



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 | bouche case | sauce mornay |  
red pepper coulis | breakfast potatoes

### SMOKED SALMON PLATE \$19

hard-boiled egg | cucumber | tomatoes | red onion |  
lemon | capers | caviar | toasted bagel | cream cheese

### 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

### SIGNATURE BUTTERMILK PANCAKE TACOS \$14 V

mascarpone vanilla cream | fresh local berries |  
maple drizzle

### SANTA CRUZ HASH \$19

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

### BACON & AVOCADO TOAST \$14

fried eggs | bacon-avocado spread |  
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 eggs | chorizo | potatoes | avocado | onion |  
salsa ranchero | monterey jack

## ADD ONS

### BREAKFAST MEATS \$5

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

### BREADS FROM ALDO'S BAKERY \$4

traditional sourdough | honey wheat with 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

### YOGURT PARFAIT \$9 V

plain yogurt | fresh local berries | nuthouse granola

### ACAI BERRY SORBET \$12 V

fresh berries | banana | shredded coconut |  
nuthouse granola

### FRESH CUT FRUIT & BERRIES \$8

### BELLWETHER FARMS ORGANIC YOGURT \$6

strawberry | blueberry | blackberry | vanilla | plain |  
local berries

## BENEDICTION

### CRAB BENEDICT \$19

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

### CLASSIC EGGS BENEDICT \$17

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

### SHORT RIB BENEDICT \$20

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

## 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 | mushrooms | bell peppers | onions |  
tomatoes | spinach | manchego cheese | monterey jack |  
cheddar | gruyere

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@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.

**EQUATOR COFFEE- San Rafael, CA**

*Equator believes 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

**VOILA JUICE – Berkeley, CA**

orange | grapefruit | apple

\$5 small | \$6 large

pomegranate | \$6 small | \$7 large

carrot | cranberry | pineapple | tomato |

coconut | \$4 small | \$5 large

**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**

coke | diet coke | sprite | root beer | mr. pibb | orange soda | iced tea | lemonade | \$4

**BOTTLED WATER** 500ml | \$5 liter | \$7

aqua panna | san pellegrino

- ~ 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
- ~ Glaum Egg Ranch, Aptos, CA
- ~ Hobbs’ Smoked Meats, Santa Rosa, CA
- ~ Diestal Turkey Ranch, Sonora, CA



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

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

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