



HOURS

Mon-Thursday 9am - 3:30pm

Fri-Sunday 8am - 8pm

Dine-in service is limited to 90 minutes.

01

coffee & tea

Drinks are available iced. Oat / almond milk +1.

Latte	6	Drip Coffee	4
Double espresso.		Double Espresso	4
Flavors +1: Vanilla / Caramel / Pistachio / Mocha		Cold Brew	6
Chai Latte	8	Americano	5
Black chai with cinnamon, clove, cardamom, black pepper, honey, raw vanilla, and cane sugar.		Hot Tea	5
		Earl Grey / Black / Mint / Green / Chamomile	
Matcha	8	Unsweetened Iced Tea	5
Organic matcha with vanilla extract and honey.			
Flavors +1: Strawberry / Pistachio			
Kisspresso	5	Organic Coffee Beans	21
Double espresso shot topped with whipped cream.		Torrafina Coffee, roasted fresh in-house. Whole / Ground.	
Cappuccino	5	Espresso / Drip / Decaf / Ethiopia	
Double espresso.			

beverages

Fresh Orange Juice	9
Fresh Homemade Lemonade	6
Mint Cucumber Lemonade	6
Raspberry Lemonade	6
Arnold Palmer	6
Chocolate Milk	6
Glass Bottled Coke	6
Can Diet Coke	3
Sparkling Water	6

TOPANGA, CALIFORNIA

café on 27

BREAKFAST / LUNCH / COFFEE

02

toasts

The Plenty Avocado Toast	18
Lightly toasted charcoal sourdough with fennel and seeds, smashed avocado, roasted cherry tomatoes, radish, espelette pepper, and extra-virgin olive oil.	
Add second toast +9	
Smoked Salmon Toast	21
Lightly toasted sourdough topped with smoked salmon, cream cheese, capers, red onion, chives, fresh dill, and extra-virgin olive oil.	
Add second toast +12	
Tuscany Toast	18
Prosciutto (pork), burrata cheese, Italian roasted tomatoes, basil, balsamic glazed reduction, and a drizzle of pesto on lightly toasted sourdough.	
Add second toast +9	

soups

Served in a sourdough bread bowl.

Clam Chowder (no bacon)	22
Roasted Tomato Bisque	20

sides

Skinny Fries	6	Flourless Chocolate Cake	9
Patatas Bravas	6	Dubai Pistachio Cake	9
Mashed Potato	6	Orange Cake	9
Side Avocado	6	Organic Ice Cream	9
Bacon	6	Two scoops. Ask about available flavors.	
Turkey / Pork			
Sausage Patty	6		
Turkey / Pork			
Chicken Breast	9		
Beef Patty	9		
Scoop of Tuna	9		



WEEKEND EVENINGS

Now open nights on weekends

03

salads

Jupiter Salmon Salad	33
7 oz Scottish salmon, organic mixed greens with green beans, fingerling potatoes, watermelon radish, fennel, olives, roasted tomatoes, hard-boiled egg, and house vinaigrette.	
Neptune's Salad	33
Mixed greens with poached Maine lobster tail, grilled shrimp, tuna, cherry tomatoes, fennel, asparagus, hard-boiled egg, and soy vinaigrette.	
Mars Steak Salad	33
8 oz New York filet over organic spring mix with blue cheese, green beans, garlic potato chips, roasted red peppers, red onion, tomato, and gorgonzola dressing.	
Chinese Mountain Salad	24
Napa cabbage, shredded cabbage, carrots, fried wontons, mandarin tangerines, sliced almonds, teriyaki chicken, and green onions with sesame dressing.	
Saturn's Orbit	21
Falafel with spring mix, shredded carrots, red cabbage, garbanzo beans, feta, tomato, cucumber, Kalamata olives, pita chips, and lemon tahini dressing.	
Burrata Salad	18
Fresh burrata with mini heirloom tomatoes, basil oil, balsamic reduction, fresh basil, and crostini on the side.	
Antonia Salad	24
Burrata, vanilla & herbs infused beets, citrus supremes, shallot feathers, wild arugula, pistachio dukkah & aged balsamic glaze.	

Greek Salad

21

Lettuce bowl with fresh cherry tomatoes, cucumbers, assorted peppers, red onions, and Kalamata olives, tossed in a mint-lemon Greek vinaigrette and topped with French sheep feta cheese & pita croutons.



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04

breakfast

SAVORY CLASSICS

Steak and Eggs 39

Sliced 8 oz USDA tenderloin with chimichurri, two eggs, and patatas bravas.

Steak Hash 36

Grilled tenderloin, spinach, onion, mushrooms, gorgonzola, patatas bravas, two poached eggs, and herb hollandaise with toast.

Kofta Tagine 30

Three sunny-side-up eggs with Moroccan-style beef meatballs in spiced tomato sauce, served in a traditional clay pot with a whole ficelle baguette.

Lobster Benedict 36

Two poached eggs with sautéed Maine lobster on an English muffin, topped with saffron hollandaise and served with patatas bravas.

Smoked Salmon Benedict 33

Two poached eggs with smoked salmon, tomatoes, arugula, hollandaise, crispy capers, and chives. Served with patatas bravas.

The Classic Benedict 27

Two poached eggs and Canadian bacon on an English muffin with hollandaise, served with patatas bravas.

Tahdig Benedict GF 27

House-made crispy rice topped with two poached eggs, shaved pastrami, and hollandaise sauce.

Axellent Omelette v 27

Chef Axel's three-egg omelette with roasted mushrooms, truffle oil, and Boursin cheese. Served with salad and choice of toast.

SWEET MORNINGS

Mommy's Combo 27

Chocolate chip pancakes, two slices of bacon, two organic eggs, and maple syrup.

Daddy's Combo 27

House waffle topped with vanilla bean ice cream, bananas, cherries, whipped cream, sprinkles, and caramel sauce.

French Toast 27

Brioche toast topped with berries, whipped cream, and powdered sugar.

Fluff Giant Pancake 27

Three ricotta blueberry pancakes with fresh blueberries and blackberry maple syrup.

Nutella Waffela N 18

Banana, strawberry, whipped cream, and Nutella drizzle.

Wafferesso 18

Espresso whipped cream, cinnamon, raspberries, and chocolate sauce.

FROM THE KITCHEN

Food is cooked with extra virgin olive oil. Fried with avocado oil.

DIETARY KEY

V Vegetarian / VG Vegan

GF Gluten-free / N Contains nuts

05

sandwiches

Served with choice of salad, fries or potato chips.

Maine Lover's Lobster Roll 36

Maine lobster claw and knuckle meat in a light cream peppercorn sauce, served on a toasted brioche roll.

27 Burger 33

1/2 lb American wagyu patty with cheddar, tomato, iceberg lettuce, caramelized onions, and house secret sauce.

Daddy's Burger 27

Marinated wagyu kabob, lettuce, tomato, onion, and mayo, served in a sesame roll.

The Dreamwich 27

Corned beef, sauerkraut, Dijonnaise aioli, and house sauce on toasted marble rye.

Pastrami Paradise 27

Hot pastrami with over-easy organic egg, jalapeño, Havarti cheese, and house sauce on toasted sourdough.

The Disco Club 27

Blue walnut sourdough with sliced turkey breast, applewood bacon, lettuce, tomato, and tarragon aioli.

The Vegan Club vG 27

Avocado, cucumber, sprouts, roasted peppers, tomato, grilled zucchini, red onion, pepperoncini, sun-dried tomato tapenade, and green goddess dressing on toasted multigrain bread.

Grilled Chicken Pesto 27

Grilled chicken breast with mayo pesto sauce, lettuce, tomato, bacon, and Swiss cheese on toasted marble rye.

Nice Tuna 27

Albacore tuna with hard-boiled egg, Persian cucumber, tomato, radish sprouts, jalapeño, mixed olives, and herb aioli on toasted ciabatta.

Hearty Tuna Melt 27

Albacore tuna grilled with a three-cheese blend, celery, capers, pickles, carrots, and aioli on toasted sourdough.

Wispy Crispy Chicken 27

Fried chicken breast with honey chili sauce, crunchy Asian slaw, kimchi aioli, and pickles on a brioche bun.

06

lunch

Ribeye Steak 45

8 oz ribeye with shallot butter, mashed potatoes, and grilled asparagus.

Filet Strogonoff 45

Tender filet mignon strips in creamy mushroom sauce with caramelized shallots, served with julienne fries.

Butter Citrus Salmon Delight 39

Grilled 8 oz Scottish salmon in lemon butter sauce with mashed potatoes and organic roasted vegetables.

Baby Back Ribs 36

Grilled ribs with tangy BBQ sauce, served with fries or mashed potatoes.

Chicken Milanese 33

Parmesan-crusted chicken breast with lemon butter sauce, artichoke hearts, capers, mashed potatoes, and roasted vegetables.

Shrimp Scampi 33

Linguini with shrimp, capers, tomato, parmesan, and lemon wine sauce.

Caulifornia Pizza GF / V 24

Cauliflower crust with pesto sauce, grilled artichokes, sun-dried tomatoes, three-cheese blend, caramelized onions, and basil.

Irish Mac Enchiz 21

Campanelle pasta in creamy aged gouda, white cheddar, and Danish Havarti sauce, topped with crispy pastrami and breadcrumbs, served in a bread bowl.

PLEASE NOTE

Attention: Customers with food allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk, cross-contamination may occur.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.