



We proudly feature local 100% cage-free organic eggs from Glaum Egg Farm,  
and Hobbs' local award-winning applewood-smoked meats!

[www.glaumegggranch.com](http://www.glaumegggranch.com) / [www.hobbsca.com](http://www.hobbsca.com)

## AQUARIAN FAVORITES

### All American Breakfast | 15

two eggs, hobbs' smoked bacon, sausage,  
or smoked pork loin, breakfast potatoes, toast

### Eggs Florentine | 18

scrambled eggs, sautéed spinach, mushrooms,  
garlic, bouchée case, sauce mornay,  
red pepper coulis, breakfast potatoes

### Smoked Salmon Plate | 19

hard-boiled egg, cucumber, tomato, red onion, lemon,  
capers, caviar, toasted bagel, cream cheese

### David's French Toast | 14 - V

aldo's texas toast, mascarpone vanilla cream,  
local strawberries, banana rum brule

### Buttermilk Pancake Stack | 14 - V

cinnamon honey butter, maple syrup

### Signature Buttermilk Pancake Tacos | 14 - V

mascarpone vanilla cream, fresh local berries,  
maple drizzle

### Santa Cruz Hash | 19

duck confit, potato, peppers, onion, fennel,  
poached egg, hollandaise, balsamic glaze, toast

### Bacon & Avocado Toast | 14

fried egg, hobbs' smoked bacon, sliced avocado,  
toasted aldo's country bread

### Huevos Rancheros | 17 - GF/V

crispy corn tortilla, fried egg, salsa ranchero,  
black beans, monterey jack, avocado, crema

### Dream Burrito | 16

scrambled egg, chorizo, potato, avocado, onion,  
zesty salsa ranchero, monterey jack

## ADD ONS

### Breakfast Meats | 6

hobbs' smoked pork loin or smoked bacon (3 pc.),  
hobbs' sausage (4 pc.), aidell's chicken apple sausage  
(2 pc.)

### Breads from Aldo's Bakery | 4

traditional sourdough, honey wheat & oats,  
marbled rye, focaccia, squaw

## FIT FOR YOU

### Quick Start Breakfast | 12 - V

steel cut oatmeal, cold cereal, or nuthouse granola,  
local berries, skim milk

### Egg White Omelette | 15 - V

asparagus, spinach, sun dried tomato,  
goat cheese, toast

### Acai Berry Sorbet | 12 - V

fresh berries, banana, shredded coconut,  
nuthouse granola

### Fresh Cut Fruit & Berries | 8 - V

### Bellwether Farms Organic Yogurt | 6

strawberry, blueberry, blackberry, vanilla, plain,  
served with local fresh berries

## THREE-EGG OMELETTES

*served with breakfast potatoes and choice of toast*

### Choice of Four Ingredients | 17

hobbs' smoked bacon, sausage or smoked pork loin,  
prosciutto, mushroom, bell pepper, onion, tomato,  
spinach, manchego cheese, monterey jack,  
cheddar, gruyere

## BENEDICTION

### Crab Benedict | 19

poached egg, dungeness crab, english muffin,  
hollandaise, red pepper coulis, breakfast  
potatoes

### Classic Eggs Benedict | 17

poached egg, hobbs' smoked pork loin, english  
muffin, hollandaise, balsamic glaze, breakfast  
potatoes

### Short Rib Benedict | 20

fried egg, braised short rib, toasted aldo's  
country bread, hollandaise, green pepper &  
parsley coulis, breakfast potatoes

GF - Gluten Free

V - Vegetarian

Executive Chef - Kenneth Drew / Chef de Cuisine - Omar Cardenas

175 W Cliff Drive, Santa Cruz, CA 95060 | 831.460.5012 // Breakfast, Brunch, and Dinner, served daily.

19% service charge added to parties of 6 or more. For parties over 12 guests, please email us at [aquarius@dreaminnsc.com](mailto:aquarius@dreaminnsc.com).

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



At Aquarius we proudly showcase the bounty of California's Central Coast with fresh seafood from Monterey Bay, quality meats, produce, dairy, and eggs from regional organic farms, and select local wines & craft beer.

**PEERLESS COFFEE- Oakland, CA**

*In 1924, the Peerless Coffee Company began supplying local hotels and restaurants with only the highest quality of roasted coffees. Soon, their reputation for perfection spread, making Peerless Coffee much sought after by the restaurant and retail industry throughout the East Bay. Along with its unparalleled quality, Peerless Coffee Company was backed by a dedicated team of roasters who prided themselves on first-rate customer service. This combination of top-notch product and outstanding service continues to be the hallmark of Peerless Coffee today.*

- drip coffee or decaf | 4
- espresso | 4
- cafe latte | 5
- cappuccino | 5
- macchiato | 5
- cafe mocha | 5
- extra shot | 2

**MILK**

- whole, 2%, non-fat, soy, almond, hot chocolate
- small | 4    large | 5

**NUMI ORGANIC TEA**

jasmine green, gunpowder green, breakfast blend, aged earl grey | 3.50

**CAFFEINE FREE**

chamomile lemon, moroccan mint | 3.50

**JUICE**

cranberry, pineapple, tomato  
small | 4    large | 5

**VOILA JUICE – Berkeley, CA**

orange, grapefruit, apple  
small | 5    large | 6

**FIVE O’CLOCK SOMEWHERE...**

MIMOSA | 9

BELLINI | 9

KIR ROYALE | 12

JACK’S BLOODY MARY | 13

We are proud partners and supporters of local farms:

**ICED BEVERAGES | 4**

coke, diet coke, sprite, root beer, iced tea, lemonade

**BOTTLED WATER**

aqua panna, san pellegrino

500ml | 6    liter | 9

- ~ Field Fresh Farms, Watsonville
- ~ Boggiatto Produce, Salinas
- ~ R&R Hills, Morgan Hill
- ~ Scarborough Farms, Oxnard
- ~ Muzzi Family Farms, Salinas
- ~ Driscoll's Farms, Watsonville
- ~ Nature Ripe, Watsonville
- ~ Berry Bowl, Watsonville
- ~ Del Fresh Produce, Morgan Hill
- ~ Glaum Egg Ranch, Aptos
- ~ Hobbs’ Smoked Meats, Santa Rosa
- ~ Diestal Turkey Ranch, Sonora



Don't miss Happy Hour daily from 3:00 – 5:00 PM in the Jack O’Neill Lounge, featuring \$5 bottled beer and \$6 house wine by the glass!

**Join us for live music Thursday, Friday, and Saturday from 7:00 PM!**

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).

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