

TOPSIDE

TERRACE KITCHEN AND BAR

BRUNCH MENU

AVOCADO WHOLE WHEAT TOAST 14

ricotta, sunflower seeds, arugula, radish

AÇAÍ BOWL 13

seasonal local fruit, peanut butter, house made granola

FARM FRESH EGGS, ANY STYLE 15

choice of bacon or chicken apple sausage, breakfast potatoes

APPLE CINNAMON FRENCH TOAST BRULÉE 17

vanilla mascarpone, sea salt caramel

BAJA SHRIMP AND RAJAS OMELETTE 19

lemon crema, salsa quemada, cheddar

BREAKFAST POTATO TACOS 19

chorizo, fried egg, avocado, onion, cilantro

OAXACA STYLE CHILAQUILES 18

fried egg, chorizo, queso enchilada, pickled red onions, avocado, tomatillo sauce

ANGUS ALL BEEF BURGER 23

char-grilled 1/2# patty, sharp cheddar, bacon, lettuce, tomato, onion, fries

POTATO GNOCCHI 24

butternut squash, mushrooms, pine nuts, tomato-basil cream

add shrimp or chicken +8

FRIED EGG CROISSANT SANDWICH 16

smoked ham, fried mozzarella, arugula, tater tots

DESSERTS

CINNAMON TOASTED CHURROS 12

sea salt caramel, Abuelita's chocolate, crème anglaise

BUTTERFINGER MUD PIE 12

bourbon pecan praline, coffee ice cream, chocolate fudge



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