

BREAKFAST FAVORITES

healthy breakfast salad GF

fresh local spinach, banana, strawberries, apples, oranges, nuthouse granola, poppyseed yogurt dressing

david's french toast

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

huevos rancheros GF

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

fresh cut fruit kabob

melon, pineapple, watermelon, yogurt, banana muffin

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.glaumegggranch.com // www.hobbsca.com

three egg omelet or scramble

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

- 13 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

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 19

BIG PLATES

grilled mahi mahi tacos

cabbage, queso fresco, chipotle aioli, avocado, local corn tortilla, tortilla chips, salsa 17

grilled chicken & artichoke flatbread

mary's free-range chicken, local artichokes, sun dried tomatoes, field fresh farms arugula, feta cheese, olive oil 16

margherita flatbread

olive oil, roma tomato, mozzarella, parmesan, micro basil 13

fried chicken sandwich

fried chicken breast, ranch cheese spread, field fresh farms lettuce, pickles, local "itso" hot sauce, ciabatta bread, fries 16

agave tamari grilled tofu GF

curried ratatouille, micro greens 16

jack's ½ pound burger

painted hill farms beef, fried egg, sautéed mushrooms, tomato-onion-chipotle jam, field fresh farms arugula, cheese, potato bun, garlic fries 18

o'neill's poke bowl

skuna bay salmon, ahi, orange-sesame-tamari glaze, steamed jasmine rice, edamame, cucumber, pickled ginger, wakame 24

today's featured dish

please ask your server about today's fresh special mkt

SOUPS & GREENS

soup of the day 5 / 8

roasted corn & clam chowder 7 / 10

chopped caesar salad

boggiatto farms romaine hearts, grape tomatoes, parmesan crisp, garlic herb croutons, boquerones, zesty lemon-anchovy dressing 11

superfood salad GF

field fresh farms arugula, muzzi farms kale, quinoa, orange, pine nuts, avocado, low-fat lemon vinaigrette 12

add protein to your salad:

- grilled chicken 9
grilled salmon 9
grilled hangar steak 9
grilled prawns 11

chinese chicken & noodle salad

napa cabbage, bok choy, snow peas, carrots, maitake mushrooms, scallions, bell peppers, wontons, orange-sesame-tamari vinaigrette 18

cowell's signature seafood salad GF

grilled shrimp, crab claws, seared ahi, grilled pineapple, field fresh farms spinach, treviso, tomatoes, avocado, lemon, lemon-basil vinaigrette 25

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.