

HOUSE RULES

1

In light of the new Covid Guidelines, we are lifting mask requirements for vaccinated guests. We kindly ask that those guests who are not vaccinated continue to wear masks when in the public spaces in the building,

3

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

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.

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](mailto:EVENTS.PORTLAND@THEHOX.COM)

APERITIVOS

CHIPS, GUAC, SALSA (GF) . . . . .	13	PNW OYSTERS ON THE HALF SHELL Citrus, hot sauce, mignonette (gf) 1/2 dozen . . . . .	19
		1 dozen . . . . .	38
OREGON BAY SHRIMP CEVICHE* . 16 Aji amarillo ceviche sauce, grape tomato, red onion, cucumber, cilantro, chips (gf)		OREGON ROCK FISH CEVICHE* . . 16 Rockfish marinated in roja aguachile, cucumber, blood orange, pink onions, pickled fresno chili, cilantro (gf) +Leche de Tigre . . . . .	8
TUNA TOSTADA* . . . . .	9	QUESO DIP . . . . .	16
Raw ahi, ikura, smoked tamari, cucum- ber, guacamole		Choice of chorizo or smoked oyster mushrooms (vg), pico de gallo, chips	
SPRING LETTUCES . . . . .	14		
Oregon lettuces, grapefruit, avocado, pepitas, chili lime dressing, crispy quinoa, snap peas (v, gf)			
TOMATILLO SALAD . . . . .	12		
Shaved tomatillo, jalapeno-cilantro dressing, pink onion, tajin, radish (v, gf)			



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 FRITTO TACOS . . . . .	16
Beer battered rockfish, purple cabbage slaw, lime crema, radish, lime zest	
3 CALABAZA FRITTO TACOS . . . . .	16
Fried summer squash, vegan sour cream, salsa macha (cashew salsa), watermelon radish (v)	

CARNE ASADA...42  
12oz NY strip steak, griddled  
onions, peppers, with tortillas,  
black beans, queso fresco,  
escabeche, lime crema

QUATROS LECHEs CAKE...9  
Coconut flakes, pineapple,  
whipped cream

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

## COCKTAILS

TOPE MARGARITA . . . . .	15
<b>Reposado Tequila, Agave, Lime</b>	
SPICY MARGARITA . . . . .	15
<b>Reposado Tequila, Ancho Reyes, Agave, Arbol Tincture, Lime</b>	
SINGLE BARREL MARGARITA . . . . .	17
<b>Herradura Single Barrel Reposado, Grand Marnier, Agave, Lime</b>	
OPENING DAY . . . . .	15
<b>Plantation Rum, Creme de Banane, honey, lime</b>	
MEZCAL NEGRONI . . . . .	15
<b>Banhez Mezcal, Sweet Vermouth, Campari</b>	
LOVE COME DOWN . . . . .	15
<b>Dickle Rye, Sweet Vermouth, Yellow Chartreuse, Bitters</b>	
SUMMER PUNCH . . . . .	15
<b>Bourbon, Bella Farms Blueberry, Sage Flowers</b>	

## WINE

WHITE, PINK, & BUBBLES	GLS	BTL
<b>Rose, Eola hills OR, USA</b>	11	
<b>Stralunato, Toscana Bianco, Tuscany, Italy</b>	9	40
<b>Pinot Gris, Willamette Valley Vineyards, OR, USA</b>	9	40
<b>Domaine Collin, Brut Cuvee, France</b>	11	44
<b>Brut Champagne, Louis Roederer, Champagne, France</b>		88
<b>RED</b>		
<b>Orlegi de luberri, Rioja, Spain</b>	9	40
<b>Scribe, Pinot Noir, Sonoma County, USA</b>	110	

## BEER

LOCAL DRAUGHTS 8	BOTTLES 6
<b>Double Mountain Brewery "RBG" IPA</b>	<b>Pacifico, Mexico 4.4% ABV + Michelada 8</b>
<i>Hood River, OR 7.5% ABV</i>	<i>Culmination Sour Flower, Portland, OR</i>
<b>Stickmen Brewing Pineapple Kolsch</b>	<i>5.5% ABV</i>
<i>Lake Oswego, OR 6% ABV</i>	<b>Laurelwood Free Range Red American</b>
<b>Binary Brewing "Big Lebrewski" Kolsch</b>	<i>Amber Ale, Portland OR 6.2% ABV</i>
<i>Beaverton, OR 6.1% ABV</i>	<b>21st Amendment Hell or High Watermelon</b>
<b>+ Shot of Mezcal &amp; Pickleback 9</b>	<i>Wheat, San Francisco, CA 4.9% ABV</i>

## AGAVE SPIRITS

### TEQUILA

ALTOS PLATA . . . . .	8
<b>Oven roasted, tahona and roller mill</b>	
CASAMIGOS REPOSADO . . . . .	9
CASAMIGOS ANEJO . . . . .	14
<b>Oven roasted, wild fermentation</b>	
ARTENOM 1579 BLANCO . . . . .	16
ARTENOM 1414 REPOSADO . . . . .	20
ARTENOM 1146 ANEJO . . . . .	25
<b>Oven roasted, tahona, rainwater fermente</b>	
SIEMBRA VALLES REPOSADO . . . . .	15
SIEMBRA AZUL ANEJO . . . . .	16
<b>Oven roasted, tahona and roller mill</b>	
HERRADURA SINGLE BARREL REPOSADO . . . . .	17
<b>11 month primary aging, finished in 2nd barrel for 1 month, Hand selected for Tope</b>	
SAN MATIAS TAHONA REPOSADO . . . . .	16
<b>Oven roasted, aged 3 months</b>	
SIETE LEGUAS ANEJO . . . . .	15
<b>Oven roasted, tahona and roller mil crushed in two separate distilleries, aged 2 years in ex-bourbon barrels</b>	
EL TESORO PARADISO . . . . .	28
<b>Oven roasted, tahona crushed, aged 5 years in ex-cognac barrels</b>	
FUENTESECA . . . . .	52
<b>8 Year oven roasted, aged underground in french and californian wine barrels</b>	

### MEZCAL

ALIPUS SAN LUIS . . . . .	16
ALIPUS SANTA ANA DEL RIO . . . . .	18
<b>Espadin, oaxaca, tohona crushed, copper still</b>	
BANHEZ ESPADIN . . . . .	9
BANHEZ PECHUGA DE PAVO . . . . .	26
BANHEZ TOBALA . . . . .	33
BANHEZ TEPEZTATE . . . . .	35
<b>Barril, oaxaca, tahona crushed, copper still</b>	
BOZAL ENSAMBLE ESPADIN . . . . .	12
BOZAL CUISHE . . . . .	20
BOZAL BORREGO . . . . .	35
<b>Castilla, oaxaca, tahona crushed, clay fermentation, clay still</b>	
DEL MAGUEY MINERO . . . . .	19
DEL MAGUEY CHICHICAPA . . . . .	22
DEL MAGUEY PECHUGA . . . . .	57
DEL MAGUEY 100% TOBALA . . . . .	35
<b>Oaxaca, hand crushed, clay still</b>	
EL JOLGORIO . . . . .	33
<b>Barril, oaxaca, wild agave, tahona crushed, copper still</b>	
LOS JAVIS . . . . .	11
<b>Espadin, oaxaca, tahona crushed, copper still</b>	
LEYENDA . . . . .	24
<b>Cenizo, durango, wild foraged agave, tahona crushed</b>	