



AQUARIAN BREAKFAST FAVORITES

All American Breakfast | 15

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

Smoked Salmon Plate | 19

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

Fresh Cut Fruit | 11

melon, pineapple, berries, yogurt dip, banana bread

David's French Toast | 14

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

Buttermilk Pancake Stack | 14 - V

cinnamon honey butter, maple syrup

Dream Burrito | 16

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

THREE-EGG OMELETTES

served with breakfast potatoes and choice of toast

Choice of Four Ingredients | 17

hobbs' smoked bacon, sausage or 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

SHARED PLATES

Jalapeño Shrimp | 17

four jumbo shrimp, jalapeño batter, zesty salsa, sour cream, grilled jalapeño

Margherita Flatbread | 13 - V

olive oil, roma tomato, mozzarella, parmesan, basil

Grilled Artichoke Flatbread | 14

local artichokes, sun dried tomato, field fresh farms arugula, feta cheese, olive oil

GF - Gluten Free V - Vegetarian

SOUP & SALAD

Chef's Daily Soup

cup | 5 bowl | 8

Award Winning Clam Chowder | 10

served in aldo's bakery sourdough boule | 12

Caesar Salad | 11

boggiatto farms romaine hearts, parmesan crisp, garlic-herb croutons

Superfood Salad | 13 - V/GF

field fresh farms arugula, muzzi farms kale, quinoa, orange, pine nuts, avocado, low-fat lemon vinaigrette

add protein to your salad:

6 oz. grilled chicken | 8

4 oz. grilled salmon | 9

4 oz. grilled flat iron | 10

3 ea. grilled prawns | 12

Santa Cruz Chicken Cobb Salad | 18

boggiatto farms romaine hearts, chopped bacon, tomato, avocado, chopped egg, point reyes bleu cheese, ranch dressing

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 | 17 - V/GF

yucatan ratatouille, parmesan, marinara, balsamic glaze

Sweet Pea and Lemon Ravioli | 19 - V

tomato coulis, fresh basil, flatbread crisp

SANDWICHES

served with 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 dutch crunch roll

Dream Burger | 17

local painted hill farms beef or diestal farms turkey patty
sautéed mushrooms, grilled onion, tomato, chipotle aioli, boggiatto farms romaine, cheese, pretzel bun

Island Style Tuna | 13

served open-faced with albacore tuna, orange-sesame-tamari glaze, cucumber-cabbage-carrot slaw, sourdough baguette

Chilled Fried Chicken | 14

ranch cheese spread, field fresh farms lettuce, pickles, local "itso" hot sauce, ciabatta bread, kettle chips

Grilled Vegetable Wrap | 14 - V

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

Our fresh seafood is proudly served in accordance with the Monterey Bay Aquarium Seafood Watch program.

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 six or more. For parties of twelve or more, 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.



Aquarius Restaurant proudly showcases the bounty of California's Central Coast with fresh seafood from Monterey Bay, quality meats, produce, dairy, and eggs from regional organic farms, and award-winning local wines & craft beer. Enjoy!

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

ICED BEVERAGES | 4

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

BOTTLED WATER - aqua panna | san pellegrino

500ml | 6 liter | 9

We proudly support our local California farms:

- 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, CA
- 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.

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