

WINE

SPARKLING WINES

domaine ste michelle sparkling, nv, columbia valley
days of youth “the diver” sparkling, nv, carneros
louis pommerey brut, nv, carneros
domaine chandon sparkling, nv, napa valley

ROSÉ

mi mi rosé, 2015, france

WHITE WINES

sanford chardonnay, 2016, santa barbara
mana chardonnay, 2016, california blend
justin sauvignon blanc, 2017, paso robles
groth sauvignon blanc, 2017, napa valley
bargetto pinot grigio, 2015, monterey
martin codax albarino, 2014, spain

RED WINES

mana pinot noir, 2016, california
santa cruz mountain “river road” pinot noir, 2016, santa lucia mountains
alfaro “a” pinot noir, 2017, santa cruz mountains
william hill cabernet sauvignon, 2014, central coast
daou cabernet sauvignon, 2016, paso robles
seghesio zinfandel, 2014, sonoma valley
firestone syrah, 2013, santa ynez valley

DESSERT WINES

fonseca “bin 27” port
dow’s valley trademark “reserve ruby” port
j. lohr 2012 “late harvest” riesling
neige premiere ice cider
taylor fladgate 20-year tawny port

BEER

DRAFT

santa cruz mountain brewery | amber • santa cruz • abv 5% | 8
uncommon brewers | siamese twin ale • santa cruz • abv 8.5% | 8
east cliff brewing co. | blonde on blonde • santa cruz • abv 5% | 8
discretion brewing | uncle dave’s rye ipa • capitola • abv 6.5% | 8
discretion brewing | oh’ black lager • capitola • abv 5.2% | 8
new bohemia brewing co. | pilsner • santa cruz • abv 5.2% | 8

BOTTLE

budweiser, bud light, coors light | 6.50
golden state gingergrass | 7
stella artois, corona, lagunitas, sierra nevada, anchor steam,
blue moon, guinness “pub-style” can, st. pauli girl (non-alcoholic) | 8

O’NEILL CLASSIC COCKTAILS | 14

HANG TEN

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

WEST CLIFF COOLER

nolet’s gin, fresh lemon juice, green tea
simple syrup, cucumber

JACK’S MARTINI

absolut elyx vodka, olive brine, blue
cheese olives

MAVERICKS

venus’ wayward bourbon, fresh lemon
juice, crème de cassis, simple syrup,
angostura bitters

SEA ODYSSEY

venus’ el ladrón blanco, grapefruit, agave
nectar, elderflower, peychaud’s bitters,
champagne

MOCKTAILS | 8 (zero alcohol)

BLACKBERRY SMASH

fresh blackberries, honey syrup,
lemon, sprite

PALM FROND

pineapple, lime, simple syrup, mint,
coconut water

BLOODY AQUAVIT

venus aquavit, house made bloody mary
mix, “the fixings”

COWELL’S BONFIRE

cruzan rum, aperol, luxardo liqueur,
grapefruit, fresh, lime juice, simple syrup

DREAM INN NEGRONI

venus gin, campari, sweet vermouth, fee
brothers old fashioned, orange bitters

PLEASURE POINT PEACH

ketel one “botanical” peach & orange
blossom vodka, peach puree, fresh lime
juice, peach bitters, club soda, fresh mint

BLUEBERRY HILL

fresh blueberries, orgeat, lemon,
fresh basil

SURF SHACK COSMO

cranberry, lime, simple syrup, rose water

MIMOSA | 10

BELLINI | 10

KIR ROYALE | 12

JACK’S BLOODY AQUAVIT | 14

Dream Inn

SANTA CRUZ

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 7am-11:30am

We proudly feature local 100% cage-free organic eggs from Glaum Egg Farm, Hobbs' local award-winning applewood-smoked meats, breads from Golden Sheaf Bread Company and JustEgg Vegan Eggs!

ALL AMERICAN BREAKFAST | 17

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

DAVID'S FRENCH TOAST | 15

golden sheaf texas toast, mascarpone vanilla cream, local strawberries, banana rum brule

SANTA CRUZ HASH | 21

braised short rib, potatoes, peppers, onion, fennel, poached eggs, hollandaise, balsamic glaze, toast

HUEVOS RANCHEROS **GF** | 18

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

FITNESS OMELET | 16

egg whites, asparagus, spinach, sun dried tomato, goat cheese, quinoa salad

HEALTHY BREAKFAST SALAD **GF** | 14

fresh local spinach, banana, strawberries, apples, oranges, poppyseed-yogurt dressing

QUICK-START BREAKFAST | 13

irish steel-cut oatmeal, cold cereal or local nuthouse granola, local berries

THREE-EGG OMELETS OR SCRAMBLE | 18

served with breakfast potatoes, choice of toast, choice of four ingredients:

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

BENEDICTION CRAB BENEDICT | 21

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

CLASSIC EGGS BENEDICT | 18

poached eggs, hobbs' smoked pork loin, english muffin, hollandaise

KID'S EARLY RISERS 7:00am-11:30am

COWELL'S BREAKFAST | 8

one egg, hobbs' bacon or sausage, sourdough or honey oat wheat toast

CHOCOLATE CHIP HOT CAKES | 8

mascarpone vanilla cream, maple syrup

CINNAMON FRENCH TOAST BITES | 8

powdered sugar, maple syrup

FRESH CUT FRUIT & BERRIES | 7

melon & pineapple kabob, watermelon, yogurt dip, banana bread

COLD CEREAL BOWL | 8

milk, sliced banana or berries

SIDES

LOCAL BREAKFAST MEATS | 6

hobbs' smoked pork loin, smoked bacon (3 pc.), sausage links (4 pc.), corralitos market chicken apple sausage (2 pc.)

BREAKFAST BREADS | 4

house-made coffee cake, traditional sourdough or honey wheat & oats, plain bagel, english muffin

BELLWETHER FARMS ORGANIC YOGURT | 7

strawberry, blueberry, blackberry, vanilla, plain—served with local fresh berries

BEVERAGES

PEERLESS COFFEE POT (3 MUGS) | 12

ESPRESSO | 4 CAFE LATTE | 5 EXTRA SHOT | 2

CAPPUCCINO | 5 MACCHIATO | 5

CAFE MOCHA | 5 CAFE AU LAIT | 5

NUMI ORGANIC TEA | 3.50

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

JUICE

SMALL | 4 LARGE | 5
cranberry, pineapple, tomato

VIOLA JUICE

SMALL | 5 LARGE | 6
orange, grapefruit

GIZDICH

RANCH JUICE

SMALL | 5 LARGE | 6
apple

MILK SMALL | 4 LARGE | 5

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

SOFT DRINKS | 4

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

SPARKLING WATER 500ml | 6 1L | 10

Aqua Panna, San Pellegrino

** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness*

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

ALL-DAY DINING 11:30am - 10:00 pm

ROASTED CORN AND CLAM CHOWDER cup | 7 bowl | 11

CHEF'S DAILY SOUP cup | 6 bowl | 9

CHOPPED CAESAR SALAD | 12

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

add protein to your salad:

6 oz. grilled chicken | 8 6 oz. hangar steak | 8

4 oz. grilled salmon | 9 3 ea. grilled prawns | 11

CHINESE CHICKEN & NOODLE SALAD | 19

napa cabbage, bok choy, snow peas, carrots, maitake mushrooms, scallions, bell peppers, won tons, orange-sesame-tamari vinaigrette

SEACLIFF SPROUTS **GF** | 13

pan fried brussels sprouts, pickled onions, garlic, preserved lemons, balsamic glaze

DANI'S MEDITERRANEAN DIP | 14

hummus, tabbouleh, tomatoes, cucumber, pomegranate seeds, naan, lara chanel goat cheese

WEST CLIFF WINGS **GF** | 14

sweet & tangy sauce, seaweed salad

MARGHERITA FLATBREAD | 14

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

GRILLED CHICKEN & ARTICHOKE FLATBREAD | 17

mary's free range chicken, local artichokes, sun-dried tomatoes, field fresh farms arugula, feta cheese, olive oil

FRIED CHICKEN SANDWICH | 17

ranch cheese spread, field fresh farms lettuce, local "itso" hot sauce, ciabatta bread, french fries

JACK'S 1/2 POUND BURGER | 19

local 'painted hill farms' beef patty, fried egg, sautéed mushrooms, tomato-onion-chipotle jam, choice of cheese, field fresh farms arugula, potato bun, gilroy garlic fries

DINNER ENTREES 5:30pm-10:00pm

BLACKENED MAHI MAHI **GF** | 31

edamame-cauliflower puree, roasted brussels sprouts, wilted greens, pineapple salsa

LOST BOYS BOUILLABAISSSE | 34

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

HALF CHICKEN UNDER-A-BRICK **GF** | 27

citrus marinated free-range chicken, peewee potatoes, carrot puree, honey mustard sauce

HANGAR STEAK FRITES **GF** | 27

grilled hangar steak, cilantro-serrano chimichurri, fried egg, gilroy garlic fries

PAN-FRIED GNOCCHI FLORENTINE **GF** | 26

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

KID'S ALL DAY 11:30am-10:00pm

MAC & CHEESE | 9

elbow noodles, cheesy sauce

SPAGHETTI | 9

marinara or herbed butter, parmesan cheese

GRILLED CHICKEN QUESADILLA | 10

guacamole, sour cream

GRILLED CHEESE SANDWICH | 9

sourdough or wheat, melted cheddar, choice of fries, vegetables or berries

CRISPY CHICKEN TENDERS | 10

ranch dressing, choice of fries, vegetables or berries

GRILLED NATHAN'S HOT DOG | 9

all beef hot dog, yellow mustard, choice of fries, vegetables or berries

BEEF SLIDERS | 10

two mini beef burgers, lettuce, tomato, cheddar cheese, potato bun, choice of fries, vegetables or berries

PAN-FRIED SALMON | 13

choice of fries, vegetables or berries

GRILLED HANGAR STEAK | 14

choice of fries, vegetables or berries

DESSERT

Please ask about our selection of delicious desserts!

executive chef **KENNETH DREW**
chef de cuisine **OMAR CARDENAS**

GF gluten free
 vegetarian

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