

# TOPSIDE

TERRACE KITCHEN & BAR

## DINNER

### TO START

**FRIED BRUSSELS SPROUTS LEAVES 9**  
queso enchilada, toasted sunflower seeds, habanero agave

**HONEY CHIPOTLE BUFFALO WINGS 16**  
pineapple-cilantro slaw , chives, house made blue cheese dressing

**BAJA SHRIMP STREET TACOS 15**  
pickled red onion, slaw, salsa quemada

**H.R CAESAR 14**  
baby romaine-kale, garlic croutons, fried capers, grana padano, lemon dressing  
*add shrimp or chicken 7*

**THE "M" SUMMER SALAD 15**  
beets, grilled local peach, burrata, wild arugula, banyuls reduction

**SELECTION OF CALIFORNIA CHEESES AND CHARCUTERIE 25**  
quince paste, whole grain mustard, walnuts, grilled artisan bread

## ENTREES

**POTATO GNOCCHI PASTA 23**  
sundried tomato, artichokes, olives, pistachio basil pesto  
*add shrimp or chicken 6*

**TRADE BURGER 22**  
bacon, bibb lettuce, white cheddar, tomato, onion, garlic aioli, brioche bun, trade fries

**PAN SEARED WILD ALASKAN SALMON 34**  
summer corn succotash, pancetta, watercress & heart of palm salad

**ASPEN RIDGE GRILLED FLAT IRON STEAK 37**  
roasted fingerling potatoes, blue cheese butter, asparagus, port wine glaze

## DESSERTS

**CARLSBAD STRAWBERRY SHORTCAKE 11**  
vanilla mascarpone, mint, sea salt caramel

**BUTTERFINGER MUD PIE 11**  
bourbon pecan praline, vanilla bean ice cream, chocolate fudge

A 20% Automatic Gratuity will be Added to Parties of 6 or More

421 W B STREET • SAN DIEGO, CA • T 619.398.3100 •  @TOPSIDETERRACE

Consuming raw or undercooked meats, , poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# TOPSIDE

TERRACE KITCHEN & BAR

## BEVERAGES

### TAP BEER

bud light American Lager | 4.2% **6**  
 modelo especial Mexican Lager | 4.4% **7**  
 blue moon Belgian White Ale | 5.4% **7**  
 sam adams seasonal **7**  
 alesmith brewing co. "san diego .394" Pale Ale | 6.0% **8**  
 stone brewing co. "delicious" IPA | 7.7% **8**  
 lagunitas IPA | 6.2% **7**  
 mikkeller "hotel republic" pilsner Pilsner | 5.8% **8**

### BOTTLED / CANNED BEER

THE USUAL SUSPECTS **6**  
 Budweiser | Coors Light | Michelob Ultra  
 IMPORTED & PREMIUM **6.5**  
 Corona | Pacifico | Guinness | Stella Artois  
 Samuel Adams | Heineken | Strongbow Cider  
 Heineken o.o (Non-Alcoholic)  
 CRAFT **7**  
 Mikkeller "Windy Hill" IPA  
 Mikkeller "Staff Magician" New England Pale Ale  
 Modern Times Blackhouse Coffee Stout

### BUCKETS & BUBBLES (SINGLE / BUCKETS OF 5)

Cutwater Cans (mule, vodka soda, bloody mary, whiskey highball, paloma) **10 / 45**  
 Underwood Canned Rose / Bubbles **9 / 40**  
 Truly Hard Seltzer **8 / 35**  
 Chandon sweet star or Chandon rosé **9 / 40**

### MIXED DRINKS AVAILABLE

#### RED WINE

	GLS	BTL
<b>PINOT NOIR</b>		
Erath, Willamette Valley, OR, 2017	15	58
Chalk Hill, Sonoma Coast, CA, 2017	17	66
Yamhill Valley Estate, Willamette, OR, 2015		52
MacMurray Ranch, Russian River, CA, 2015		56
<b>CABERNET SAUVIGNON/CABERNET BLEND</b>		
Joel Gott "815", California, 2016	13	50
Rodney Strong, Alexander Valley CA, 2015	16	62
Duckhorn "Decoy", Sonoma County, CA, 2016		52
Justin, Paso Robles, CA, 2017		64
Jordan, Alexander Valley, CA, 2014		160

#### MERLOT

Benziger, Sonoma County, CA, 2016	14	54
-----------------------------------	----	----

#### MALBEC

Clos de los Siete, Uco Valley, Argentina, 2015	12	46
Alamos Selección, Mendoza, Argentina, 2015	14	54
Luca, Paraje Altamira, Argentina, 2014		52

#### ZINFANDEL

Ravenswood Lodi, CA, 2015	12	46
---------------------------	----	----

#### SPECIAL REDS

Campo Viejo Reserva, Rioja, Spain, 2017	11	42
Ridge, Red Blend, Sonoma County, CA, 2017		130

#### WHITE WINE

##### SAUVIGNON BLANC

Provenance, Napa Valley, CA, 2018	14	54
Girard, Napa Valley, CA, 2017	13	50

##### CHARDONNAY

Louis Jadot "Steel", Burgundy, France, 2018	13	50
Sonoma Cutrer, Sonoma Coast, CA, 2017	15	58
Hartford Court, Russian River, CA, 2017		60
Quilt, Napa Valley, CA, 2016		68
Brewer-Clifton, Santa Rita Hills, CA, 2015		98

##### PINOT GRIGIO/PINOT GRIS

Ca' Bolani Pinot Grigio, Friuli, Italy, 2017	11	42
--	----	----

##### INTERESTING WHITES & ROSÉ

Riesling, August Kessler "R", Rheingau, Germany, 2017	11	42
Rosé, Fleurs de Prairie, Provence, France, 2018	13	50
Sancerre, Pascal Jolivet, Loire Valley, France, 2017		63
Chenin Blanc, Secateurs, Swartland, South Africa, NV		44

##### BUBBLES

Caposaldo Prosecco, Veneto, Italy, NV	11	50
Mumm Napa Brut, Napa Valley, CA, NV	12	55
Bouvet Rosé Brut, Loire Valley, France, NV		40
Schramsberg Blanc de Blancs, Napa Valley, CA, NV		160
Veuve Clicquot Brut "Yellow Label", France, NV 375 ml		75
Veuve Clicquot Brut "Yellow Label", France, NV		160
Veuve Clicquot Brut Rosé, France, NV		160
Moët & Chandon "Imperial" Rosé, France, NV		170

# TOPSIDE

TERRACE KITCHEN & BAR

## MIXED DRINKS

### FILEDS OF GIN 13

Cutwater Old Grove Gin, lavender & agave syrup, lemon juice

### COOL BUZZ 13

Azunia Blanco Tequila, fresh lemon & lime juice, honey, mint

### PACIFIC MULE 13

Absolute Vodka, blue curaco, lime juice, ginger beer

### REGAL ALMOND 13

Crown Royal Canadian Whiskey, amaretto liqueur, orange, pineapple, & cranberry juice

### STATE ST. SOUR 13

Evan Williams Whiskey, lemon & grapefruit juice, simple syrup, Angostura Bitters

### HONEY MONKEY 13

Monkey Shoulder, honey simple syrup

### BRIGHT & BEAUTIFUL 13

Cutwater 3 Sheets Rum, Giffard Apricot, lime juice, simple syrup

### ST. BREEZY 13

Cutwater Gin, St. Germain Liqueur, lime juice, cucumber

421 W B STREET • SAN DIEGO, CA •  
T 619.398.3100 •  TOPSIDETERRACE