



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 BREAKFAST FAVORITES

### 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

### SANTA CRUZ HASH \$19

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

### BACON & AVOCADO TOAST \$14

fried eggs | bacon-avocado spread |  
toasted aldo's country bread

### HUEVOS RANCHEROS \$17 GF | V

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

### DREAM BURRITO \$16

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

## 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

## 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

## 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

## SOUP & SALAD

### SOUP OF THE DAY

cup | \$5      bowl | \$8

### CLAM CHOWDER

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](mailto:aquarius@dreaminns.com).  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

04/18



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 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

### 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

### 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

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
- ~ Glaum Egg Ranch, Aptos, CA
- ~ Hobb's 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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