



## daily menu 8am-5pm

### Breakfast Selections

available until 1pm

*egg served with our famous home fried potatoes unless otherwise stated*  
GF = is or can be made gluten free

#### French Toast \$11.95

thick cut "Texas Toast" battered, dipped and grilled, 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 Country Ham & Eggs \$13.95

charbroiled ham steak & 3 eggs cooked to order

#### GF Greek Scramble \$13.95

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

#### GF Huevos Rancheros \$13.95

three eggs over-medium, refried beans, green onions, roasted corn & black bean salsa with cheese on corn tortillas add avocado \$2 | add carnitas pork \$3

#### GF Cheese Omelette \$10.95

add veggies +\$1 (onions, bell peppers & spinach)  
add bacon or sausage \$3

#### GF Chilaquiles \$11.95

tortilla chips with a spicy salsa cruda, two eggs scrambled, cotija cheese garnished with sourcream  
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

#### GF Steamed Clams \$15.95

garlic, white wine & butter, fresh tomatoes & scallions

#### Fried Calamari \$14.95

served with lemon, cocktail & tartar sauce

#### GF Chips & Salsa \$6.95

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

#### Roasted Garlic & Brie \$14.95

served with fresh fruit and a sliced baguette

#### GF 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

#### GF Fresh Oysters\*

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

#### Ahi Poke \$14.95\*

sashimi grade ahi mixed with a lemon wasabi citrus soy sauce tossed with macadamia nuts & cucumber served over cold organic soba noodles with crispy wontons

#### Ideal Nachos \$11.95

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

#### GF Sweet Potato Fries \$7.95

crispy fries served with a chipotle aioli

## 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 \$14.95

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

#### Ideal Burger \$13.95

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 \$17.95

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

#### Prime Rib Dippers \$15.95

prime rib thinly sliced, grilled onions, jack cheese on a ciabatta roll served with french fries and homemade Au Jus dipping sauce

#### 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

#### 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 \$17.95

mixed greens, carrots, onions, tomatoes, cucumbers, avocado, hard boiled egg, celery & Louie dressing

#### GF Mixed Greens & Gorgonzola \$14.95

balsamic vinaigrette, gorgonzola, glazed walnuts & strawberries  
add blackened salmon \$8 | add grilled chicken \$5  
add fried calamari or bay shrimp \$6

#### Caesar Salad \$12.95

garlic croutons, parmesan cheese, classic dressing  
add blackened salmon \$8 | add grilled chicken \$5  
add fried calamari or bay shrimp \$6

#### GF Steak Salad \$20.95

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

#### Ahi Soba Noodle Salad \$21.95\*

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

#### GF Kale & Cranberry Salad \$16.95

baby mixed greens, red cabbage, kale, carrots, dried cranberries and toasted almonds, raspberry vinaigrette finished with goat cheese crumbles  
add grilled chicken \$5

## 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 \$21.95

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

#### GF Grilled Mahi Mahi \$mp

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

#### Calamari & French Fries \$17.95

our tender deep fried calamari served with homemade cocktail & tartar sauce

#### Seafood Platter \$19.95

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

#### Fish & Chips \$17.95

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

#### GF Salmon Salsa \$20.95

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

# Wine Menu

## White

Vista Point Chardonnay California	7/22
Hess Select Chardonnay Monterey	8/30
Kendall Jackson Chardonnay California	9/34
Storrs Chardonnay Santa Cruz Mountains	12/46
Cielo Pinot Grigio Italy	8/30
Mohua, Sauvignon Blanc New Zeland	9/32
Joel Gott Sauvignon Blanc Sonoma	9/34
Mimi Rose France	8/30

## Bubbles

Piper Sonoma Brut Napa	38/b
Chandon Rose (split) California	11/b
Chandon Brut (split) California	11/b
Opera Prima Spain	7/22

## RED WINE

Vista Point Cabernet Sauvignon California	7/22
J Lohr Cabernet Sauvignon Paso Robles	9/34
Robert Hall Merlot Sonoma	9/34
Hahn Pinot Noir Monterey	9/32
Soquel Vineyards Pinot Noir Santa Cruz Mountains	11/40
7 Deadly Zinfandel Lodi	10/38
Altos Del Plata Malbec Argentina	9/36
Taylor Tawney Port 10yr Portugal	9/g

# Beer Menu

## Draft Beer

Santa Cruz Mountains IPA <b>local</b> 7.5%, American IPA, Organic, Santa Cruz, CA
Santa Cruz Mountain Amber Ale <b>local</b> 5%, American Amber, Organic, Santa Cruz, CA
Kona Longboard Lager 4.6%, Lager, Hawaii
Discretion Uncle Dave's Rye IPA <b>local</b> 6.5%, Full-bodied IPA, Santa Cruz, CA
Discretion Shimmer Pils <b>local</b> 5.3%, German Pilsner, Santa Cruz, Ca
Great White Wheat 4.8%, Hefeweizen, Eureka, Ca

## 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
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

# Weekly Specials

-May not be valid on holidays.

## Sunday & Monday Baby Back Ribs \$11.95

Every Sunday & Monday after 5pm, enjoy tender Baby Back Ribs served with french fries for just \$11.95.

## Tuesday Local's Favorites \$13.95

Every Tuesday after 5pm, choose from six special seafood entrees for only \$13.95 each.

## Wednesday Live Maine Lobster \$15.95

Every Wednesday after 5pm enjoy a Whole Live Maine Lobster served in the shell with rice for just \$15.95. Make if a Surf & Turf and add a flat iron steak for an additional \$10.

## Friday Prime Rib \$15.95

Every Friday after 5pm enjoy a 1 inch cut Slow Roasted Prime Rib served with mashed potatoes for just \$15.95.

## Happy Hour Monday - Friday 3pm-6pm

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

## Breakfast Special Served Daily 8am - 10am

For just \$6.95 enjoy 2 scrambled eggs, 2 strips of bacon, homefries & toast

# 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

## Lava Flow

Bacardi rum , pineapple & cocnut juice, blended with strawberries

## Moscow Mule

Russian Standard vodka, ginger beer & fresh lime

