

The background is a vibrant orange color. On the left side, there are large, dark red, wavy, organic shapes that resemble stylized letters or patterns. On the right side, there are large, dark green, wavy, organic shapes that also resemble stylized letters or patterns. At the bottom, there is a large, curved, pink shape that looks like a thick brushstroke or a stylized letter. In the center, the word "TOPE" is written in a bold, white, sans-serif font. Below it, the text "- FOOD -" is written in a smaller, white, sans-serif font.

TOPE

- FOOD -

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COMIDA COMPARTIDA

CHIPS, GUAC, SALSA ^{GF VG}9

MEJILLONES ^{GF} 28
 Steamed mussels in smoked paprika and coconut broth, garlic, shallots, topped with fresh herbs. Served with Grand Central toasted baguette

CALABAZA ^{GF VG DF} 13
 Roasted squash, sunchoke puree, jicama, epazote dressing, toasted pepitas

PIMIENTOS ^{GF} 11
 Blistered shishito peppers, piquillo mayo, crispy garlic

CHICHARRONES ^{GF DF} 16
 Fried pork belly served with guacamole

EMPANADAS CHORIZO (2) ^{GF} 14
 Three sisters Nixtamal yellow masa, roasted Poblano peppers, chorizo, queso Oaxaca, salsa roja

EMPANADAS FRIJOLE (2) ^{GF} 14
 Three sisters Nixtamal yellow and blue masa, black beans, queso Oaxacan, salsa macha

SOPES DE HONGOS (2) ^{GF DF} 14
 Grilled corn masa, roasted wild mushrooms, black beans, cashew crema, salsa macha, fresh herbs, radish

BIRRIA TORTA ^{DF} 18
 Braised pork, Dos Hermanos bolillo roll, shaved cabbage, guacamole, served with Birria consomme

POZOLE ROJO ^{GF DF} 14
 Guajillo chili broth with braised pork and hominy, Served with cabbage, red onion, jalapeno and corn tortillas

SIDES

FRIJOLE ^{GF V}6
 Refried black beans, queso fresco

ESCABECHE ^{GF VG}3
 Rotating house pickles

TORTILLAS (6) ^{GF VG}5

PLATOS

Each taco plate is served with corn tortillas, pickled onions, radish, and lime

LAN-ROC FARMS
 PORK CHOP ^{GF DF} 28
 Mole rojo, herb salad, fried garlic, pickled fresnos

100Z BRANDT
 FARMS RIBEYE* ^{GF DF} 48
 Mole negra, charred scallion salsa. Served medium rare

POLLO PIBIL ^{GF}24
 Achiote braised chicken, queso fresco, sliced avocado, cilantro

CAMARONES ^{GF} 28
 Sautéed shrimp, red bell peppers, and onions, side of house habanero salsa

VERDURAS ^{GF} 22
 Braised rainbow chard and kale, mashed sweet potato, wild mushrooms, cilantro, side of salsa macha

POSTRES

PLATANOS ^{GF}14
 Caramelized sweet plantains, house dulce de leche, cardamom whip

ARROZ CON LECHE ^{GF/V}10
 Warm rice pudding, orange zest, cinnamon, seasonal compote
 *Contains soy and mezcal

MEXICAN POT DE CREME.....14
 Blood orange, pistachio crumble, served with house made meringue cookies

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of five or more are subject to a 20% service charge - limit two payment types per table.

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