



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 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 carnitas pork \$5

GF Cheese Omelette \$10.95

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

GF Chilaquiles \$11.95

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



COFFEE & ESPRESSO BAR

OPEN AT 7AM FRI-SUN
OPEN AT 7:30AM MON-THUR



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 \$14.95

served with lemon, cocktail & tartar sauce

Chips & Salsa \$6.95

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

Garlic Bread \$5.95

francesi 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 \$13.95

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

Ideal Nachos \$12.95

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 carnitas pork \$5

Sweet Potato Fries \$7.95

crispy fries served with a chipotle aioli

Raw Bar

GF Fresh Oysters*

1/2 dozen \$15.95 Full \$30.95
seasonal selection served with zesty cocktail sauce, lemon and horseradish

Ahi Poke \$15.95*

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

GF Spicy Salmon Poke \$15.95*

sashimi grade salmon dressed in a sriracha aioli, cucumber, shaved carrots, edamamme, pickled ginger, over island rice with sunflower sprouts
add avocado \$2

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

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, red onion, asain 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

Caprese Sandwich \$14.95

fresh mozzarella, onion, tomato, basil, pesto aioli & balsamic reduction, mixed greens served with coleslaw

Soup & Salads

New England Clam Chowder

2016 Santa Cruz Chowder Cook-Off
Best Professional Boston Clam Chowder 2nd pl.
cup \$6.95 | bowl \$8.95
sourdough bread bowl \$11.95

Homemade Chili

cup \$6.95 | bowl \$8.95
sourdough bread bowl \$11.95

Asian Chicken Salad \$18.95

chicken marinated in a soy sesame ginger sauce, grilled and served atop mixed greens, mandarins, cucumbers, cabbage, carrots, sun flower 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 berries
add salmon or steak \$8 | grilled chicken \$5
fried calamari or bay shrimp \$6

Caesar Salad \$13.95

garlic croutons, shaved parmesan, classic dressing
add salmon or steak \$8 | 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, sunflower sprouts, red cabbage, grilled pineapple, ginger, edamamme topped with a Thai peanut dressing

Entrees

GF Fish Tacos \$15.95

grilled seasonal white fish 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

GF Island Seabass \$22.95

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

GF Grilled Mahi Mahi \$18.95

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 fish, 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	10/38
Storrs Chardonnay Santa Cruz Mountains	12/46
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
Valdo Prosecco (split) California	10/b
Opera Prima 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 Central Coast	9/34
Soquel Vineyards Pinot Noir Santa Cruz Mountains	12/45
7 Deadly Zinfandel Lodi	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

Seasonal Selection *please ask for current selection
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

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

Sunday & Monday after 5pm, enjoy tender Baby Back Ribs served with french fries.

Tuesday

Local's Favorites \$13.95

Tuesday after 5pm, choose from six special entrees.

Wednesday

Live Maine Lobster \$16.95

Wednesday after 5pm enjoy a Whole Live Maine Lobster served in the shell with rice. Make it a Surf & Turf, add a flat iron steak \$10

Friday

Prime Rib \$16.95

Friday after 5pm. Slow Roasted Prime Rib served with mashed potatoes.

Happy Hour

Monday - Friday 3:30-5:30pm

\$5 House Margaritas
\$3 Domestic Bottles
\$5 Draft Beers
\$5 Mai Tais
\$6 House Wine
\$7 Selected Appetizers - **IN BAR ONLY**

Breakfast Special

\$7.95 Daily 8am - 10am

2 scrambled eggs, 2 strips of bacon, homefries & wheat toast - **No modifications**

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