

- HOT -

COFFEE

Espresso	2,5
Double Espresso	4
Cortado	3
Americano	2,8
Iced Coffee	2,8
Latte Macchiato	4,5
Capuccino	4
Flat White	4,5
Hot Chocolate	4,5

TEA & INFUSIONS

BLACK

Speedy Breakfast	5
Earl Grey	5
Masala Chai	5

OOLONG

Tie Guan Yin Oolong	5
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GREEN

Green Whole Leaf	5
Hojicha	5

HERBAL

Sri Lankan Lemongrass	5
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- COPITAS -

SPIRITS

TOPE Verdita 9

A frozen shot of tequila or mezcal served with a sidecar of spicy jalapeno, mint and pineapple

TOPE Sangrita 9

A frozen shot of tequila or mezcal served with a shot of pastilla chilli, mango and bell pepper

COCKTAILS

TOPE Margarita 13

Patron blanco tequila, mezcal, jalapeno, tropical sherbet, lemon, lime, Tajin

Hibiscus Cosmo 13

Ketel One Citron, Cointreau, hibiscus, TOPE sour, orange bitters, flamed orange

Passionfruit Michelada 13

Olmeca Altos Plata tequila, passionfruit, fresh lime, tomato, TOPE spice mix, pale ale, Tajin

Banger Batanga 13

Patron Silver tequila, built with mezcal, coffee, yuzu, lime, Mexican cola, salt, knife stirred

Azul Azul 14

Olmeca Altos Plata Tequila stirred with clear blue TOPE sour, agave, fresh lime zest

Nearly Naked 17

Del Maguey Vida mezcal, Martini Rubino, Aperol, Champagne, grapefruit wedge

Port-Mint-Eau 13

Nitro-infused white port, white peach, Sotol, London Essence Co. tonic, fresh mint, served frappe

El Burro Ingles 13

Bombay Sapphire gin, fresh apple and lime, cucumber, a dash of Fernet, topped up with ginger beer

Sunrise Cobbler 13

Reposado tequila, crushed fresh pineapple, orange, lemon, a dash of agave. Decked out with fresh fruit and mint

BRANDY, COGNAC & CALVADOS

Hennessy VS 9

Hennessy XO 41

Remy Martin VSOP 14

Christian Drouin Calvados, S lection AOC 8

RUM

Bacardi Carta Blanca 8

Bacardi Cuatro 8

Bacardi Ocho 9

Bacardi Diez 12

Santa Teresa 1796 13

Matusalem 15 YO 10

Hampden 8 YO 14

Compagnie des Indes, Thaillande 8 YO 10

Clairin Communal 8

WHISKY

Woodford Reserve 9

Bulleit Rye 9

Chivas 12 YO 9

Dewar's 12 YO 15

Balvenie Week of Peat 14 YO 17

Port Charlotte 10 YO 16

Aberfeldy 12

Nikka From The Barrel 10

Nikka Yoichi 16

Nikka Miyagikyo 16

Hibiki Harmony 34

Balvenie Double Wood 12 YO 18

Bruichladdich The Classic Ladie 14

LIQUORS

Adriatico 8

Chartreuse Verte 12

Chartreuse Jaune 12

SPIRITS

TEQUILA

Altos Plata	9
Ocho Blanco	10
Calle 23 Blanco	9
Altos Reposado	10
Ocho Reposado	14
Calle 23 Reposado	11
Calle 23 Anejo	11
Ocho Anejo	14

MEZCAL

Del Maguey Vida	12
Mezcal Verde	12
San Cosme Artesano 01	10
Casamigos Joven	15

VODKA

Ketel One	8
Grey Goose	10

GIN

Bombay Sapphire	8
Bombay Premier Cru	9
Monkey 47	13
Monkey 47 Sloe	14
The Botanist	11
Hendrick's	9
Tanqueray	8
Gaugin Classic	10
Gaugin Mountain	10
Gaugin Beach	10
Oxley	13
Plymouth	11

SLUSHIES

Frosé Paloma	12
<i>Pink gin, Aperol, rosé wine, pink grapefruit, lime, agave</i>	

Banana Colada	12
<i>Bacardi Spiced rum, Altos Reposado tequila, banana, pineapple, coconut, lime, salt</i>	

Berry Margarita	12
<i>Altos Plata tequila, strawberry, raspberry, hibiscus, lime, agave</i>	

Triple Threat	22
<i>All three TOPE slushies layered together, served high and mighty</i>	

- JARRAS -

Tinto	30
<i>Garnacha, Hennessy VS cognac, citrus, allspice, orange, lemon, lemon sherbet</i>	

Blanco	40
<i>Ketel One vodka, St-Germain Elderflower, peach, jasmine, citrus, Cava, sage</i>	

NON-ALCOHOLIC

Miche – Nada	10
<i>Seedlip Spice non alcoholic spirit, passionfruit, fresh lime, tomato, TOPE spice mix, non-alcoholic beer, Tajin</i>	

Agua de Jamaica	10
<i>Chilled hibiscus tea, cinnamon, agave syrup</i>	

Pineapple Agua Fresca	10
<i>Fresh pineapple, lime juice, agave, soda</i>	

- WINE -

SPARKLING	125ML	BTL
Veuve Clicquot – Carte Jaune Brut NV <i>France / Pinot Noir, Chardonnay, Pinot Meunier</i>	18	100
Veuve Clicquot – Rosé Brut NV <i>France / Pinot Noir, Chardonnay, Pinot Meunier</i>	20	115
Villa Sandi – Il Fresco, Brut NV <i>Italy / Glera</i>	7	40
Villa Sandi – Asolo Superior NV <i>Italy / Glera</i>	-	50

WHITE

D.Rietsch – Tout Blanc ‘21 <i>France, Elsass / Riesling, Sylvaner, Pinot Auxerrois</i>	9	85
Sin Project – Xarel-Lo ‘21 <i>Spain / Xarel-Lo</i>	7,5	43
D.Reynaud – La Gourmandise ‘22 <i>Rhône Valley / Viognier</i>	7,5	43

ROSÉ

Château Revelette ‘21 <i>Aix En Provence / Grenache, Cabernet Sauvignon, Cinsault, Carignan, Ugni Blanc</i>	8	45
Matthieu Barret – Petit Ours Rosé ‘21 <i>France, Rhône Valley / Grenache</i>	-	47

RED

Matthieu Barret – Petit Ours ‘21 <i>Rhône Valley / Syrah</i>	9	53
Weingut Weniger – Ponzichter ‘21 <i>Austria / Pinot Noir</i>	9	53
Sin Project – Tempranillo ‘21 <i>Spain / Tempranillo</i>	7,5	43

BEER

DRAFT	25CL	50CL
Topo Sesión Cerveza	5	9
Hoxton Pale Ale	5	9
Brasserie Ermitage – Lanterne	6	10

BOTTLE

Modelo Negra	6,5
Dos XX	6,5
Brasserie Surréaliste – Double Trouble	7
Brussels Beer Project – Pico Bello (0%)	6

SOFTS

Still Water (40/70cl)	4 / 6,5
Sparkling Water (40/70cl)	4 / 6,5
Jarritos Mexican Soda	5
Jarritos Mandarin	5
Jarritos Lemon	5
Rish Original Kombucha	5
Rish Hibiscus Kombucha	5
Coca-Cola	4
Coca-Cola Zero	4
Ritchie Lemon & Raspberry Lemonade	5
Ritchie Orange Lemonade	5
London Essence Indian Tonic	5
London Essence Grapefruit & Rosemary Tonic	5
London Essence Ginger Beer	5
London Essence White Peach & Jasmine	5