



FROM THE KETTLE

Soup of the Day

Cup \$5 | Bowl \$8

Clam Chowder

2017 People's Choice Award Winner | \$10
Served in Aldo's Bakery Sourdough Boule | \$12

FLATBREADS

Margherita

Olive Oil, Roma Tomato, Mozzarella,
Parmesan, Fresh Basil | V | \$12

Mediterranean

Olive Oil, Muzzi Farms Spinach, Artichoke, Tomato,
Onion, Piquillo Pepper, Olive, Feta Cheese | V | \$13

Pancetta

Cream Sauce, Italian Cured Bacon, Gruyere Cheese,
Field Fresh Farms Arugula | \$13

FROM THE GARDEN

Caesar Salad

Boggiato Farms Romaine Hearts, Parmesan,
Sourdough Croutons | \$11

Baby Kale Salad

Muzzi Farms Kale, Tomatoes, Red Onion, Avocado,
Feta Cheese, Pine Nuts, Balsamic Vinaigrette | V, GF | \$13

Superfood Salad

Field Fresh Farms Arugula, Muzzi Farms Kale, Quinoa, Oranges, Pine
Nuts, Avocado, Lemon Vinaigrette | V, GF | \$13

Santa Cruz Grilled Chicken Cobb Salad

Boggiato Farms Romaine Hearts, Chopped Bacon, Tomatoes,
Avocado, Chopped Eggs, Point Reyes Bleu Cheese Dressing | \$18

ADD PROTEIN TO ANY SALAD

6 oz. Grilled Chicken \$7 / 4 oz. Grilled Salmon \$9
5 oz. Grilled Flat Iron \$10 / 4 ea. Grilled Shrimp \$10
3 oz. Dungeness Crab \$12

SHARED PLATES

Pan Fried Brussels Sprouts

Onion, Garlic, Pancetta, Balsamic Glaze | GF | \$8

West Cliff "Nachos"

House Made Potato Chips
Discretion IPA Beer and Cheese Sauce, Bacon, Scallions | \$9

House Made Guacamole

Fresh Local Tortilla Chips | V | \$9

Hummus Platter

Celery, Carrots, Cucumber, Naan Bread | V | \$12

Jalapeno Shrimp

Jumbo Shrimp, Jalapeno Batter, Salsa,
Sour Cream, Grilled Jalapeno | \$14

JACK'S HOUSE MADE \$6

CHAI LIME GINGER BEER

HANDSHAKEN MIXED
BERRY LEMONADE

CARROT GINGER LEMONADE

LUNCH FAVORITES

Chicken or Steak Quesadilla

Monterey Jack, Cheddar, Queso Fresco,
Salsa, Guacamole | \$13

Fish Tacos

Marinated and Grilled or Fried Red Snapper, Cabbage, Queso
Fresco, Papaya Salsa, Chipotle Aioli, Local Corn Tortilla | \$15

Bacon Crusted Flat Iron Steak Frites

Dijon Mustard, Chopped Bacon, Fries | \$19

Jumbo Shrimp Pomodoro

Angel Hair, Marinara Sauce, Tomato, Basil, Capers,
Garlic, Parmesan Bread | \$20

Portobello Mushroom

Yucatan Ratatouille, Parmesan Cheese,
Marinara Sauce, Balsamic Glaze | V, GF | \$16

Chef's Daily Fish

Ask your server about our special fish of the day

SANDWICHES

Choice of Fries, Side Salad or Chopped Fruit

Grilled Chicken BLTA

Bacon, Field Fresh Farms Lettuce, Tomato, Avocado, Daikon
Sprouts, Mustard Aioli, Aldo's Bakery Dutch Crunch Roll | \$16

Dream Burger

Choice of Local Painted Hill Farms Beef or Diestal Farms Turkey
Patty, Sautéed Mushrooms, Grilled Onions, Boggiato Farms
Romaine, Tomato, Choice of Cheese, Pretzel Bun | \$17

Flat Iron Steak Sandwich

Sautéed Mushroom & Onion, Mustard Aioli,
Swiss Cheese, Baguette | \$17

Seafood Roll

Ahi Tuna, Shrimp, Red Snapper,
Field Fresh Farms Spring Mix, Baguette | \$19

Grilled Vegetable Naan

Hummus, Portobello, Squash, Bell Pepper,
Eggplant, Avocado, Daikon Sprouts | V | \$13



COCKTAILS

O'NEILL CLASSICS | 13

- COCOMO HANGER** Mint, Lime, Pineapple, Coconut Water
- LAVENDER DAIQUIRI** Bacardi, Lavender Essence, Lime
- MAI OH MAI TAI** Sailor Jerry's, Orgeat, Vanilla, Rose Water, Lime
- CUCUMBER COLLINS** Hendrick's, Jalapeño Pepper, Cucumber, Lime
- PISCO SOUR** Kappa Pisco, Honey Syrup, Grapefruit Bitters, Lime, Egg White
- RYE APRICOT FIZZ** Bulleit Rye, Apricot, Peach, Lemon, Egg White

O'NEILL SEASONAL | 13

- FEATURED MARGARITA** We'll tell you all about it
- WATERMELON PRESS** Belvedere, Watermelon, Lime, Cucumber

BEER

DRAFT

Handles change often...
please ask your server for our current offerings

BOTTLE

- Budweiser | Bud Light | Coors Light 6
- Anchor Steam | Blue Moon 7
- Corona Lagunitas IPA | Sierra Nevada Pale Ale
St. Pauli N.A. | Stella Artois
- Guinness 8
- Santa Cruz Scumpys 13
Santa Cruz Organic Hard Apple Cider

WINE

SPARKLING

- LAMARCA** Prosecco, Italy 9 43
- JCB N° 69** Rosé Brut, France 10 48
- DOMAINE CHANDON** Sparkling, Napa Valley 11 53
- VEUVE CLIQUOT** Champagne, France 19 110

WHITE

- 2015 HESS SHIRTAIL** Chardonnay, Monterey 8 30
- 2014 SONOMA CUTRER** Chardonnay, Russian River 13 50
- 2014 WILLIAM HILL** Chardonnay, Napa Valley 14 56
- 2014 CHARLES & CHARLES** Riesling, Washington 8 30
- 2014 ROTH** Sauvignon Blanc, Alexander Valley 12 46
- 2015 BARGETTO** Pinot Grigio, Monterey 9 36
- 2014 MARTIN CODAX** Albarino, Spain 10 38

ROSÉ

- 2015 MI MI** Rosé, France 13 52

RED

- 2014 ALTOS DEL PLATA** Malbec, Mendoza 8 30
- 2013 TALBOTT** Kali Hart Pinot Noir, Monterey 12 46
- 2014 ALFARO "A"** Pinot Noir, Santa Cruz Mountains 14 54
- 2013 SEBASTIANI** Merlot, Sonoma County 9 34
- 2014 WILLIAM HILL** Cabernet, Central Coast 8 30
- 2014 NAPA CELLARS** Cabernet Sauvignon, Napa Valley 16 64
- 2013 RANDOM RIDGE** Cabernet Sauvignon, Napa Valley 15 60
- 2014 TERA D'ORO** Zinfandel, Amador Valley 10 40
- 2014 OLD WAVE** Zinfandel, Napa Valley 13 52
- 2013 FIRESTONE** Syrah, Santa Ynez Valley 13 50
- 2014 MÉNAGE À TROIS** Blend, Lodi 8 30