



JACK O'NEILL


RESTAURANT & LOUNGE

ALL DAY



"IT'S ALWAYS SUMMER ON THE INSIDE."

BREAKFAST FAVORITES

available 7am-11am


- david's french toast**  14
golden sheaf texas toast, mascarpone
vanilla cream, seasonal fruit
- buttermilk pancakes** 14
seasonal fruit, whipped cream

SOUP & SALAD

- soup of the day** 6 / 8
- roasted corn & clam chowder** 6 / 8
- caesar salad**  12
baby greens, granna padano, white
anchovy, buttered crumbs
- summer salad**  14
mixed greens, chickpeas, pickled
onions, grilled squash, tomato,
avocado, seeds

CLASSICS

available 7am-2pm


- huevos rancheros** **GF**  17
crispy corn tortilla, fried egg,
salsa ranchero, black beans,
monterey jack, avocado, crema
- grilled sunrise burrito** 16
scrambled egg, bacon & chorizo,
potatoes, avocado, onion, salsa
ranchero, monterey jack
- all american breakfast** 16
two eggs, daily's smoked bacon,
sausage, or canadian bacon,
breakfast potatoes, toast
- salmon toast** 16
avocado, smoked salmon, radish,
pickled onions, everything spice, dill

EXTRAS

- bell weather organic yogurt** 6
strawberry, blueberry,
blackberry, vanilla, plain
— served with local fresh
berries
- breakfast breads** 4
house made coffee
cake muffin, traditional
sourdough or honey
wheat & oats, plain bagel,
english muffin
- breakfast meats** 6
canadian bacon or applewood
smoked bacon (3 pc.),
pork sausage (4 pc.),
chicken apple sausage (3 pc.)

LAND & SEA

available 11am-close

- chicken sandwich** 17
avocado, bacon, arugula, tomato jam, garlic aioli with fries or dressed greens
- jack's burger*** 18
painted hills beef, dream sauce, pickled onions, deer creek aged cheddar, shredded
lettuce, tomato, potato bun with fries or dressed greens
- +avocado, bacon or egg 3
- waterman's fish tacos** 17
seasonal fish, cabbage, avocado, pico de gallo, chipotle crema
- margarita flatbread**  14
fresh mozzarella, tomato, basil puree, balsamic reduction
- chicken flatbread** 16
caramelized onions, roasted garlic, grilled chicken, feta drizzle, lemon arugula
- hangar steak frites* GF** 33
grilled hangar steak, cilantro-serrano chimichurri, fried egg, gilroy garlic fries
- seasonal fish* GF** market price
wilted rainbow chard, baby heirloom potatoes, pan seared seasonal fish, parsley caper sauce
- orecchiette pasta** 24
english peas, lemon, squash, pecorino
+chicken or steak 9

KIDS

- choose 1 main & 1 side 14
- main**
- chicken tenders
- grilled seasonal fish
- grilled chicken breast
- burger
- pasta with butter & cheese
or marinara & cheese
- pancakes
- all american
- french toast
- sides**
- carrots & ranch
- caesar salad
- fruit cup
- french fries

executive chef **MO L'ESPERANCE**
chef de cuisine **ERIKA NONEMAKER**

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

GF gluten free  vegan
 vegetarian  mild spice

Our fresh seafood is proudly served in accordance with the Monterey Bay Aquarium Seafood Watch program
We proudly feature local 100% cage-free organic eggs from Glaum Egg Farm // www.glaumegggranch.com

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 reservations@jackoneillrestaurant.com

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.

COFFEE

drip coffee or decaf	4
espresso	4
cafe latte	5
cappuccino	5
macchiato	5
cafe mocha	5
cafe au lait	5
extra shot	2

TEA

3.50

green

jasmine green
gunpowder green

black

aged earl grey
breakfast blend

white

orange spice

turmeric tea

three roots

herbal

chamomile lemon
moroccan mint
rooibos chai

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

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

BOTTLED BEER & CIDER

ask server for details and availability

JUICE

cranberry

pineapple

tomato

small 4 / large 5

VOILA JUICE

orange

grapefruit

small 5 / large 6

GIZDICH RANCH JUICE

apple

small 5 / large 6

ICED BEVERAGES

4

coke

diet coke

sprite

root beer

iced tea

light lemonade

VOILA JUICE — Berkeley, CA

Voila Juices was established in Berkeley, California during the summer of 1978 in the form of a small juice cart set up in front of the Downtown Bart Station. Customers lined up to buy their fresh squeezed juices and before too long, word got around that their products were healthy, nutritious, and delicious! And now, from those early and exciting beginnings, Voila Juices is proud to be one of the major suppliers of fresh juices in the San Francisco Bay Area with thousands of loyal customers from Sacramento to Santa Cruz!

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 reservations@jackoneillrestaurant.com

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.