

TOPE

- APERTIVOS -

CHIPS, GUAC, SALSA.....\$8
All Fresh and Made in House! (V, GF)

RED RICE + BLACK BEANS.....\$8
Onion, Tomato, Garlic (VG)

QUESO DIP + CHIPS.....\$14
Hatch Chilis & White Cheddar Queso,
Served with House Tortilla Chips

SHRIMP TOSTADA.....\$16
Shrimp, Guacamole, Fresno, Red Onion,
Cilantro. Served on a Fried Corn Tortilla
(GF, DF)

TOPE QUESADILLA.....\$16
Flour Tortilla, Queso Oaxaca, Pepper
jack, Onions and Peppers. Served with
Salsa Roja and Sour Cream. (VG)
Add Pollo or Pork Verde.....\$5

- POSTRES -

CHURROS.....\$10
Served with Dulce De Leche (VEG)

PASSIONFRUIT PANACOTTA.....\$10
Passionfruit Curd, Creme, Vanilla (GF)

PUMPKIN BASQUE CHEESECAKE...\$12
Cream Cheese, Pumpkin (VEG)

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

(VG) = VEGETARIAN/ (DF)=DAIRY FREE

- TACOS (3)-

SEASONAL CHORIZO.....\$18
Chorizo + Pumpkin Mole, Pepitas, Picked
Onion, Avocado Crema, Cilantro, Radish.
(GF)

CALABAZA.....\$16
Roasted Delicata Squash, Oaxaca Queso,
Black Beans, Picked Onions, Baja Sauce.
(VG, GF)

VEGANO.....\$16
Fried Oyster Mushrooms, Pumpkin Mole,
Pickled Onion, Vegan Crema, Salsa
Matcha.
***Contains Nuts* (V)**

POLLO CON MOLE.....\$16
Braised Chicken Thigh, Mole Negra,
Queso Fresco, Picked Onion, Chipotle
Crema, Avocado.
Contains Nuts

PORK VERDE.....\$20
Braised Pork, Verde Salsa, Queso Fresco,
Avocado Crema, Picked Onions +
Jalapenos. (GF)

PESCADO.....\$20
Beer Battered Rockfish, Shaved Cabbage,
Baja Sauce, Radish, Cilantro.

CARNE ASADA.....\$20
Flank Steak, Grilled Onion + Peppers,
Pickled Onions, Queso Fresco, Salsa
Matcha, Chipotle Crema
***Contains Nuts* (GF)**

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

We have a \$.50 Kitchen Appreciation fee per guest.

-COCKTAILS -

TOPE MARGARITAS.....\$15

House, Spicy, or Seasonal

MARGARITA PITCHER.....\$60

House, Spicy, or Seasonal

OLD DOGS, NEW TRICKS.....\$17

Rittenhouse Rye Whiskey, Cynar,
Carpano Antica, Benedictine, Bitters

PINA VERDE.....\$16

Accompani Flora Green, Smith + Cross
Rum, Pineapple Juice, Coconut Cream,
Lime

EL VIEJO.....\$17

Xicaru Joven Mexcal, Bitter Bianca,
Meletti, Bitters

SMOKE SIGNALS.....\$18

Monkey Shoulder Scotch, Bahnez
Mezcal, Banane Du Brasil, Lemon

LA BODEGA.....\$16

Milagro Repo, Quezalteca Tamarindo,
Mango Agave, Lime, Fire Bitters

CALIENTITO.....\$16

Bahnez Mezcal, Passionfruit Agave,
Cinnamon Tincture, Lime, Dr. Bird
Spritz

EL BOMBERO.....\$16

Smirnoff Tamarind Vodka, Combier
Watermelon, Lime, Red Bull, Spiced
Rim

LABUBU RAVE.....\$14

Rum, Gin, Caribbean Pineapple Liqueur,
Lemon Juice, Strawberry, Matcha, Milk
Clarified

-MOCKTAILS -

OLD TOWN RINGS.....9

Wilderton Citrus NA, Passionfruit
Agave, Lime Juice

BITTER BRAMBLE9

The Pathfinder NA Amaro,
Blackberry Agave, Lemon Juice

DRAFTS

ROTATING MEXICAN LAGER.....\$7

MICHELADA STYLE \$12

Mexican Lager, Passionfruit Chamoy

Michelada Mix, Chili Spice Rim

(NA Option Available)

ROTATING LOCAL IPA \$8

ROTATING LOCAL LAGER.....\$8

Bottles & Cans

PACIFICO\$6
Mazatlan, Mexico (5% ABV)

TOPO CHICO HARD SELTZER \$8
Strawberry Guava (4.7% ABV)

HELVETIA CIDER CO\$8
Sun of a Peach (7% ABV)

TROPINK CBD BEVERAGE\$8
Pineapple Yuzu Lime or Lilikoi Guava

ATHLETIC BREWING NA - IPA\$8

CORONA NON-ALCOHOL\$8

JARRITOS MEXICAN SODA\$5
Pineapple, Grapfruit, or Guava

COKE, DIET COKE, OR SPRITE \$4

BUNDABERG GINGERBEER \$5

MINERAGUA \$3

WINE

CORIA PINOT NOIR\$16/64
Red, Light Body, Blackberry, Oregon

CASA DEL BOSQUE CARMENERE.....\$14/52
Red, Dry, Tart, Chile

CASA DEL BOSQUE SAUV BLANC \$14/52
White, Dry, Citrus, Chile

EL ZORRITO SANTA JULI ORANGE \$14/52
Citrus, Floral, Complex - Argentina

CHIMANGO SANTA JULIA ROSE\$14/52
Rose, Minerals, Bright - Argentina

DOS PUENTES EXTRA BRUT..... \$15/40
Bubbles, Dry, Argentina

* 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