

<div>CLASSICS</div> <div>all american breakfast</div> <div>two eggs, hobbs' smoked bacon, sausage, or smoked pork loin, breakfast potatoes, breakfast breads</div> <div>16</div>		<div>We proudly feature local 100% cage-free organic eggs from Glaum Egg Farm, Hobbs' local award-winning applewood-smoked meats and JustEgg Vegan Eggs!</div> <div>www.glaumegg ranch.com // www.hobbsca.com</div>	
<div>eggs florentine</div> <div>scrambled eggs, sautéed spinach, mushrooms, garlic, bouchée shell, sauce mornay, red pepper coulis, arugula salad</div> <div>17</div>		<div>JACK'S FAVORITES</div> <div>huevos rancheros GF</div> <div>crispy corn tortilla, fried egg, salsa ranchero, black beans, monterey jack, avocado, crema</div> <div>17</div>	
<div>open faced smoked salmon sandwich</div> <div>artisanal country toast, house made spread (egg, red onion, lemon, caper and cream cheese), arugula salad, sliced cucumber, chives</div> <div>19</div>		<div>red velvet pancakes</div> <div>mascarpone vanilla cream, marcona almond honey butter, maple syrup</div> <div>16</div>	
<div>david's french toast</div> <div>golden sheaf texas toast, mascarpone vanilla cream, local strawberries, banana rum brûlée</div> <div>14</div>		<div>santa cruz hash</div> <div>braised short rib, potato, peppers, onion, fennel, poached egg, hollandaise, balsamic glaze, breakfast breads</div> <div>20</div>	
<div>buttermilk pancake stack</div> <div>marcona almond honey butter, maple syrup</div> <div>14</div>			
<div>bacon & avocado toast</div> <div>fried egg, hobbs' smoked bacon, sliced avocado, artisanal country bread</div> <div>15</div>			
<div>LITE + EASY</div> <div>fitness omelet</div> <div>egg whites, asparagus, spinach, sun dried tomato, goat cheese, quinoa salad</div> <div>15</div>		<div>THREE-EGG OMELET OR SCRAMBLE</div> <div>served with breakfast potatoes, choice of breakfast breads, 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</div> <div>17</div>	
<div>quick start breakfast</div> <div>mccann's steel cut oatmeal, cold cereal, or nuthouse granola, local berries, skim milk</div> <div>12</div>			
<div>healthy breakfast salad GF</div> <div>fresh local spinach, banana, strawberries, apples, oranges, nuthouse granola, poppyseed yogurt dressing</div> <div>13</div>		<div>BENEDICTION</div> <div>crab benedict</div> <div>poached egg, dungeness crab, english muffin, hollandaise, red pepper coulis, breakfast potatoes</div> <div>20</div>	
<div>yogurt & granola parfait GF</div> <div>bellwether farms organic plain yogurt, local nuthouse granola, fresh local berries</div> <div>9</div>		<div>classic eggs benedict</div> <div>poached egg, hobbs' smoked pork loin, english muffin, hollandaise, balsamic glaze, breakfast potatoes</div> <div>17</div>	
<div>fresh cut fruit & berries</div> <div>melon and pineapple kabobs, watermelon, yogurt, banana bread</div> <div>12</div>		<div>short rib benedict</div> <div>poached egg, braised short rib, polenta cakes, pan jus hollandaise, breakfast potatoes</div> <div>19</div>	
<div>EXTRAS</div> <div>breakfast meats6</div> <div>hobbs' smoked pork loin or smoked bacon (3 pc.), hobbs' sausage (4 pc.), corralitos market chicken apple sausage (2 pc.)</div> <div>breakfast breads4</div> <div>house made coffee cake, traditional sourdough or honey wheat & oats, plain bagel, english muffin</div> <div>bellwether farms organic yogurt6</div> <div>strawberry, blueberry, blackberry, vanilla, plain — served with local fresh berries</div>			
<div>executive chef KENNETH DREW</div> <div>chef de cuisine OMAR CARDENAS</div>		<div>* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness</div>	
		<div>GFgluten free</div> <div>vegetarian</div>	
<div>Our fresh seafood is proudly served in accordance with the Monterey Bay Aquarium Seafood Watch program</div>			
<div>175 W Cliff Drive, Santa Cruz, CA 95060 // 831.460.5012 // Breakfast, Brunch, and Dinner, served daily</div> <div>19% service charge added to parties of 6 or more. For parties over 12 guests, please email us at reservations@jackoneillrestaurant.com</div>			

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.