



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

www.glaumegggranch.com / 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 | tomatoes | 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 | 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

AMERICAN BREAKFAST BUFFET

Friday, Saturday, Sunday 7:30 -11AM

ADULTS / \$19.95

KIDS ages 6 - 12 / \$12.95

Kids 5 and under / no charge

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

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

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

Executive Chef – Kenneth Drew

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.

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, Sonoma, CA



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!

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