

TOPSIDE

TERRACE KITCHEN & BAR

DINNER MENU (4pm-10pm)

TO START....

ARTISAN SOURDOUGH BREAD WITH ROASTED
TOMATO & TAPENADE 10

caramelized onions, garlic, red chili pepper oil

TARO TUNA TACOS 16

cucumber slaw, avocado cream, sweet pepper soy

FRIED BRUSSELS SPROUTS LEAVES 11

queso enchilada, toasted sunflower seeds, habañoero agave

SPICY CHICKEN WINGS 17

mango chutney

CRISPY CALAMARI 18

pickled onions, firecracker sauce

BABY KALE SALAD 15

roasted butternut squash, goat cheese, pepitas, maple dijon dressing

BAJA SHRIMP STREET TACOS 16

pickled red onions, slaw, salsa quemada

BAJA CAESAR SALAD 15

hearts of romaine, parmesan cheese, garlic croutons *add: shrimp or chicken +8*

SELECTION OF CALIFORNIA CHEESES & CHARCUTERIE 27

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

ENTRÉES

STEAMED P.E.I. MUSSELS 20

crumbled spanish sausage, coconut curry, grilled ciabatta

THE VEGGIE BURGER 22

tomato jam, sautéed mushrooms, arugula, potato bun

TOPSIDE ANGUS BEEF BURGER* 23

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

PAN-SEARED MAINE DIVER SCALLOPS & OCTOPUS* 33

bilbao chorizo, celery root purée, lima beans

CITRUS & GUAJILLO CHILE-MARINATED HANGER STEAK* 40

roasted fingerling potatoes, summer street corn, salsa verde

ROASTED SALMON 33

sautéed zucchini, eggplant, basil pesto

SLOW-BRAISED BEEF SHORT RIBS 35

seasonal vegetables, sweet potato purée, roasted red chile demi sauce

DESSERTS

DULCE DE LECHE CRÉME BRÛLÉE 13

turbinado sugar, chocolate swirl, fresh berries

JULIAN APPLE COBBLER 13

walnut streusel, chantilly cream

BUTTERFINGER MUD PIE 13

vanilla bean, dulce de leche salted caramel

TOPSIDE

TERRACE KITCHEN & BAR

BEVERAGE MENU

COCKTAILS 18

BOTANICAL BOMB

Ketel One Cucumber Mint | Lime Juice | Sugar

FOUNTAIN OF YOUTH

Jimador Tequila | Strawberry | Lime | Hell Fire Bitters

MEZCAL PINEAPPLE MULE

Silencio Mezcal | Lime | Pineapple Juice | Bitters | Ginger Beer

BOURBON SMASH

Bulleit Bourbon | Lime | Sugar

VELVET LOTUS

Pisco | Apricot | Lemon | Egg White

AERONAUT

Empress Gin | Violette Liqueur | St-Germain | Lime

SPICED PEAR

Bacardi Spiced Rum | St George Pear | Lemon

REGAL ALMOND

Bulleit Rye | Amaretto | Orange & Pineapple Juice

DRAFT BEER 10

ALESMITH BREWING CO. "SAN DIEGO .394"

San Diego Style Pale Ale | 6.0%

STONE BREWING CO. BUENAVEZA

Salt & Lime Lager | 4.7%

STONE BREWING CO. "DELICIOUS" IPA | 7.7%

STONE BREWING CO. DAYFALL Belgian White | 5.5%

STONE BREWING CO. HAZY IPA | 6.7%

SOCIETE PUPIL IPA | 7.5%

BLUE MOON Belgian White | 5.4%

MODERN TIMES FORTUNATE ISLANDS Pale Ale | 5.0%

PACIFICO Pilsner Style Lager | 4.5%

LAGUNITAS IPA | 6.2%

BUD LIGHT American Lager | 4.2%

SAMUEL ADAMS SEASONAL

BOTTLES & CANS

THE USUAL SUSPECTS 7

Budweiser | Bud Light | Coors Light | Michelob Ultra

IMPORTED / PREMIUM 8

Blue Moon | Corona | Modelo | Guinness | Stella Artois | Samuel Adams | Heineken | Strongbow Cider | Athletic Brewing Co. (NA)

BUCKETS & BUBBLES SINGLE / BUCKETS OF 5

High Noon Seltzer 10 / 45

Variety of Flavors

Juneshine Hard Kombucha 10 / 45

Seasonal Flavors

RED WINE

PINOT NOIR

The Maverick | Edna Valley, CA | 2016 gls 15 / btl 58

J Cellars | Sonoma County, CA | 2017 gls 18 / btl 70

Lincourt | Sta. Rita Hills, CA | gls 13 / btl 50

Battle Creek Cellars | Willamette Valley, OR | gls 17 / btl 75

Craggy Range | Martinborough, New Zealand | 2018 btl 50

Eternally Silenced by The Prisoner | Napa Valley, CA | 2018 btl 112

CABERNET SAUVIGNON / CABERNET BLEND

Skyside | North Coast, CA | 2018 gls 15 / btl 58

Decoy | California | 2018 gls 15 / btl 58

Justin | Paso Robles, CA | 2017 gls 18 / btl 70

Unshackled by The Prisoner | California | 2018 btl 60

Ferrari Carano | Alexander Valley, CA | 2017 btl 88

Jordan | Alexander Valley, CA | 2014 btl 160

MALBEC

Alamos Seleccion | Mendoza, Argentina | 2015 gls 12 / btl 46

Luca | Paraje Altamira, Argentina | 2014 btl 52

MERLOT

Robert Hall | Paso Robles, CA | 2018 gls 14/btl 54

Duckhorn Vineyards | Napa Valley, CA | 2018 btl 80

SPECIAL REDS

Campo Vieja Reserva | Rioja, Spain | 2017 gls 12 / btl 45

Rodney Strong Upshot Red Blend | Sonoma County, CA | 2017 gls 12 / btl 45

Michael David Winery Inkblot Cabernet Franc | Lodi, CA | btl 90

Ridge Red Blend | Sonoma County, CA | 2017 btl 130

WHITE WINE

SAUVIGNON BLANC

Matua | Marlborough, New Zealand | 2017 gls 13 / btl 50

St. Francis | Sonoma County, CA | 2020 gls 14 / btl 54

St. Supery Dollarhide | Napa Valley, CA | 2018 btl 52

CHARDONNAY

Simi | Sonoma County, CA | 2020 gls 13 / btl 50

Sonoma Cutrer | Sonoma Coast, CA | 2017 gls 15 / btl 58

CrossBarn | Sonoma County, CA | gls 15 / btl 70

Cakebread Cellars | Napa Valley, CA | 2019 btl 100

PINOT GRIGIO / PINOT GRIS

Le Rime | Tuscany, Italy | 2021 gls 11 / btl 42

INTERESTING WHITES & ROSÉ

AIX Rosé | Côteaux d'Aix-en-Provence, France | 2018 gls 13 / btl 50

Famille Hugel Riesling | Alsace, France | 2018 gls 14 / btl 48

Gundlach Gewurtztraminer | Sonoma Coast, CA | 2018 gls 12 / btl 46

Pascal Jolivet Sancerre | Loire Valley, France | 2017 btl 63

Cullen Amber Sauvignon Blanc | Margaret River, Australia | 2020 btl 75

BUBBLES

Caposaldo Prosecco | Veneto, Italy | NV gls 12 / btl 52

Mumm Napa Brut | Napa Valley, CA | NV gls 12 / btl 55

Schramsberg Blanc de Blancs | Napa Valley, CA | NV btl 160

Veuve Clicquot Brut "Yellow Label" | France | NV btl 160

Veuve Clicquot Brut Rosé | France | NV btl 160

Möet & Chandon Rosé | France | NV 187 ml btl 60

Möet & Chandon Impérial Rosé | France | NV btl 170

Chandon Garden Spritz | CA | NV gls 17 / btl 75

