



daily menu 8am-5pm

Breakfast Selections

available until 1pm

eggs served with our famous home fried potatoes unless otherwise stated

French Toast \$12.95

thick cut Texas Toast topped with fresh fruit, powdered sugar, served with whipped butter & syrup
add bacon bits \$2.50
add 100% maple syrup \$1.25

Eggs Benedict \$15.95

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

GF Basic Breakfast \$12.95

three eggs cooked to order, bacon or sausage

GF Greek Scramble \$13.95

three eggs scrambled with spinach, tomatoes, kalamata olives & feta cheese
add avocado \$2

GF Huevos Rancheros \$14.95

three eggs over-medium, refried beans, tomatoes, green onions, roasted corn & black bean salsa with cheese on corn tortillas
add avocado \$2 | add pork carnitas \$5

GF Cheese Omelette \$11.95

add veggies +\$1 (onions, bell peppers & spinach)
add bacon or sausage \$4 | add pork carnitas \$5

GF Chilaquiles \$11.95

tortilla chips with a spicy salsa cruda, two scrambled eggs, cotija cheese with sour cream
add pork carnitas \$5 | add avocado \$2



COFFEE & ESPRESSO BAR

OPEN AT 7:30AM DAILY



PROUDLY SERVING

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 not included.

-All items subject to availability.

-Split plate charge \$2.50

-All to-go items +\$1.00 charge

-Only two checks per table please

-Please limit modifications and substitutions

-Please remove electronic devices from table during service, as we are not liable for damages



Water only served upon request.

Appetizers

Fried Calamari \$15.95

served with lemon, cocktail & tartar sauce

Chips & Salsa \$6.95

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

Garlic Bread \$6.95

sourdough bread, garlic & herb butter, parmesan

Roasted Garlic & Brie \$15.95

served with fresh fruit and a sliced baguette

Gilroy Garlic Fries \$7.95

crispy fries tossed with gilroy garlic & parsley

GF Ceviche \$12.95*

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

GF Ideal Prawn Cocktail \$14.95

prawns marinated in a tomato sauce with onions, cilantro, cucumber and avocado, served with corn tortilla chips

Ideal Nachos \$13.95

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 \$7.95

crispy fries served with a chipotle aioli

Raw Bar

GF Fresh Oysters*

1/2 dozen \$16.95 Full \$31.95

seasonal selection served with zesty cocktail sauce, lemon and horseradish

Ahi Poke \$15.95*

sashimi grade ahi mixed with a wasabi citrus soy sauce tossed with macadamia nuts & cucumber over cold organic soba noodles with crispy wontons
add avocado \$2
add salmon poke \$10

Seafood Trio \$18.95*

a taste of Ideal: ceviche, Ideal prawn cocktail & ahi poke -- served with corn tortilla chips

Sandwiches

Gluten Free bread available to substitute on most sandwiches for \$2. Substitute french fries \$1. Substitute sweet potato fries \$2

"TBA" Turkey, Bacon

Avocado Sandwich \$15.95

bacon, red onion, avocado, tomato, mixed greens with a pesto aioli on sliced whole wheat, served with coleslaw

make it vegetarian? no bacon & turkey and we'll add edamame hummus, carrots & cucumbers!

Ideal Burger \$14.95

Braveheart black angus burger on a sesame bun, served with lettuce, tomato, sliced red onion and pickles on the side with french fries. **add cheese \$1.50**
substitute vegetarian black bean patty at no charge

Guacamole Burger \$18.95

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 \$14.95

fresh pork carnitas, BBQ sauce, creamy coleslaw on a ciabatta roll with french fries

Seafood Melt \$15.95

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

Prime Rib Dipper \$15.95

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

Soup & Salads

New England Clam Chowder

Santa Cruz Chowder Cook-Off Best Professional "most tasted" 2019
 cup \$6.95 | bowl \$8.95
 sourdough bread bowl \$12.95

Homemade Chili

cup \$6.95 | bowl \$8.95
 sourdough bread bowl \$12.95
 topped with shredded cheese

Asian Chicken Salad \$18.95

chicken marinated in a soy sesame ginger sauce, grilled and served atop mixed greens, mandarins, cucumbers, cabbage, carrots, sprouts & crispy wonton strips with peanuts and a Thai peanut dressing

GF Bay Shrimp Louie \$19.95

mixed greens, carrots, onions, tomatoes, cucumbers, avocado, hard boiled egg, celery & Louie 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 or bay shrimp \$6

Caesar Salad \$13.95

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

GF Steak Salad \$24.95

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

Ahi Soba Noodle Salad \$22.95*

ahi poke over organic soba noodles, mixed greens, cilantro, carrots, sprouts, red cabbage, grilled pineapple, ginger, edamame topped with a Thai peanut dressing

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 salmon or steak \$10 | grilled chicken \$5

Entrees

GF Fish Tacos \$15.95

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 \$18.95

pork ribs cooked tender & basted with a mesquite BBQ sauce served with coleslaw & french fries
make it a full rack \$24.95

GF Island Seabass \$22.95

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

Grilled Mahi Mahi \$19.95

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 \$20.95

lightly breaded Alaskan Cod, coconut prawns and crispy calamari, served with french fries

Fish & Chips \$18.95

Alaskan cod breaded and fried (not beer battered) served with french fries

GF Salmon Salsa \$21.95

grilled salmon topped with a pineapple salsa, served with coleslaw & island rice

Wine Menu

White

Vista Point Chardonnay California	8/30
Kendall Jackson Chardonnay California	11/42
Storrs Chardonnay local Central Coast	13/50
Piccini Pinot Grigio Italy	9/34
Mohua, Sauvignon Blanc New Zealand	9/34
Joel Gott Sauvignon Blanc Sonoma	10/38
Mimi Rose France	9/34

Bubbles

Piper Sonoma Brut Napa	40/b
Chandon Rose (split) California	11/b
Chandon Brut (split) California	11/b
Lucca Paretti Prosecco (split) Italy	11/b
House Champagne Spain	8/24

RED WINE

Vista Point Cabernet Sauvignon California	8/30
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	10/38
Altos Del Plata Malbec Argentina	9/34
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

Lagunitas IPA 6.2%, Pale Ale, Petaluma, California
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
Negra Modelo 5.4%, Dark Lager, Mexico
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} Angry Orchard Hard Cider 5%, American Cider, Cincinnati, Ohio
^{GF} Omission Pale Ale 5.8%, American Pale Ale, Oregon
Non-Alcoholic *please ask for current selection

Featured Cocktails

Tropical Mimosa

House champagne mixed with tropical juice

Mr. Belvedere's Bacon Bloody Mary

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

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, lemon garnish

The Ketel Petal

Ketel One Grapefruit & Rose press, lemon garnish

Bulleit Old Fashion

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

Weekly Specials

-May not be valid on holidays.

Sunday & Monday
Baby Back Ribs \$12.95

Tuesday
Local's Favorites \$14.95

Wednesday
Live Maine Lobster \$16.95

Friday
Prime Rib \$16.95

Breakfast Special
\$7.95 Daily 8am - 10am

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
- \$7 Selected Apps - IN BAR ONLY