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

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
Dbt MT. ‘You Da Best’ Oktoberfest
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

SODA...3
Coke
Diet Coke
Sprite
Squirt
Topo Chico

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

TIPS & CANS
Pacifico .......................... 5
Negra Modelo .................... 5
Good Life ‘Sippy Cup’ Hazy Pale .6
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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.
   TIPS BEFORE THE PAYMENT SCREEN (BUT LET US KNOW IF YOU’RE HAVING A HARD TIME FINDING IT).

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

4. 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 GUACAMOLE (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.