

TOPSIDE

TERRACE KITCHEN  BAR

DINNER MENU

TO START....

ARTISAN SOURDOUGH BREAD WITH ROASTED TOMATO & TAPENADE 9

caramelized onions, garlic, red chili pepper oil

FRIED BRUSSELS SPROUTS LEAVES 10

queso enchilada, toasted sunflower seeds, haba ero agave

HABA ERO-LEMON PEPPER HOT WINGS 16

pickled carrots, jicama, honey chipotle bbq sauce

RED BEET AND GRILLED PEACH SALAD 14

ricotta, shaved radish, arugula-sunflower seed pesto

BAJA SHRIMP STREET TACOS 15

pickled red onion, slaw, salsa quemada

KALE & ROMAINE CAESAR SALAD 14

kale, romaine, garlic croutons, wasabi caesar dressing *add shrimp or chicken +8*

SELECTION OF CALIFORNIA CHEESES & CHARCUTERIE 25

quince paste, whole grain mustard, walnuts, grilled artisan bread

ENTR ES

CAVATELLI PASTA 25

heirloom tomato, eggplant, artichokes, pine nuts, basil *add shrimp or chicken +8*

TOPSIDE ANGUS BEEF BURGER* 23

sharp cheddar, bacon, lettuce, tomato, onion, potato bun, trade fries

PAN SEARED MAINE DIVER SCALLOPS & OCTOPUS* 35

bilbao chorizo, celery root pur e, lima beans

CITRUS & GUAJILLO CHILE-MARINATED HANGER STEAK* 37

roasted fingerling potatoes, summer street corn, salsa verde

ROASTED SALMON 32

saut ed zucchini, eggplant, basil pesto

DESSERTS

BAILEY'S CR ME BR L E 12

citrus essence, blueberries, turbinado sugar

BUTTERFINGER MUD PIE 12

vanilla bean, dulce de leche, salted caramel



TOPSIDETERRACE

**consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. parties of 6 or more may be subject to 20% gratuity*