OR	15
Dickle Rye, Rhum Agricole, Meletti, Chai Spice, Orange Bitters	
SUNTORY TOKI HIGHBALL	18
Suntory Toki Japanese Whiskey, Soda, Lemon Twist	

WINE

	GLS	BTL
Bubbles		
BRUT CHAMPAGNE, LOUIS RŒDERER, <i>CHAMPAGNE FRANCE</i>	22	85
Skin Contact Wines		
BICHI PET MEX '20, <i>MEXICO</i>	25	115
BICHI CHENIN BLANC '19, "LA GORDA YORI" <i>MEXICO</i>	25	115
Rose		
SPARKLING ROSE '20 PETULANTE PET NAT <i>SPAIN</i>	14	56
White		
VINHO VERDE, GOTA AZAHAR, <i>PORTUGAL</i>	11	44
VINO BLANCO, KIKI & JUAN, <i>SPAIN</i> .	11	44
Red		
BICHI "MISTICO" '19, <i>MEXICO</i>	18	85

BEERS

LOCAL DRAUGHTS...8
 Stickmen Brewing, Guava IPA
Tualatin, OR 75% ABV
 Ex Novo Brewing, Mexican Lager
Portland, OR 6% ABV
 BOTTLE & CAN
 Pacifico, Mexico 5% ABV...6
 Rotating local cans, ask our team!

MOCKTAILS & SOFTDRINKS

MOCKTAIL...6 +
 +30 MG DANODAN CBD OIL...4
 JARRITOS...4
 COKE...4
 TOPO CHICO MINERAL WATER...4

AGAVE SPIRITS

TEQUILA

TEQUILA BLANCO	
Oven roasted, tahona, rainwater fermented	
LUNAZUL BLANCO	8
BATANGA BLANCO	9
PATRON SILVER	10
ROCA PATRON SILVER	13
MILAGRO SILVER	9
ARTENOM 1579 BLANCO	16
FUENTASECA CONSECHA	25
SAN MATIAS TAHONA BLANCO	13
TEQUILA REPOSADO	
Oven roasted, barrel aged	
BATANGA REPOSADO	12
MILAGRO REPOSADO	11
ROCA PATRON REPOSADO	16
ARTENOM 1414 REPOSADO	20
TEQUILA OCHO REPOSADO	19
SAN MATIAS TAHONA REPOSADO	16
HERRADURA DOUBLE BARRELL BARREL REPOSADO	17
11 month primary aging, finished in 2nd barrel for 1 month, Hand selected for Tope	
TEQUILA ANEJO	
100% Agave, extended barrel aging	
ALTOS OLMECA	7
GRAN CENTENARIO	9
PASOTE ANEJO	15
SIETE LEGUAS	15
ARTENOM 1146 ANEJO	25
ROCA PATRON ANEJO	18
FUENTASECA RESERVA (ANEJO)	65
EL TESORO PARADISO	28
GRAN PATRON PIEDRA	107

MEZCAL

AMARAS CUPREATA	16
UNION	11
UNION EL VIEJO	16
MONTELOBOS	11
EL JOLGORIO	33
LEYENDA	24
MEZCAL COLLECTIONS	
ALIPUS SAN LUIS	16
ALIPUS SANTA ANA DEL RIO	18
ALIPUS SAN MIGUEL SOLA	19
Espadín, oaxaca, tahona crushed, copper still	
BANHEZ ESPADIN	9
BANHEZ TOBALA	33
BANHEZ TEPEZTATE	35
Barril, oaxaca, tahona crushed, copper still	
BOZAL CASTILLA ENSAMBLE	12
BOZAL CASTILLA BORREGO	34
BOZAL CASTILLA RESERVA	34
BOZAL PECHUGA	35
Castilla, oaxaca, tahona crushed, clay fermentation, clay still	
DEL MAGUEY MINERO	19
DEL MAGUEY CHICHICAPA	22
DEL MAGUEY PECHUGA	57
DEL MAGUEY 100% TOBALA	35
Oaxaca, hand crushed, clay still	
MEZCAL VAGO ENSAMBLE	26
MEZCAL VAGO MEXICANO	33
Oaxaca, tahona crushed copper still	

