THE MAIN MENU

BRUNCH

Tuesday thru Friday 11am-1pm Saturday & Sunday 9am-3pm

Traditional Breakfast
Two eggs any style—includes breakfast potatoes or fresh greens, & toast 9
Add: Bacon or Sausage 3.5
Ham or Corned Beef Hash 5
Steak 15

Breakfast Burrito 13
Chorizo, onion, potatoes & spinach, shredded Jack, scrambled with ranch eggs all rolled up in a flour tortilla.

Avocado Toast
Rustic Grain Bread, chives, shaved radish, shallots V-VG** 8
Add poached egg 1.50

Classic Eggs Benedict
served with breakfast potatoes or fresh greens half 8/full 14

Spinach & Avocado Benedict
served with breakfast potatoes or fresh greens half 8/full 14

Crab Cake Benedict
Served with breakfast potatoes or fresh greens half10/full 17
Poached eggs & traditional Hollandaise sauce all atop our crab cakes (may substitute quinoa cakes)

Michael's Potatoes 13
Cheesy Bavarian sausage, potatoes, and eggs scrambled together & topped with melted aged cheddar, toast

Vegetable Scramble 12
Tomatoes, scallions, squash, spinach, & mushrooms, cheddar, eggs served with breakfast potatoes or fresh greens, toast

Huevos Rancheros 13
Fried eggs topped with spicy ranchero sauce, queso fresco, shredded jack, sour cream, and avocado over corn tortillas & black beans

Chilaquiles 12
Green chiles, tomatillos, onions, corn tortillas, scrambled with eggs topped with crumbled quéso fresco, cilantro, sour cream and avocado

Sourdough Pancakes
From our own lovingly cared for starter short (2)/full (3) 6/8

Brioche French Toast 8.5
Vanilla-cinnamon French toast dusted with powdered sugar – served with syrup & butter
w/Bacon or Sausage 3.5
1 egg 1.50 2eggs 3

For the Kids… (12 & under) French Toast or Scrambled eggs, bacon, potatoes 7

SANDWICHES

Served from 11am - 3pm

All sandwiches served with choice of Michael's house salad, cup of soup or fries

Crispy Fried Chicken Sandwich 15
Southern-fried breast, served with our special slaw, bread & butter pickles, honey-mustard sauce on a sweet roll

Grilled Panini of the Day 15
Ask your server for today's special

Turkey Club 16
Bacon, tomato, avocado, and mixed greens w/ our house-smoked turkey on sourdough

Reuben 15
Corned beef, sauerkraut, swiss, 1,000 Island dressing, grilled between rye, garnished w/ kosher dill pickle

SOUPS & SIDES

Shane's Seasonal Homemade Soup of the day cup 6 bowl 10

House Vegetables steamed V-VG-GF** or butter glazed V–GF** 7

Locally Grown Brussels Sprouts 8
Sautéed and topped with parmesan cheese V–GF**

Mashed Potatoes (after 5pm) V–GF** 6

Creamy Polenta V–GF** 6

Chips & Salsa corn tortilla chips with salsa fresca 6

Garlic Bread sprinkled with parmesan V** 6

Crispy Sweet Potato Fries served with mojo aioli V-VG–GF** 6

Garlic Fries Our French fries tossed in Gilroy garlic V-VG–GF** 6

Naked Steak Fries 6
Simply, deep-fried french-cut potatoes, seasoned with salt, pepper V–VG-F**

SALADS

Michael's House Salad 9/12
Mixed baby greens with local apples, cranberries, crumbled gorgonzola, and spicy glazed pecans tossed with tarragon vinaigrette V-GF**

Roasted Beet Salad 9/12
Sliced beets, pickled onions, and field greens drizzled with balsamic shallot dressing, topped with walnuts, goat cheese V- GF **

Corralitos Cobb Salad GF** 19
Grilled chicken, avocado, bacon, tomatoes, crumbled gorgonzola, and hardboiled Glaum Ranch eggs on a bed of romaine lettuce with shallot vinaigrette

Classic Caesar 9/12
Hearts of romaine with parmesan and croutons tossed in our classic Caesar dressing

Add a little something to your salad… (grilled or blackened)
Prawns (4) 8 • Grilled Chicken 8 • Salmon 14
Steak* 15 • Seared Ahi 13

BEER

On Tap

Flights 4/5oz $10 6/5oz $15	**12oz**	**16oz**
#1 Jugo Nuevo Hazy IPA (Discretion Brewing) ABV% 6.5	$5	$7
#2 Shimmer Pilsner (Discretion Brewing) ABV% 5.3	$5	$7
#3 Oh Black Lager (Discretion Brewing) ABV% 4.7	$5	$7
#4 Seasonal Pale Ale (Santa Cruz Mtn Brewing) ABV% 5.5	$5	$7
#5 Swift St Amber (Santa Cruz Mtn Brewing) ABV% 5.2	$5	$7
#6 Seasonal Porter (Santa Cruz Mtn Brewing) ABV% 5.6	$5	$7
#7 Dive Beer American Lager (Uncommon Brewers) ABV% 4.8	$5	$7
#8 Double Pale Ale (Uncommon Brewers) ABV% 9.1	$7	$9
#9 Leanna Dearg Irish Red Ale (East Cliff Brewing) ABV% 5.4	$5	$7
#10 Blonde On Blonde (East Cliff Brewing) ABV% 5.1	$5	$7
#11 Welcome to Earth Hazy IPA (Greater Purpose Brewing) ABV% 7.1	$5	$7
#12 Uncle Dave's IPA (Discretion Brewing) ABV% 6.5	$5	$7
#13 Kona Longboard Island Lager (Kona Brewing) ABV% 4.6		$6
#14 805 Original (Firestone Walker Brewing) ABV% 4.7		$6
	8oz	**12oz**
#15 Soquel Cider (Everett Farms) ABV% 8.5	$6	$9

Cans

Boardwalk Blonde abv 7.5% - $7
Pacific IPA abv 7.7% - $7
Redwood Mountain Blonde abv 4.9% - $6
Santa Cruz Cider (Wooden Tooth) abv 8.5% 12oz - $9
Humm Kombucha - $9
GT's Trilogy Kombucha - $9

Domestic

Corona Extra $6
Stella Artois $6
Coors Light $6
Blue Moon $6
Lagunitas IPA $6
Modelo Especial $6
Guiness Nitrogenated Draught $7

SIGNATURE COCKTAILS

MOM's Manhattan $14
Bulleit Bourbon, sweet vermouth, Angostura Bitters, and lemon juice.

Captains Hurricane $11
Captain Morgan Spiced and Coconut Rums, orange and pineapple juice with a float of Myers's Dark Rum.

MOM's Mules $12
MOM's Moscow Mule - Ketel One Vodka, fever Tree Ginger Beer, fresh lemon juice, and a lime twist.
Canadian Mule - Crown Royal Canadian Whisky, fever Tree Ginger Beer, and a lime twist.
Mexican Burro - Don Julio Blanco Tequila, Fever Tree Ginger Beer, and a lime twist.

MOM's Old-Fashioned $12
Bulleit Bourbon, Angostura Bitters, sugar, muddled cherries, orange slice, a lemon twist and a splash of soda.

Creekside Cadillac $11
A Sauza Hornitos Reposado Tequila Margarita topped with Gran Gala orange, and a squeeze of lime served in a pint glass.

Mango Madras $10
Absolut Mango Vodka, Absolut Vodka, pineapple juice and cranberry juice.

Pink Lemonade $10
Ketel One Citroen Vodka, lemonade, cranberry juice and a squeeze of fresh lemon.

MOM's Pick Your Botanical $12
Ketel One Peach & Orange Blossom
Ketel One Cucumber & Mint
Ketel One Grapefruit & Rose
Beautiful Botanicals served with soda water in a wine glass. No sugar makes this the perfect no carb cocktail and 40% less calories than white wine.

MARTINIS

French Lei $12
Nolet's finest Silver Dry Gin and St-Germain Elderflower Liqueur, shaken with muddled cucumber and fresh lemon juice.

Belvedere Lemon Drop $12
Belvedere Vodka, local Meyer lemon juice and a touch of triple sec, served in a sugar-rimmed glass.

Speakeasy $12
Classic Martini with choice of Venus #1 Gin or Tito's Vodka, splash of vermouth, three olives, and served up in a frozen glass.

French 75 $12
Tanqueray Dry Gin, half fresh lemon, shaken, and served over ice in a wine goblet, with a large champagne float and a lemon twist.

Bubbling Berry $12
Stolichnaya Blueberi Vodka, pomegranate juice and topped with champagne.

MICHAEL'S FAMOUS BRICK OVEN PIZZAS

(Choice of marinara or garlic & oil.)

Medium Cheese 12" w/ 1 Topping 13
Additional toppings $1 each
Meat Toppings: Pepperoni, Sausage, Canadian Bacon
Other Toppings: Shrooms, Red Onions, Tomatoes, Artichokes, Spinach, Basil, Feta, Olives, Apples, Pineapple, Jalapeño
Count as 2 Toppings: Chicken, Bacon, Pesto, Gorgonzola, GF** crust

Large Cheese 18" w/ 1 Topping 20
additional toppings $3 each
Meat Toppings: Pepperoni, Sausage, Canadian Bacon
Other Toppings: Shrooms, Red Onions, Tomatoes, Artichokes, Spinach, Basil, Feta, Olives, Apples, Pineapple, Jalapeño
Count as 2 Toppings: Chicken, Bacon, Pesto, Gorgonzola, GF** crust

FAVORITES

Available 11am-Closing

Hot Artichoke Dip 11
A creamy marriage of artichokes & parmesan, with garlic bread for dipping V**

Macaroni & Cheese
The classic comfort dish, oozing with cheesy goodness V** 10
Add crumbled bacon 2

Ahi Poke Stack 16
With avocado, soba noodles, and cabbage and wonton chips

Crab Cakes 18
Our own Pacific Rim recipe with black beans, carrots, egg, spices, panko served w/ arugula & fennel salad, lemon vinaigrette, spicy mayo

Seared Ahi 17
Macadamia nut crusted over Asian slaw w/ponzu sauce GF **

Grilled Salmon 24
Arugula, Citrus and fennel salad w/ poppyseed vinaigrette GF **

Quinoa Cakes 14
Served w/ vegetables and chutney in a red-pepper coconut curry sauce V-VG-GF**

Char-Grilled Prawns 14
Sweet and spicy Thai-chíle glazed over creamy polenta GF **

Blackened Chicken Wrap (also available GF** nacho-style) 16
Black beans, lettuce, cheese, avocado, chipotle aioli, served w/ house made tortilla chips, pico de gallo

Fish' n Chips 14
Crispy battered fish fillets and fries, served with tartar sauce and lemon

Pork and Shrimp Wontons 12
Served with our spicy peanut dipping sauce

Pulled Pork Sliders 16
3 sliders filled with tender Cuban BBQ roast pork, cabbage, mojo aioli

Chicken Wings 14
Served with choice of bbq, buffalo, ranch or blue cheese dipping sauce, celery & carrots (add'l sauce .50 ea)

Mexi-Cali Taco 6
Corn or Flour Tortilla, choice of fried Fish or Chicken, or Carnitas or Kalbi beef with chipotle aioli, crème fraiche, cabbage, cheese, pico de gallo

Americana Burger* 12
Certified Black Angus beef with lettuce, tomato and pickle, fries

Coconut Shrimp 15
Served with Asian Slaw, Thai-Chile dipping sauce

Chicken Burger w/ lettuce, tomato, pickle, fries GF ** bun available $2 12

Beyond Burger© (non-GMO non Soy) 14
With lettuce, tomato and pickle, fries V-VG* *
Add Cheddar or Swiss 1 • Add Bacon 2
Add Avocado 2 • GF ** bun available 2

ENTRÉES

Available after 5pm

Catches and Specials of the Day market price
Your server will be happy to describe the chef's presentations for this evening

Pasta Del Mar 24
Fresh fish & assorted shellfish in a delectable sauce, served over fettucine

Pistachio Crusted Salmon* 28
Baked & drizzled with citrus beurré blanc over wild mushroom risotto, house vegetables

Top Sirloin* 26
8oz steak served w/ red wine demi, mashed potatoes, sautéed seasonal vegetables

Chicken Piccata 22
Cutlet of chicken breast, breaded and sautéed in olive & rice-bran oil, white wine, lemon and capers served with our creamy polenta, sautéed seasonal vegetables

Breast of Chicken 20
Char-grilled chicken breast, topped with herbed compound butter, roasted potatoes, seasonal vegetables

Colleen's Favorite Fettuccini Alfredo V** 13
Add: Prawns (4) 8 • Grilled Chicken 8 • Steak* 15

DESSERTS

Pie of the Day 8
Ask your server for today's special creation by our Chefs

Raspberry Sorbet 5
Marianne's original (Gluten -Free, Vegan)

Traditional Vanilla Bean Crème Brûlée 8
Tap through a crisp caramelized sugar crust to the creamiest of custards… a perennial favorite

Chocolate Cream Pie 8
Our own recipe, delightfully delicious

Brownie Sundae 8
A moist chocolate brownie with nuts served warm beneath a scoop of Marianne's Vanilla Bean ice cream, drizzled with hot fudge and caramel sauce

Key Lime Pie 8
Take a trip to the Keys with our traditional key lime pie tartlet, with a graham cracker crust and a velvety key lime custard, topped with whipped cream

Strawberry Shortcake 8
A central coast classic! Fresh local strawberries over a lemon scented shortcake with Crème Chantilly

Michael's Dessert Sampler 14
A wonderful tasting of our 4 most popular desserts — Crème Brûlée, Brownie Sundae, Key Lime Pie & Strawberry Shortcake! Easily feeds two or more…

WINE LIST

	Glass	**Bottle**
Sparkles		
Gambino Extra Dry, Italy Nothing says "celebrate" like a Prosecco toast.	$10 split	$25
Opera Prima Creek Brut NV, Spain Aroma of fresh citrus fruits. Dry and smooth on the palate.	$8	$28
JP Chenet Brut Champagne, France Light, fruity bouquet with flavors of apricots and white peach.	$8 split	$36
Nicolas Feuillate, France A wine with great fruit, a good mouthfeel and a harmonious balance.	375 ml	$35
Veuve Clicquot, France Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit, and kumquat.		$98
Moet & Chandon Cuvee Dom Perignon 2006, France The ultimate celebration choice.		$265
Think Pink		
Notorious Pink (South of France) Notes of orange blossom, peach, ripe berries	$10	$32
Wonderful Whites		
Giesen Sauvignon Blanc, New Zealand Generously flavored with scrumptious tropical fruit and freshly cut herbs.	$8	$28
Roth Sauvignon Blanc, Alexander Valley Crisp and balanced with a nice vibrant acidity with lively flavors of melon and grapefruit ... one glass just isn't enough!	$9	$29
Firestone Riesling, Santa Ynez Aromatic wine that has a delightfully bright combination of green apple, lemon zest and peach.	$8	$28
Barone Fini Pinot Grigio, Italy Bright acidity, balanced with minerality which creates a rich, clean finish.	$8	$28
Bargetto Pinot Grigio, Santa Cruz Mountains A salad's best friend. Soft, ripe and smooth, totally agrees with anything a true diplomat.	$9	$29
Backhouse Wines Chardonnay, California Crisp green apple, peach, apricot with aromas of buttery cream & vanilla.	$7	$21
Chalk Hill Chardonnay, Sonoma Coast Grab your Hawaiian shirt ... the tropical notes in this floral white will put some Aloha in your glass.	$12	$36
Prescription Chardonnay, Clarksburg Flavors of guava, pineapple, key lime and crème brûlée flow throughout a long, smooth, mineral finish.	$14	$42
Storrs Winery Christie Vineyards Chardonnay, Santa Cruz Mountains Santa Cruz Mountain grapes in a beautiful, well-balanced, somewhat fruity, Chardonay. The house Chardonnnay of Santa Cruz County!	$15	$45
Hess Panthera Chardonnay, Russian River Valley The gorgeous frame of fruit encompasses layers of well integrated toasty oak.		$65

	Glass	**Bottle**
Bodacious Reds		
Soquel Vineyards Pinot Noir, Santa Cruz Mountains The Winery offers us their home estate best and we said Yes! This pinot noir has forward room-filling aromas of black plums, blackberries and earth with lots of velvety rich dark fruit flavors.	$12	$36
Ron Rubin Pinot Noir, Russian River An earthy palate offers soft oak and touches of cocoa powder with a lingering finish of summer blackberry and plum.	$12	$36
Bargetto Merlot, Santa Cruz Mountains Plum jam, blueberries and blackberry pie leave a full-bodied finish in your mouth and a lasting impression.		$55
Backhouse Wines Cabernet Sauvignon, California Aromas of blackberry with hints of spice and toasted oak are complemented by flavors of currant and black cherry	$7	$21
District 7 Cabernet Sauvignon, Monterey An intensely rich wine with hints of spice and toasted oak are complemented by flavors of plum and black cherry, and soft tannins.	$9	$27
Sebastiani Cabernet Sauvignon, Sonoma Sebastiani has been a Sonoma tradition since 1904. This cooler-climate Cab offers notes of blackcurrant, Earl Grey tea, and toasty oak.	$10	$35
Daou Cabernet Sauvignon, Paso Robles A firm but smooth texture of pure blackberry fruit and coffee brings this balanced wine a well-rounded finish.		$69
Double Lariat Cabernet Sauvignon, Napa Valley Enticing aromas jump out of the glass, with flavors of cassis, blackberry, and black cherry.		$59
Zolo Malbec, Mendoza, Argentina Pair this with the Pot Roast and you'll think you've died and gone to heaven. It's truly a great find.	$8	$28
The Biker Zinfandel, Paso Robles Dark berry and spicy notes aromas lead to a palate rich with jammy, ripe plum and blackberry flavors.	$13	$39
Klinker Brick Old Vine Zinfandel, Lodi Aromatics of black raspberry and cedar shavings are paired with pepper and spice. The finish is covered with berries, dark cherry flavors, whips, and chains.	$13	$39
Cinnabar Mercury Rising, Santa Cruz What's not to love? Fruity, oaky, fat, juicy and sensual. Go ahead and give it a swirl.	$12	$42
Featured Wine		
Bread & Butter, Napa, California Chardonnay Classically styled with rich notes of vanilla bean and almond. A soft minerality is joined with a light woodiness and hints of tropical fruit that linger into a long, creamy finish.	$9	$29
Pinot Noir A luscious fruit bouquet of cherries and raspberries joined with a touch of cassis and hints of cedar. With a long and beautifully smooth finish, this Pinot Noir will melt in your mouth.	$9	$29

**** V-Vegetarian; VG-Vegan; GF-Gluten Free**

**Please note: if you have a party of 6 or more we will add 18% gratuity*

*Served raw or undercooked or contains raw or undercooked ingredients *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
All dishes at Michael's are prepared with 100% Expeller-Pressed Non-GMO Rice Bran Oil which is completely free of trans-fats. We use fresh, organic produce from local farms such as Toso, Wise, Everett, Glaum Egg Ranch.
We are a Green Restaurant and participate in the Fishwise program, reducing waste and depletion in the environment.