

Topside Terrace

421 W B St · +16193983100 · Updated: Jan 14, 2026

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SWEETS 2

Churro French Toast **\$19.00**

Brioche, banana, Chantilly cream, churro crumble

Strawberry Matcha Bowl **\$17.00**

Honey matcha Greek yogurt, strawberry chia pudding, seasonal berries, house granola, toasted coconut

LUNCH 2

Breakfast Burger **\$22.00**

Brioche bun, chuck patty, American cheese, fried egg, truffle aioli with breakfast potatoes

Protein Bowl **\$27.00**

Herbed Grilled Chicken, Tzatziki sauce | Ancient Grains | Grilled Asparagus | Arugula | Citronette

CHEF'S SPECIALTIES 3

Smothered Shrimp Omelette **\$20.00**

White shrimp, pepper jack, roasted garlic mushroom cream sauce, breakfast potatoes

Steak & Eggs **\$35.00**

Skirt steak, breakfast potatoes, chilaquiles verdes, chimichurri

Chilaquiles Verdes **\$18.00**

Choice of eggs, tortilla chips, salsa verde, lime crema, red onions, cilantro

SD CLASSICS 3

Breakfast Burrito **\$19.00**

Smoked bacon, sausage, scrambled eggs, pepper jack cheese, breakfast potatoes, roasted bell, pepper, pico de gallo, spicy aioli

Sunrise Special **\$22.00**

Choice of eggs, breakfast potatoes, choice of bacon or sausage, choice of toast

California Avocado Toast **\$17.00**

Avocado toast on multigrain, choice of eggs, arugula, pickled red onion, queso fresco, roasted, pepitas, sweet chili oil

SIDES 6

One / Two Eggs

AVAILABLE OPTIONS

\$5.00

\$8.00

Bacon **\$7.00**

Turkey Sausage Patties **\$7.00**

Breakfast Sausage **\$7.00**

Side Toast **\$6.00**

sourdough, multigrain, gluten-free

Breakfast Potatoes **\$6.00**

SHARED 8

Grilled Octopus **\$22.00**

spanish octopus, pork belly, fingerling potato, arugula, lemon foam

Ahi Tuna Tostada* **\$20.00**

corn tostada, avocado, cilantro, toasted sesame seeds, green onion

Smoked Shishito Pepper **\$12.00**

spicy chipotle aioli, lemon, baja soy

Baja Fish Tacos **\$17.00**

buenaveza-battered cod, corn tortilla, cabbage, salsa macha aioli, pico de gallo, lime crema

Steak Tacos* **\$19.00**

skirt steak, guacamole, pico de gallo, corn tortilla, cotija, salsa verde

Chicken Skewers **\$16.00**

chipotle aioli, pico de gallo

West Coast Mussels **\$20.00**

mussels, chorizo, white wine, cilantro, focaccia

Topside Ceviche* **\$18.00**

scallop, shrimp, whitefish, octopus, aguachile

BOWLS 5

Grilled Caesar Salad **\$17.00**

grilled romaine, avocado, chili crouton, parmesan, house caesar dressing

Strawberry Salad **\$16.00**

spring mix, cotija, candied walnut, strawberry vinaigrette

Baja Cobb Salad **\$19.00**

romaine, corn, crispy bacon, cotija cheese, roasted corn, grilled avocado, cilantro lime dressing, chapulin powder

So-Cal Veggie Bowl	\$18.00
ancient grains, farro, quinoa, sautéed spring vegetables, jalapeño chimichurri	
Spicy Shrimp Bowl	\$24.00
grilled shrimp, roasted corn, pico de gallo, cilantro rice, sweet chili sauce	

PLATES 7

Baja Fish & Chips	\$26.00
buenaveza-battered icelandic cod, herb fries, jalapeño tartar	
Seared Scallops	\$40.00
carrot purée, sweet peas, shimeji, pork belly, pea tendril, salsa verde butter	
Shellfish Bucatini	\$34.00
shellfish bounty, tomato cream, basil, focaccia	
Strip Steak*	\$46.00
grilled ny prime, fingerling potatoes, brussels sprouts, jalapeño chimichurri	
Grilled Salmon*	\$32.00
ginger miso glaze, ancient grains, broccolini, pickled cherry tomato	
Short Rib	\$38.00
adobo red wine jus, carrot purée, seasonal vegetables, microgreens	
Adobado Chicken	\$30.00
airline chicken, tequila-lime marinade, cilantro rice, seasonal vegetables	

DELIGHTS 3

Tartlets Flight	\$25.00
apple lemon coffee pistachio chocolate	
Red Berry Mascarpone	\$17.00
gluten free vanilla cake raspberry and mascarpone mousse vanilla chantilly	
Opera Cake	\$17.00
gluten free coffee cake espresso buttercream chocolate ganache	

THE AFTER DINNER DRINK 3

The Barista	\$19.00
espolon reposado grand marnier cold brew demerara tonic	
Espresso Martini	\$19.00
vodka borghetti espresso liqueur fresh cream	
Carajillo	\$19.00
liqueur 43 espresso demerara served over ice	

LATE NIGHTERS 4

Coffee	\$3.00
Espresso	\$5.00
Americano	\$5.00
Hot Tea	\$3.00

CRAFTED COCKTAILS ³

Topside Spritz	\$12.00
hendrick's gin, ramazzotti aperitivo rosato, strawberry, sparkling rose, bubbly water	
Old Fashioned	\$12.00
uncle nearest bourbon, caramelized california orange syrup, angostura & orange bitters	
Onlyfans Martini	\$12.00
cucumber vodka, vanilla liqueur, passionfruit syrup, lemon, sparkling rose	

SELECT WINES ³

Red

White

Bubbles

BEER ²

Craft Beer	\$8.00
Bottled Beer	\$6.00

FOOD ⁵

Mini Margherita Flatbread	\$9.00
stone fire flat bread garlic oil mozzarella roasted tomato basil	
Mini Roasted Wild Mushroom Flatbread	\$12.00
stone fire flat bread garlic toum mozzarella miso roasted wild mushrooms toasted pine nuts pesto aioli	
Trio of Wings	\$10.00
Karaage Shrimp Street Tacos	\$12.00
2 tacos pico slaw siracha aioli	
Catch of the Day Street Tacos	\$12.00
2 tacos pico slaw catch of the day chipotle crema	

COCKTAILS ⁸

Spring Sessions	\$18.00
Grey Goose Essences Strawberry & Lemongrass, Rhubarb, Aperol, St-Germain, Lemon	
Bee That Way	\$19.00
Patrón Silver Tequila, Pineapple, Fresno Chili, Honey, Lemon	
Beautiful Strangers	\$18.00
The Botanist Gin, Blueberry, Apricot, Lemon, Peach	
Truth Be Told	\$21.00
Angel's Envy, Lillet Rosé, Carpano Antica Formula, Aged Orange Bitters	
Topside Spritz	\$16.00
Hendrick's Gin, Aperitivo Rosato, Strawberry, Sparkling Rosé	
The Spice of Life	\$17.00
The Producer Mezcal, Lo Siento Tequila, JF Haden's Mango, Habanero, Lime, Cointreau	
C'est La Vie	\$17.00
Don Fulano Blanco Tequila, Papaya, Blood Orange, Southern Bitters	
Go Bananas	\$19.00
Appleton Estate Rum, Falernum, Pineapple, Lime, Dark Rum, Grenadine	

BOTTLED & CANNED 4

Gin & Juice	\$12.00
Apricot or Passionfruit	
Cutwater	\$13.00
Ask for our current selection	
Aplo's Variations	\$10.00
Chili Margarita or Ume Spritz. Non-Alcoholic	
Greenbar UnGin + Tonic	\$10.00
Non-Alcoholic	

MOCKTAILS 4

Feragaia	\$16.00
Feragaia Free Spirit, Ginger, Lime, Bubbles	
Wilderton	\$14.00
Wilderton Botanical, Lemon, Fresno Chili, Lemon	
Ease	\$15.00
Aplós Ease, Agave, Lemon	
Almave	\$14.00
Almave Non-Spirited Spirit, Blueberry, Lemon	

UNSPOKEN SIGNATURES 3

Brooklyn

\$20.00

Michter's Small Batch Rye, Sweet Vermouth, Luxardo, Montenegro Amaro

Sbagliato

\$19.00

Campari, Carpano Antica, Prosecco

Daisy

\$20.00

Casa Noble Blanco, Blood Orange, Lime

WINES 14

Line 39 Sauvignon Blanc, California

AVAILABLE OPTIONS

6oz: \$14.00

9oz: \$19.00

Rabble Rose, Paso Robles

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$20.00

Coppola Diamond Prosecco, Italy

AVAILABLE OPTIONS

6oz: \$14.00

9oz: \$19.00

Duckhorn Sauvignon Blanc, Napa

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$23.00

King Estate Pinot Grigio, Willamette Valley

AVAILABLE OPTIONS

6oz: \$16.00

9oz: \$22.00

Belle Glos Chardonnay, Santa Maria

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$23.00

Conundrum White Blend, California

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$20.00

Line 39 Cabernet Sauvignon, California

AVAILABLE OPTIONS

6oz: \$14.00

9oz: \$19.00

Caymus The Walking Fool Red, California

AVAILABLE OPTIONS

6oz: \$23.00

9oz: \$29.00

The Prisoner Red Blend, Napa

AVAILABLE OPTIONS

6oz: \$19.00

9oz: \$25.00

Harvey & Harriet Red Blend, Paso Robles

AVAILABLE OPTIONS

6oz: \$18.00

9oz: \$24.00

J. Lohr Pinot Noir, Paso Robles

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$23.00

Justin Cabernet Sauvignon, Paso Robles

AVAILABLE OPTIONS

6oz: \$22.00

9oz: \$28.00

Martis Cabernet Sauvignon, Alexander Valley

AVAILABLE OPTIONS

6oz: \$18.00

9oz: \$23.00

BEERS 10

Pure Project 6.6% ABV Tropical Mist Citrus Blonde

\$9.00

Ketch 5.5% ABV Kölsch

\$9.00

AleSmith 4.9% ABV 0.394 Pale Ale

\$9.00

Michelob Ultra 4.2% ABV

\$8.00

Harland 5.0% ABV Japanese Lager

\$9.00

Modelo Especial 4.4% ABV

\$8.00

Societe 4.9% ABV The Coachman Session IPA

\$9.00

Stone Buenaveza 4.7% ABV Salt & Lime Lager

\$9.00

Stone Delicious 7.7% ABV, IPA

\$9.00

Stone 7.6% ABV Hazy IPA

\$9.00