

# TOPE

## -APERTIVOS-

### **CHIPS, GUAC, SALSA** ..... \$14

All fresh and made in house! (v, gf)

### **QUESO DIP + CHIPS** ..... \$18

Roasted Poblano & Jalapeño Queso,  
served with House Tortilla Chips

### **Rockfish Ceviche\*** ..... \$21

Coconut Lime Marinated Oregon

Rockfish, Passionfruit Habanero

Aquachile, Fresno Chili, Red Onion,

Cilantro

### **TOPE QUESADILLA** ..... \$17

Flour tortilla, queso oaxaca, pepper  
jack, onions and peppers. Served with  
salsa roja and sour cream.

*Add Pollo, Carnitas, or Birria*.....5

*Add Soy Curls*.....4

## -POSTRES-

### **CHURROS** ..... \$14

Served with dulce de leche

### **IBARRA CHOCOLATE CUSTARD**.. \$14

Served with graham cracker & nut  
crumble with compote

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

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

## -TACOS -

### **SMOKED CARNITAS (3)**..\$18

House Smoked Pork, Chipotle

BBQ Sauce, Pico de Gallo. (gf)

### **POLLO PIBIL (3)**..... \$18

Achiote Braised Chicken, Pickled

Red Onion, Lime Crema, Queso

Fresco, Quac. (gf)

### **QUESABIRRIA (3)**.....\$20

Braised Beef, Queso Oaxaca,

Cilantro, Onions, Consomme. (gf)

### **Rockfish Tacos(3)** .....\$22

Xicha Beer Battered Oregon

Rockfishm Baja Sauce, Shaved

Cabbage, Radish, & Cilantro

### **PANZA (3)**.....\$20

Al Pastor Glazed Pork Belly,

Pineapple Salsa. (gf, df)

### **Carne Asada(3)** ..... \$24

Marinated Flank Steak,

Grilled Onions & Jalapeño,

Salsa Macha, Cilantro

### **VEGANO (3)**.....\$17

Hard Shell Corn Tortilla,

Beyond Beef, Salsa Verde,

Cabbage Slaw, Vegan

Crema, Radish, Cilantro

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 -

|                                                                                                    |      |
|----------------------------------------------------------------------------------------------------|------|
| <b>TOPE MARGARITAS</b> .....                                                                       | \$15 |
| House, Spicy, or Seasonal                                                                          |      |
| <b>MARGARITA PITCHER</b> .....                                                                     | \$60 |
| House, Spicy, or Seasonal                                                                          |      |
| <b>THREE IS COMPANI</b> .....                                                                      | \$17 |
| Accompani Flora Green, Giffard<br>Pineapple, Falernum, Lime                                        |      |
| <b>OLD DOGS, NEW TRICKS</b> .....                                                                  | \$18 |
| Rittenhouse Rye Whiskey, Cynar,<br>Carpano Antica, Benedictine, Bitters                            |      |
| <b>SUNSETS &amp; SEAGLASS</b> .....                                                                | \$17 |
| Accompani Marigold, Kalani, Aperol,<br>Cointreau, Lemon                                            |      |
| <b>PRETTY IN PINK</b> .....                                                                        | \$17 |
| Timberline Vodka, Italicus, Combier<br>Watermelon, Simple Syrup, Lemon                             |      |
| <b>EL VIEJO</b> .....                                                                              | \$18 |
| Xicarú Joven Mezcal, Bitter Bianca,<br>Maletti, Orange Bitters                                     |      |
| <b>SMOKE SIGNALS</b> .....                                                                         | \$18 |
| Monkey Shoulder Scotch, Banhez Mezcal,<br>Banane Du Brasil, Simple Syrup, Lemon                    |      |
| <b>AGUA DULCE</b> .....                                                                            | \$18 |
| Diplimático Rum, Giffard Blue & Coconut,<br>Pineapple & Lime Juice, Simple Syrup,<br>Tropical Foam |      |
| <b>LA BODEGA</b> .....                                                                             | \$17 |
| Milagro Reposado, Giffard Mangué,<br>Quezalteca Tamarindo, Agave, Lime,<br>Firewater Bitters       |      |
| <b>EL BOMBERO</b> .....                                                                            | \$17 |
| Smirnoff Tamarind Vodka, Combier<br>Watermelon, Lime, Redbull, Spiced Rim                          |      |
| <b>CALIENTITO</b> .....                                                                            | \$17 |
| Mezcal, Passion fruit, Cinnamon, Dr. Bird<br>Spritz                                                |      |
| <b>-MOCKTAILS -</b>                                                                                |      |
| <b>MOCKING BIRD</b> .....                                                                          | \$9  |
| Seasonal Berry Syrup, Lemon<br>Juice, Gingerbeer                                                   |      |
| <b>TAKAHE</b> .....                                                                                | \$9  |
| Seasonal Berry Syrup, Lemon<br>Juice, Gingerbeer                                                   |      |

## DRAFTS

|                                                                     |      |
|---------------------------------------------------------------------|------|
| <b>CHELA, XICHA BREWING, MEXICAN LAGER</b> ...                      | \$7  |
| Salem, OR (4.5% ABV)                                                |      |
| <b>MICHELADA STYLE</b> .....                                        | \$12 |
| Chela, Tope Michelada Mix, Chili Spice Rim<br>(NA Option Available) |      |
| <b>DEEP SEAK, BLOCK 15, IPA</b> .....                               | \$8  |
| Corvallis, OR (6.5% ABV)                                            |      |
| <b>GARDEN LAGER FERMENT BREWING</b> .....                           | \$8  |
| Hood River, OR (5.2% ABV)                                           |      |

## Bottles & Cans

|                                         |     |
|-----------------------------------------|-----|
| <b>PACIFICO</b> .....                   | \$6 |
| Mazatlan, Mexico (5% ABV)               |     |
| <b>TOPO CHICO HARD SELTZER</b> .....    | \$8 |
| Strawberry Guava (4.7% ABV)             |     |
| <b>HELVETIA CIDER CO</b> .....          | \$8 |
| Sun of a Peach (7% ABV)                 |     |
| <b>TROPINK CBD BEVERAGE</b> .....       | \$8 |
| Pineapple Yuzu Lime or Lilikoi Guava    |     |
| <b>ATHLETIC BREWING NA - IPA</b> .....  | \$8 |
| <b>CORONA NON-ALCOHOL</b> .....         | \$8 |
| <b>JARRITOS MEXICAN SODA</b> .....      | \$5 |
| Pineapple, Grapefruit, or Guava         |     |
| <b>COKE, DIET COKE, OR SPRITE</b> ..... | \$4 |
| <b>BUNDABERG GINGERBEER</b> .....       | \$5 |
| <b>MINERAGUA</b> .....                  | \$3 |

## WINE

|                                            |         |
|--------------------------------------------|---------|
| <b>CORIA PINOT NOIR</b> .....              | \$16/64 |
| Red, Light Body, Blackberry, Oregon        |         |
| <b>CASA DEL BOSQUE GRAND RESERVA</b> ..... | \$14/52 |
| Red, Dry, Tart, Chile                      |         |
| <b>CASA DEL BOSQUE SAUV BLANC</b> .....    | \$14/52 |
| White, Dry, Citrus, Chile                  |         |
| <b>EL ZORRITO SANTA JULI ORANGE</b> .....  | \$14/52 |
| Citrus, Floral, Complex - Argentina        |         |
| <b>CHIMANGO SANTA JULIA ROSE</b> .....     | \$14/52 |
| Rose, Minerals, Bright - Argentina         |         |
| <b>CETTO BRUT</b> .....                    | \$12/40 |
| Bubbles, Dry, Chile                        |         |

\* 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