

WINE

SPARKLING

- 9 | 43 La Marca **prosecco** nv - italy
- 16 | 68 JCB N° 69 **rosé brut** nv - france
- 12 | 53 Domaine Chandon **sparkling** nv - napa valley
- 8 | 40 Domaine Ste. Michelle **brut** nv - columbia valley

ROSE

- 13 | 52 Mi Mi **rosé** 2015 - france

WHITE

- 8 | 36 Hess Shirtail **chardonnay** 2015 - monterey
- 13 | 50 Sonoma Cutrer **chardonnay** 2014 - russian river
- 10 | 36 Charles & Charles **riesling** 2014 - washington
- 12 | 46 Roth **sauvignon blanc** 2014 - alexander valley
- 11 | 43 Bargetto **pinot grigio** 2015 - monterey
- 10 | 38 Martin Codax **albarino** 2014 - spain

RED

- 8 | 30 Altos Del Plata **malbec** 2014 - mendoza
- 12 | 46 Talbott Kali Hart **pinot noir** 2016 - monterey
- 14 | 54 Alfaro "A" **pinot noir** 2017 - santa cruz mountains
- 10 | 40 Sebastiani **merlot** 2013 - sonoma county
- 9 | 34 William Hill **cabernet** 2014 - central coast
- 16 | 64 Napa Cellars **cabernet sauvignon** 2014 - napa
- 15 | 60 Random Ridge **cabernet sauvignon** 2013 - napa
- 14 | 56 Seghesio **zinfandel** 2014 - sonoma valley
- 13 | 54 Firestone **syrah** 2013 - santa ynez valley

**vintages are subject to change*

BEER

DRAFT | 8

please ask about our local craft selections

BOTTLE

budweiser, bud light, coors light | 6

anchor steam, blue moon, corona, lagunitas ipa
sierra nevada pale ale, st. pauli n.a., stella artois | 7

guinness 'pub style' can | 8

O'NEILL CLASSIC COCKTAILS | 14

CoCoMo ketel one vodka, mint, fresh lime, pineapple, coconut water

Lavender Daiquiri bacardi rum, lavender essence, fresh lime

West Coast Cooler hendrick's gin, fresh lemon, green tea simple syrup, cucumber

Pisco Sour kappa pisco, honey syrup, grapefruit bitters, fresh lime, egg white

Rye Apricot Fizz bulleit rye, apricot, peach, fresh lemon, egg white

Harbor Mouth Mojito bacardi rum, fresh lime, raspberry liqueur, blackberry, mint

SPARKLING COCKTAILS | 12

Aperol Spritz aperol, prosecco

Bellini white peach, prosecco



IN ROOM DINING

Please dial 2175 for room service tray pick up,
or you may place your tray outside of your guest room.

Thank you!

BREAKFAST FAVORITES 7 a m - 11:30 a m

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

All American Breakfast | 16

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

David's French Toast | 15

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

Santa Cruz Hash | 20

duck confit, potatoes, peppers, onion, fennel, poached eggs, hollandaise, balsamic glaze, toast

Huevos Rancheros | 18

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

Dream Burrito | 17

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

Quick-Start Breakfast | 13

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

THREE-EGG OMELETS | 18

served with breakfast potatoes and choice of toast

Choice of Four Ingredients:

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

BENEDICTION

Crab Benedict | 20

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

Classic Eggs Benedict | 18

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

KID'S EARLY RISERS 7:00 a m - 11:30 a m

Cowell's Breakfast | 9

one egg, hobbs' bacon or sausage, aldo's bakery toast

Chocolate Chip Hot Cakes | 9

mascarpone vanilla cream, maple syrup

Mini Dream Burrito | 9

one scrambled egg, cheddar, potato, hobbs' bacon

Cold Cereal Bowl | 8

milk, sliced banana or berries

SIDES

Hobbs' Local Breakfast Meats | 6

smoked pork loin, smoked bacon (3 pc.), sausage links (4 pc.)

Aidell's Chicken Apple Sausage (2 pc.) | 6

Breakfast Potatoes | 5

Aldo's Bakery Fresh Bread | 4

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

Bellwether Farms Organic Yogurt | 6

strawberry, blueberry, blackberry, vanilla, plain

Fresh Fruit & Berries | 8

Nut House Granola | 9

seasonal fresh fruit, almond milk

BEVERAGES

Peerless Coffee Pot (3 cups) | 11

Espresso | 5

Latte | 6 Cappuccino | 6 Extra Shot | 2

Numi Organic Tea | 5

jasmine green, gunpowder green, breakfast blend, aged earl grey, chamomile lemon (caffeine free), moroccan mint (caffeine free)

Hot Chocolate | 5

Juice | 6

orange, grapefruit, apple, cranberry, pineapple, tomato

Milk | 5

whole, 2%, non-fat, soy, almond

Soft Drinks | 4

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

Aqua Panna 500ml | 7 1L | 10 San Pellegrino 500ml | 7 1L | 10

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and drinking during pregnancy, can cause birth defects. For more information go to www.p65warnings.ca.gov/alcohol

ALL-DAY DINING 11:30 a m - 10:00 p m

Award Winning Clam Chowder

cup | 7 bowl | 11 / or a freshly baked aldo's sourdough boule | 13

Chef's Daily Soup cup | 6 bowl | 9

Caesar Salad | 12

boggiatto farms chopped romaine hearts, shaved parmesan, garlic-herb croutons

Superfood Salad | 14 (V/GF)

field fresh farms arugula, muzzi farms kale, quinoa, mandarin orange, pine nuts, avocado, lemon vinaigrette

add protein to your salad:

grilled chicken | 9 grilled prawns | 13 salmon | 10

Santa Cruz Cobb | 19

boggiatto farms romaine hearts, grilled chicken, chopped bacon, tomato, avocado, chopped egg, point reyes blue cheese dressing

Hummus Platter | 13 (V)

celery, carrots, cucumber, naan bread, paprika oil

Margherita Flatbread | 14 (V)

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

Grilled Artichoke Flatbread | 15 (V)

local artichoke, sun-dried tomato, gruyere, field fresh farms arugula, feta cheese, olive oil

Grilled Chicken B.L.T.A. | 17

hobb's smoked bacon, field fresh farms lettuce, tomato, avocado, daikon sprouts, mustard aioli, aldo's bakery francese roll

Dream Burger | 18

(choice of local 'painted hill farms' beef or 'diestal' turkey patty)

sautéed mushroom, grilled onion, tomato, chipotle aioli, boggiatto farms romaine, choice of cheese, soft pretzel bun

Sweet Pea & Lemon Ravioli | 19 (V)

tomato coulis, shaved parmesan, herbed garlic bread

DINNER ENTREES 5:30 p m - 10:00 p m

Boardwalk Bouillabaisse | 34

crab claws, jumbo gulf shrimp, fish-of-the-day, mussels, lobster stock, fennel, chiles, roasted tomatoes, basil, orange zest, garlic-herb bread

Half Chicken Under-a-Brick | 27 (GF)

'Mary's Farm' citrus marinated local chicken, peewee potatoes, carrot puree, honey mustard sauce

Grilled California Yellowtail | 29 (GF)

(served medium rare unless otherwise specified)

squash tagliatelle & peppers, house-made teriyaki glaze, pineapple salsa

Slow-Braised Short Rib | 32

cheesy ale polenta, cabernet pan jus, preserved lemon & chili flake haricot verts

Grilled Canadian Salmon | 33 (GF)

Skuna Bay salmon, polenta cake, bitter greens, corn & avocado salsa, red pepper coulis

Portobello Mushroom | 18 (V/GF)

yucatan ratatouille, shaved parmesan, marinara sauce, sweet balsamic glaze

Pan-Fried Gnocchi Florentine | 26 (V/GF)

sun-dried tomato pesto, squash tagliatelle & peppers, grana padana parmesan, gilroy garlic, micro greens

KID'S ALL DAY 11:30 a m - 10:00 p m

Macaroni & Cheese | 9

elbow noodles, cheesy sauce

Fettuccine Pasta | 9

marinara or butter sauce, shaved parmesan cheese

Chicken Quesadilla | 10

guacamole, sour cream

Grilled Cheese Sandwich | 9

sourdough or wheat bread, french fries

Crispy Chicken Tenders | 10

ranch dressing, french fries

Beef Sliders | 10

lettuce, tomato, cheddar cheese, french fries

Pan-Fried Salmon | 12

choice of vegetables or french fries

Grilled Flat Iron Steak | 13

choice of vegetables or fries

DESSERT

Please ask about our selection of delicious desserts!

GF - Gluten Free V - Vegetarian

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

19% gratuity, \$3.00 room-delivery charge, and local sales tax will apply.