



daily menu until 4pm

Breakfast Selections

available until 2pm

eggs served with our famous home fried potatoes unless otherwise stated

French Toast \$14.95

thick cut Texas Toast topped with fresh fruit, powdered sugar, served with whipped butter & syrup
add bacon bits \$2.50

Eggs Benedict \$17.95

two toasted english muffins topped with grilled canadian bacon, poached eggs & hollandaise sauce

GF Basic Breakfast \$13.95

three eggs cooked to order, bacon or sausage

GF Garden Scramble \$15.95

three eggs scrambled with sundried tomatoes, yams butternut squash, red onion, broccoli with feta cheese
add avocado \$3

GF Huevos Rancheros \$15.95

two eggs over-medium, refried beans, tomatoes, green onions, roasted corn & black bean salsa with cheese on corn tortillas
add avocado \$3 | add pork carnitas \$5

GF Chilaquiles \$13.95

tortilla chips with a spicy salsa cruda, two scrambled eggs, cotija cheese with sour cream
add pork carnitas \$5 | add avocado \$3

GF Mexicali Burrito \$12.95

eggs, potatoes, spinach, mixed cheese, roasted corn & black bean salsa, served a la carte
add bacon \$3 | pork carnitas \$5 | add avocado \$3

GF Organic Acai Bowl \$12.95

granola, bannana, fresh berries, coconut

Big Breakfast \$17.95

french toast, 2 eggs, 2 strips of bacon, 2 pork sausage links, served with whipped butter & syrup



COFFEE & ESPRESSO BAR

OPEN AT 7:30AM DAILY



PROUDLY SERVING

a 4% surcharge will be added to all guest checks to help cover increasing costs associated with new state regulations and in our support of the recent increases in minimum wage & benefits for our dedicated team members



Water only served upon request.

Appetizers

Fried Calamari \$17.95

served with lemon, cocktail & tartar sauce

GF Chips & Salsa \$7.95

fresh tortilla chips & house salsa
side of guacamole \$5
side of edamame hummus \$5

Garlic Bread \$7.95

sourdough bread, garlic & herb butter, parmesan

Roasted Garlic & Brie \$16.95

served with fresh fruit, fig jam a sliced baguette

Gilroy Garlic Fries \$8.95

crispy fries tossed with gilroy garlic & parsley

GF Ceviche \$15.95*

tilapia cured in lime juice with tomato, cilantro, onion & pepper, served with corn tortilla chips

GF Ideal Nachos \$14.95

jack & cheddar cheese, refried beans, diced tomatoes, green onions, mild jalapeños, cilantro and black bean salsa, garnished with guacamole, sour cream & house salsa
add blackened chicken or pork carnitas \$5

Sweet Potato Fries \$8.95

crispy fries served with a chipotle aioli

Raw Bar

GF Fresh Oysters*

1/2 dozen \$18.95 Full \$33.95
seasonal selection served with zesty cocktail sauce, lemon and horseradish

Ahi Poke \$16.95*

sashimi grade ahi mixed with a wasabi citrus soy sauce tossed with macadamia nuts & cucumber over cold organic soba noodles topped with crispy noodles
add avocado \$3
add salmon poke \$10

Entrees

GF Fish Tacos \$16.95

marinated seasonal white fish grilled and topped with cabbage, pico de gallo and a roasted serrano & cilantro ranch
add a taco \$3 | add guacamole \$2

GF 1/2 Rack of Baby Back Ribs \$22.95

pork ribs cooked tender & basted with a mesquite BBQ sauce served with coleslaw & french fries
make it a full rack \$32.95

GF Island Seabass \$22.95

grilled seabass topped with a citrus lime beurre blanc & roasted pineapple salsa served with kale coleslaw & island rice

Grilled Mahi Mahi \$21.95

dusted with flour, salt & pepper topped with a citrus wasabi ponzu sauce topped with roasted pineapple salsa served with sauteed kale and island rice

Seafood Platter \$24.95

lightly breaded crispy wite fish, coconut prawns and calamari, served with french fries

Fish & Chips \$20.95

lightly breaded crispy wite fish (not beer battered) served with french fries

GF = can be made gluten free.

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

*Consuming raw or under cooked meats,poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

~Please make staff aware of any food allergies ~ Gratuity included for large groups of 10 or more ~ All items subject to availability ~ Split plate charge \$2.50

Soup & Salads

New England Clam Chowder

Santa Cruz Chowder Cook-Off
Best Professional "most tasted" 2020
cup \$6.95 | bowl \$8.95
sourdough bread bowl \$12.95

Asian Chicken Salad \$18.95

panko crispy chicken, served atop mixed greens, cabbage, cucumbers, cabbage, carrots, sprouts & crispy soba noodles with sliced almonds and a Thai peanut dressing

GF Mixed Greens & Gorgonzola \$15.95

balsamic vinaigrette, gorgonzola, glazed walnuts & fresh seasonal fruit
add salmon or steak \$10 | grilled chicken \$5
fried calamari \$6 | add grilled prawns \$10

Caesar Salad \$13.95

garlic croutons, shaved parmesan, classic dressing
add salmon or steak \$10 | grilled chicken \$5
fried calamari \$6 | add grilled prawns \$10

GF Steak Salad \$24.95

flat iron steak, mixed greens, balsamic vinaigrette, tomatoes, gorgonzola, corn & black bean salsa & tortilla chips
add avocado \$3

GF Buddha Salad \$15.95

mixed greens, edamame hummus, carrots, sliced apple, roasted beets, sweet potatoes, sliced almonds and tahini dressing on the side
add avocado \$3
add salmon or steak \$10 | grilled chicken \$5
add grilled prawns \$10

Sandwiches

Gluten Free bread available for \$2
Substitute small salad \$3
Substitute sweet potato fries \$2

"TBA" Turkey, Bacon

Avocado Sandwich \$16.95

bacon, red onion, avocado, tomato, mixed greens with a pesto aioli on sliced whole wheat, served with kale coleslaw
make it vegetarian? no bacon & turkey and we'll add edamame hummus, carrots & cucumbers!

Ideal Burger \$15.95

Braveheart black angus burger on a potato bun, served with lettuce, tomato, sliced red onion and pickles on the side with french fries.
add cheese \$1.50
substitute Beyond Burger \$4

Guacamole Bacon Burger \$20.95

Braveheart black angus burger with jack cheese, homemade guacamole and crispy bacon, served with lettuce, tomato, sliced red onion and pickles on the side with french fries
substitute grilled chicken for no charge

Pulled Pork Sandwich \$16.95

fresh pork carnitas, BBQ sauce, creamy kale coleslaw, pineapple salsa on a potato bun served with french fries

Prime Rib Dipper \$18.95

thinly sliced prime rib, grilled onions, jack cheese on a ciabatta roll, Au jus sauce with french fries

Seafood Melt \$19.95

shrimp, crab meat salad mixture green onion & jack cheese on grilled sliced sourdough and served with kale coleslaw (gf option not available)

Wine Menu

White

Vista Point Chardonnay California	9/34
Kendall Jackson Chardonnay California	11/42
Storrs Chardonnay local Central Coast	13/50
Bargetto Pinot Grigio local Monterey County	9/34
Mohua, Sauvignon Blanc New Zealand	9/34
Joel Gott Sauvignon Blanc Sonoma	10/38
Maison Ombre Rose Provence, France	9/34

Bubbles

Moet & Chandon Champagne Reims, France	68/b
Piper Sonoma Brut Napa	40/b
Chandon Rose (split) California	11/b
Chandon Brut (split) California	11/b
Lucca Piretti Prosecco (split) Italy	11/b
House Champagne Spain	8/24

Red Wine

Vista Point Cabernet Sauvignon California	9/34
J Lohr Cabernet Sauvignon Paso Robles	10/38
Robert Hall Merlot Sonoma	9/34
Ryder Pinot Noir local Central Coast	10/38
Soquel Vineyards Pinot Noir local Santa Cruz Mountains	13/50
The Biker Zinfandel Paso Robles	11/42
Altos Del Plata Malbec Argentina	10/38
Taylor Tawney Port 10yr Portugal	12/g

Beer Menu

Draft Beer

Santa Cruz Mountains IPA local 7.5%, American IPA, Organic, Santa Cruz, CA
Santa Cruz Mountain Amber Ale local 5%, American Amber, Organic, Santa Cruz, CA
Discretion Uncle Dave's Rye IPA local 6.5%, Full-bodied IPA, Santa Cruz, CA
Kona Longboard Lager 4.6%, Lager, Hawaii

Bottles

Corona Extra 4.6%, Mexican Lager, Mexico
Modelo Especial 4.4%, Mexican Lager, Mexico
Guinness Stout 4.2%, Irish Stout, Dublin, Ireland
Stella Artois 5%, Euro Pale Lager, Belgium
Coors Light 4.2%, Light Lager, Colorado
Coors Original 5.4%, American Lager, Colorado
Pacifico 4.6%, Mexican Lager, Mazatlan, Mexico
Blue Moon 5.4%, Belgian-style wheat beer, Colorado
^{GF} Golden State Cider 5%, American Cider, Cincinnati, Ohio
^{GF} Omission Pale Ale 5.8%, American Pale Ale, Oregon
Non-Alcoholic *please ask for current selection
White Claw Hard Seltzer Black Cherry OR Natural Lime

SIGNATURE COCKTAILS

TROPICAL MIMOSA

House champagne mixed with tropical juice

MR. BELVEDERE'S BACON BLOODY

Belvedere vodka & ideals famous housemade bloody mary mix, celery salt glass, bacon

EL PRESIDENTE

Don Julio blanco tequila, Cointreau, fresh lime, sweet & sour with a float of Grand Marnier

SANGRIA

House red wine, peach schnapps, black raspberry, oj, & Sprite

BERRILICIOUS LAVA FLOW

Bacardi rum, pineapple & coconut juice, blended with strawberries

MOSCOW MULE

Tito's vodka, ginger beer & fresh lime

APEROL SPRITZ

Prosecco, Aperol, soda water & lemon

KETEL PETEL

Ketel One Grapefruit & Rose, press, lemon

BULLEIT OLD FASHIONED

Traditional old fashion prepared with Bulleit whiskey

Beverages

Ice Tea , Lemonade, Hot Tea

Strawberry Lemonade, Pelligrino, Milk

Soft Drinks coke | diet coke | sprite | root beer

Fresh Orange Juice | Grapefruit Juice

Pineapple | Cranberry | Tomato Juice

Martinelli's Apple Juice

Chocolate Milk

WeeklySpecials

-May not be valid on holidays.

Monday
Baby Back Ribs

Wednesday
Live Maine Lobster

Friday
Prime Rib

Happy Hour
Monday - Friday 3:30-5:30pm

\$5 House Margaritas

\$5 House Vodka Press

\$3 Domestic Bottles

\$5 Draft Beers

\$5 Mai tais

\$6 House Wine