



AQUARIAN BREAKFAST FAVORITES

SMOKED SALMON PLATE \$19

chopped egg | cucumber | red onion | capers | lemon |
toasted bagel | cream cheese

FRENCH TOAST, BELGIAN WAFFLE, or BUTTERMILK PANCAKES \$13 V

honey butter | maple syrup

SANTA CRUZ HASH \$19

duck confit | potatoes | peppers | onions | fennel |
poached eggs | hollandaise | toast

BACON & AVOCADO TOAST \$14

fried egg | bacon | avocado |
toasted country bread | breakfast potatoes

HUEVOS RANCHEROS \$16 GF | V

crisp corn tortilla | fried egg | salsa ranchero |
black beans | monterey jack | avocado | crema

DREAM BURRITO \$15

scrambled egg | chorizo | potatoes | avocado | onion |
salsa ranchero | monterey jack

BENEDICTION

CRAB BENEDICT \$19

dungeness crab | hollandaise | spinach |
breakfast potatoes

CLASSIC EGGS BENEDICT \$17

canadian bacon | hollandaise |
breakfast potatoes

THREE-EGG OMELETTES

served with breakfast potatoes and choice of toast

CLASSIC HAM & AGED CHEDDAR \$14

MEDITERRANEAN \$16

mushrooms | piquillo peppers | prosciutto |
manchego

EGG WHITE OMELETTE \$15

asparagus | spinach | sun-dried tomatoes |
goat cheese

ADD ONS

BREAKFAST MEATS \$5

ham steak | bacon (3) | sausage links (2) |
chicken apple sausage (2)

BREAKFAST BREADS \$3

english muffin | sourdough | wheat | rye | corn tortilla |
gluten-free toast

YOGURT \$4

blueberry | peach | strawberry | vanilla | plain

SOUP & SALAD

SOUP OF THE DAY

cup | \$5 bowl | \$8

CLAM CHOWDER

2017 people's choice award winner | \$10
served in aldo's bakery sourdough boule | \$12

SANTA CRUZ CHICKEN COBB SALAD \$18

boggiatto farms romaine hearts | chopped bacon |
tomatoes | avocado | chopped egg |
point Reyes bleu cheese dressing

CAESAR SALAD \$11

boggiatto farms romaine hearts | parmesan |
sourdough croutons

SANDWICHES

choice of fries, side salad, or fresh fruit

GRILLED CHICKEN B.L.T.A. \$16

bacon | field fresh farms lettuce | tomato |
avocado | daikon sprouts | mustard aioli |
aldo's bakery dutch crunch roll

DREAM BURGER \$17

*choice of local painted hill farms beef or diestal farms
turkey patty*

sautéed mushrooms | grilled onions | tomato |
boggiatto farms romaine | choice of cheese |
pretzel bun

GRILLED VEGETABLE WRAP \$13 V

hummus | portobello | squash | bell pepper |
eggplant | avocado | daikon sprouts | flour tortilla

LUNCH FAVORITES

FISH TACOS \$15

choice of grilled or fried

marinated red snapper | cabbage | queso fresco |
papaya salsa | chipotle aioli | local corn tortilla

PORTOBELLO MUSHROOM \$16 V | GF

yucatan ratatouille | parmesan | marinara |
balsamic glaze

MARGHERITA FLATBREAD \$13 V

olive oil | roma tomato | mozzarella |
parmesan | fresh basil

Executive Chef – Kenneth Drew

175 W Cliff Drive, Santa Cruz, CA 95060 | 831.460.5012 // Breakfast, Lunch, Dinner, and Weekend Brunch

19% service charge added to parties of 6 or more. For parties over 12 guests, please email us at aquarius@dreaminns.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 and produce from regional organic farms, and select local wines & craft beer.

EQUATOR COFFEE

Equator believes that quality underlies economic and environmental sustainability and supports practices that produce the highest quality coffee while securing a dignified life for those who produce it.

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

squeezed fresh daily
orange | grapefruit | pomegranate |
carrot | \$5 large | \$6

apple | cranberry | pineapple | tomato |
coconut | \$4 large | \$5

WAKE ME UP

JACK'S BLOODY MARY | \$13

MIMOSA | \$9

BELLINI | \$9

KIR ROYALE | \$12

JACK'S HOUSE-MADE \$6

CHAI LIME GINGER BEER

HANDSHAKEN MIXED BERRY LEMONADE

CARROT GINGER LEMONADE

We are proud partners and supporters of local farms:

- ~ Field Fresh Farms, Watsonville, CA
- ~ Boggiatto Produce, Salinas, CA
- ~ R&R Hills, Morgan Hill, CA
- ~ Scarborough Farms, Oxnard, CA
- ~ Muzzi Family Farms, Salinas, CA
- ~ Driscoll's Farms, Watsonville, CA
- ~ Nature Ripe, Watsonville, CA
- ~ Berry Bowl, Watsonville, CA
- ~ Del Fresh Produce, Morgan Hill, CA



Jack O'Neill
LOUNGE

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

Join us for live music Thursday and Saturday evenings from 7 PM

Kids menu available

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