We proudly feature local 100% cage-free organic eggs from Glaum Egg Farm, Hobbs' local award-winning applewood-smoked meats and JustEgg Vegan Eggs!
www.glaumeggranch.com // www.hobbsca.com

CLASSICS

all american breakfast
two eggs, hobbs' smoked bacon, sausage, or smoked pork loin, breakfast potatoes, toast 16

eggs florentine
scrambled eggs, sautéed spinach, mushrooms, garlic, puff pastry shell, sauce mornay, red pepper coulis, arugula salad 17

open faced smoked salmon sandwich
artisanal country toast, house made spread (egg, red onion, lemon, caper and cream cheese), arugula salad, sliced cucumber, chives 19

david's french toast
golden sheaf texas toast, mascarpone vanilla cream, local strawberries, banana rum brûlée 14

buttermilk pancake stack
marcona almond honey butter, maple syrup 14

bacon & avocado toast
fried egg, hobbs' smoked bacon, sliced avocado, artisanal country bread 15

JACK'S FAVORITES

huevos rancheros GF
crispy corn tortilla, fried egg, salsa ranchero, black beans, monterey jack, avocado, crema 17

grilled sunrise burrito
scrambled egg, bacon, potatoes, avocado, onion, salsa ranchero, monterey jack 16

santa cruz hash
braised short rib, potato, peppers, onion, fennel, poached egg, hollandaise, balsamic glaze, toast 20

LITE + EASY

fitness omelet
egg whites, asparagus, spinach, sun dried tomato, goat cheese, quinoa salad 15

quick start breakfast
mccann's steel cut oatmeal, cold cereal, or nuthouse granola, local berries, skim milk 12

healthy breakfast salad GF
fresh local spinach, banana, strawberries, apples, oranges, nuthouse granola, poppyseed yogurt dressing 13

yogurt & granola parfait GF
bellwether farms organic plain yogurt, local nuthouse granola, fresh local berries 9

fresh cut fruit kabob
melon, pineapple, watermelon, yogurt, banana muffin 12

THREE-EGG OMELET OR SCRAMBLE

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, laura chenel goat cheese 17

BENEDICTION

crab benedict
poached egg, dungeness crab, english muffin, hollandaise, red pepper coulis, breakfast potatoes 20

classic eggs benedict
poached egg, hobbs' smoked pork loin, english muffin, hollandaise, balsamic glaze, breakfast potatoes 17

short rib benedict
poached egg, braised short rib, polenta cakes, pan jus hollandaise, breakfast potatoes 19

EXTRAS

breakfast meats 6
hobbs' smoked pork loin or smoked bacon (3 pc.), hobbs' sausage (4 pc.), corralitos market chicken apple sausage (4 pc.)

breakfast breads 4
house made coffee cake muffin, traditional sourdough or honey wheat & oats, plain bagel, english muffin

bellwether farms organic yogurt 6
strawberry, blueberry, blackberry, vanilla, plain — served with local fresh berries

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

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

GF gluten free
vegetarian

Our fresh seafood is proudly served in accordance with the Monterey Bay Aquarium Seafood Watch program

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.