



AQUARIAN BREAKFAST FAVORITES

SMOKED SALMON PLATE \$19

hard-boiled egg | cucumber | tomatoes | 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 | potatoes | 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 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

SHARED PLATES

JALAPEÑO SHRIMP \$15

three jumbo shrimp | jalapeño batter | spicy salsa | sour cream | grilled jalapeño

MARGHERITA FLATBREAD \$13 V

olive oil | roma tomato | mozzarella | parmesan | basil

PANCETTA FLATBREAD \$14

italian cured bacon | sun dried tomatoes | cream sauce | gruyere | field fresh farms arugula

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

CAESAR SALAD \$11

boggiatto farms romaine hearts | parmesan | 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 any salad

6 oz. grilled chicken | \$7

4 oz. grilled salmon | \$9

5 oz. grilled flat iron | \$10

3 ea. grilled shrimp | \$11

SANTA CRUZ CHICKEN COBB SALAD \$18

boggiatto farms romaine hearts | chopped bacon | tomatoes | 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 \$16 V | GF

yucatan ratatouille | parmesan | marinara | balsamic glaze

SWEET PEA AND LEMON RAVIOLI \$18 V

tomato coulis | basil | herbed garlic bread

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 bakery dutch crunch roll

DREAM BURGER \$17

local painted hill farms beef or diestal farms turkey patty
sautéed mushrooms | grilled onions | tomato | boggiatto farms romaine | cheese | pretzel bun

ISLAND STYLE TUNA SANDWICH \$13

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

COLD FRIED CHICKEN SANDWICH \$14

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

GRILLED VEGETABLE WRAP \$14 V

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

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@dreaminns.com.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

06/18



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

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 – 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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