

WINES BY THE GLASS

^{NV} *Marqués de Requena Cava Brut Valencia, Spain* 10|40
^{NV} *Via de La Plata Brut Rose Almendralejo, Spain* 12|48

²⁰¹⁸ *Cascadia White Willamette Valley, Oregon* 9|36
²⁰¹⁹ *Rose Willamette Valley, Oregon* 10|40
²⁰¹⁷ *Malbec Willamette Valley, Oregon* 10|40

TO CONSERVE RESOURCES AND REDUCE OUR CARBON FOOTPRINT, WE NOW PROUDLY OFFER KEG WINE FROM OUR FRIENDS AT COOPERS HALL

BEER + CIDER + ZERO PROOF TOO

DRAUGHT . . . 6

pFriem Pilsner
Breakside IPA
Fort George Hazy Pale Ale
Dbl MT. 'You Da Best' Oktoberfest

SODA . . . 3

Coke
Diet Coke
Sprite
Squirt
Topo Chico

BOTTLES & CANS

Pacifico 5
Negra Modelo 5
Good Life 'Sippy Cup' Hazy Pale . . . 6
Culmination Sour Flower 7
Double Mountain Dry Cider 6
Black Cherry White Claw 6
Bitburger (non-alcoholic) 5

FOR GOOD

Our community recently lost a beloved chef and friend. All proceeds from the Pretty Penny Tacos will be donated to his family.

TOPE

Dinner: 3pm to 10pm Daily | Weekend Brunch 10am to 3pm
4 NW 15th Avenue, Portland OR, 97209
508.770.0500

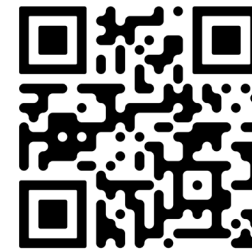
Looking for a private event? Please email Events.Portland@thehox.com

- TOPE -

House Rules

1.
MASKS MUST BE PROPERLY WORN AT ALL TIMES WHEN MOVING ABOUT THE RESTAURANT. YOUR TABLE IS A FINE PLACE TO UNMASK, IF YOU FEEL COMFORTABLE.

2.
ONCE SEATED, JUST SCAN THE QR CODE BELOW TO PLACE YOUR ORDER.



BE SURE TO ENTER IN YOUR TABLE NUMBER.

THERE IS A FIELD TO TIP BEFORE THE PAYMENT SCREEN (BUT LET US KNOW IF YOU'RE HAVING A HARD TIME FINDING IT).

4.
WE HAVE REDUCED OUR CAPACITY TO MAKE SPACE. FOR SAFE SERVICE, WE RESPECTFULLY ASK THAT YOUR TABLE TIME DOES NOT EXCEED 2 HOURS.

3.
BE SURE TO GET YOUR DRINKS AND FOOD IN BY 9:30PM FOR LAST CALL. WE CAN ALWAYS BOX UP YOUR BITES IF YOU WISH. (THAT WAY YOU CAN DINE AT YOUR OWN PACE.)

- SNACKS -

CHIPS, GUACAMOLE, SALSA (GF, V) \$12
QUESO DIP CHORIZO OR SMOKED MUSHROOM (GF) \$14
CAESAR SALAD* CRISPY TORTILLA, QUESO MANCHEGO (GF) \$10
MAYAN PUMPKIN SEED DIP SEASONAL VEGETABLES (GF, V) \$9

CARNE ASADA NACHOS
QUESO, GUAC, LIME CREMA, CHIPOTLE BEANS,
PICKLED ONIONS, JALAPEÑO (GF) \$17

- PLATES -

TACO SALAD \$16
ASADA SPICED BEEF, PINTO BEANS, ICEBERG, CHEDDAR, TOMATOES,
LIME CREMA, CHIPOTLE RANCH IN A FLOUR TORTILLA SHELL

SHRIMP CEVICHE* \$13
CHERRY TOMATOES, CUCUMBER, ONION, LIME, CHIPS (GF)

DUNGENESS CRAB TOSTADA* \$16
GUACAMOLE, GROUND CHERRY, JALAPEÑO, ROE (GF)

- TACOS \$6 -
3 OF THE SAME FOR \$15

AL PASTOR BRAISED PORK BELLY, ROASTED PINEAPPLE (GF)
SUMMER SQUASH CASHEW CREMA (V)
CARNITAS GUACACHILE (GF)
CHICKEN TINGA QUESO FRESCO, ESCABECHE (GF)
FRIED FISH CABBAGE SLAW, LIME CREMA (ASK FOR GF)

"ADDY PRETTY PENNY" TACO TRIO \$14
FRIED CHICKEN CABBAGE SLAW, COMEBACK SAUCE

- SIDES (GF, V) -

CHIPS \$3 / SALSA \$4 / GUAC \$5

- SWEET -

TRES LECHES CAKE \$7
WHIPPED CREAM, CHARRED PINEAPPLE

(GF)= GLUTEN-FREE / (V)= VEGAN / (VG)= VEGETARIAN
A suggested gratuity of 20% may be noted for groups of 6 or more.

- COCKTAILS -

WASTIN' AWAY...AGAIN?

TOPE MARGARITA...\$13 GLS / \$46 CARAFE
Tequila, Agave, Orange Blossom, Lime
I BLEW OUT MY FLIP FLOP.

SPICE GURL...14
Mezcal, Ancho Reyes, Ancho Verde, Demerara, Fire Water Bitters, Lime
WHAT YOU REALLY, REALLY WANT.



BOOTS WITH THE FUR...12*
Grey Goose Vodka, Fig, Egg White, Apple Brandy Spritz
PERFECT FOR CLUBS, SELFIES, FROLICKING IN AN ORCHARD

DAIQ ATTACK...12
Santa Teresa Rum, Lime, Pineapple, Green Chartreuse
RUNNERS UP: BABY GOT DAIQ, BRINGING SEXY DAIQ, HEY DAIQUERENA!

CABIN FEVER...13
Monkey Shoulder Whisky, Sweet Vermouth, Sherry, Benedictine
FOR THE SOPHISTICATED LUMBERJACK WITHIN.

SIMPLIFIED SAFARI...13
Cynar, Orgeat, Rum Blend, Passionfruit, Lime, Bitters
CRAVING DANGER FROM THE COMFORT OF A GOLF CART.

GROWN UPS OF THE CORN...13
Mellow Corn Whiskey, Aalborg Aquavit, Amaretto, Lemon, Demerara
HE WHO WALKS BEHIND THE ROWS
PROBABLY DOESN'T BELIEVE IN MASKS EITHER.

*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 foodborne illness.