

APERITIVOS

CHIPS, GUAC, SALSA (GF) 13

OREGON BAY SHRIMP CEVICHE* 16

Aji amarillo ceviche sauce, grape tomato, red onion, cucumber, cilantro, chips (gf)

KALE RADICCHIO CÆSAR 15

Black kale, radicchio, queso fresco, avocado, pepitas

QUESO DIP 16

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

ROCK FISH CEVICHE* 17

Rojo aguachile, blood orange, cherry tomato, pickled fresnos, red onion, cucumber, cilantro, chips (gf)

ENTRADAS

3 CARNITAS TACOS 18

Pork shoulder, salsa verde, serrano pepper, cilantro, onions (gf)

3 POLLO PIBIL TACOS 18

Achiote braised chicken, queso fresco, lime crema, pink onion, cilantro (gf)

3 PESCADO FRITO TACOS 18

Beer battered rockfish, purple cabbage slaw, lime crema, radish, lime zest

3 CALABAZA FRITA TACOS 18

Fried summer squash, vegan sour cream, salsa macha (cashew salsa), watermelon radish (v)

CHILI VERDE 22

Tomatillo & poblano braised pork shoulder, lime crema, cilantro, tortillas

POSTRES

MANGO PALETA 6

Tajin, lime (vegan)

CONCHAS 9

3 pieces of Chai spiced Mexican style sweet bread

GUAJILLO CHOCOLATE CREMA 12

Whipped coconut, torn chocolate cake, toasted coconut brittle

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

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.

HOUSE RULES

Parties of six or more are subject to a 20% service charge (limit to two payment types per table). We respectfully ask that your table time does not exceed 90 minutes. Tope closes at 10:30pm. Prefer to take it to-go?

Just let us know, and we'll pack it up.

DINNER: 4PM TO 10:30 PM THURS-SUN
4 NW 15TH AVENUE, PORTLAND OR, 97209
508.770.0500

..... AGAVE SPIRITS

TEQUILA

TEQUILA BLANCO

Oven roasted, tahona, rainwater fermented

LUNAZUL BLANCO 8
 BATANGA BLANCO..... 9
 PATRON SILVER 10
 ARTENOM 1579 BLANCO 16
 FUENTASECA CONSECHA..... 25
 SAN MATIAS TAHONA BLANCO 13

TEQUILA REPOSADO

Oven roasted, barrel aged

BATANGA REPOSADO 12
 PATRON REPOSADO 12
 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 Tapa

TEQUILA ANEJO

100% Agave, extended barrel aging

ALTOS OLMECA..... 7
 GRAN CENTENARIO 9
 PATRON ANEJO..... 12
 PASOTE ANEJO 15
 SIETE LEGUAS..... 15
 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
 EL JOLGORIO..... 33
 LEYENDA 24

MEZCAL COLLECTIONS

ALIPUS SAN LUIS..... 16
 ALIPUS SANTA ANA DEL RIO..... 18
 ALIPUS SAN MIGUEL SOLA 19

Espadin, Oaxaca, tahona crushed, copper still

BANHEZ ESPADIN..... 9
 BANHEZ TOBALA 33
 BANHEZ TEPEZTATE..... 35
 BANHEZ JABALI 22
 BANHEZ MEXICANO 25

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 SANTO DOMINGO ALB ... 23
 DEL MAGUEY ARROQUENO 33
 DEL MAGUEY ESPADIN 29
 DEL MAGUEY 100% TOBALA 35

Oaxaca, hand crushed, clay still

MEZCAL VAGO ENSAMBLE 26
 MEZCAL VAGO MEXICANO 33

Oaxaca, tahona crushed, copper still

COCKTAILS

TOPE 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	
CALIENTITO	16
Banhez Mezcal, Passion Fruit, Cinnamon syrup, Dr. Bird spritz	
MICHELADA	12
Ex Novo Mexican Lager, house made michelada mix, chili salt	
EITHER/OR	17
Dickle Rye, Rhum Agricole, Meletti, Chai Spice, Orange Bitters, Tope Whiskey Rock	
GREEN JUICE	15
Cucumber Infused Vodka, Apple Brandy, Ancho Reyes, Pear, Lemon, Celery Bitters	
PINKY RING	12
Brandy, Hibiscus syrup, Honey, Lemon, Sparkling Wine	

NATURAL WINE

	GLS	BTL
Bubbles		
BRUT GRAND RESERVE CHAMPAGNE, GOSSET, <i>CHAMPAGNE FRANCE</i>	22	85
CRISTAL CHAMPAGNE '07, LOUIS RÖDERER, <i>CHAMPAGNE FRANCE</i>		1000
Orange		
BICHI CHENIN BLANC '19, "LA GORDA YORI" <i>MEXICO</i>	15	67
Pink		
BICHI PET MEX '20, <i>MEXICO</i>	15	67
DIVISION GAMAY ROSE '20, <i>OREGON</i>	13	55
White		
VINHO VERDE, GOTA AZAHAR, <i>PORTUGAL</i>	11	44
VINO BLANCO, KIKI & JUAN, <i>SPAIN</i>	11	44
DIVISION CHARDONNAY, <i>OREGON</i>	15	75
Red		
NAO CONDENADO, PALHETE TINTO '19, <i>PORTUGAL</i>	15	67
BICHI "LA SANTA" '19, <i>MEXICO</i>		

BEERS

LOCAL DRAUGHTS	8
2nd Profession, Choc-Coconut Stout	
<i>Portland, OR 7.5% ABV</i>	
Modelo Negra, Mexican-Dunkel Lager	
<i>Mexico 5.4% ABV</i>	
Ex Novo Brewing, Mexican Lager	
<i>Portland, OR 5% ABV</i>	
BOTTLE & CAN	6
Pacifico	
<i>Mexico 5% ABV.</i>	

MOCKTAILS & SOFT DRINKS

MOCKTAIL.....	6+
<i>+30 MG Danodan CBD oil +4</i>	
COKE	4
SPRITE	4
TOPO CHICO MINERAL WATER.....	4

<- ROTATING LOCAL CANS, ASK OUR TEAM!