

Welcome to the Breakwater Bar & Grill

Crow's Nest

Fun Drinks!

Espresso Martini

Titos handmade vodka, Caffe Borgehetti espresso liquor, and espresso

Passion Fruit Margarita

Herradura Tequila, Patrón Citronge, mixture of sweet & sour juices, and passion fruit pureé with a tajin rim

Pomerita

A luscious margarita with 1800 Tequila, and La Pinta Pomegranate-Infused Tequila

Skinny Rita

Milagro Tequila and fresh lime juice and a splash of Patrón Citronge

Guava Rita

A tropical Hornitos margarita on the rocks

Mango Margarita

Partida Tequila, mango pureé, lime juice Cointreau, and sweet & sour with a tajin rim

Harbor Breeze

A tall cool refresher with Absolut Citron, equal parts cranberry and grapefruit juice

Sunset on the Beach

Layers of Reyka Vodka, peach schnapps, Midori and juices

Harbor Sunrise

Avión Tequila tall, with orange juice and a splash of grenadine

Hibiscus Paloma

Herradura, Monin hibiscus syrup, grapefruit soda and lime

Ivy Gimlet

Hangar 1 Vodka, lime juice, simple syrup and mint

PAMA-Tini

PAMA Liqueur and Patrón Ultimat Vodka on the stem

Sweet Southern Tea

Seagram's Sweet Tea Vodka and pink lemonade

Tito's Mule

Tito's Handmade Vodka, fresh lime juice and ginger beer

Crow's Nest Sailor Jerry Mai Tai

Our Polynesian blend of five rums and fresh fruit juices

Tropical Illusion

Flor de Caña Rum, guava & orange juice, with a dark rum float

Dark and Stormy

Sailor Jerry Spiced Rum, Old Lahaina Rum, fresh lime juice and ginger beer

Hendricks Gin Cocktail

Hendricks Gin, lemon juice, honey syrup, Cardamom bitters

Smoky Centr

Madre Mezcal, Centr Sparkling Citrus CBD Drink, pamplemousse syrup, and lime juice

HoneyJack Lemonade

Jack Daniel's Tennessee Honey and lemonade

Famous Bloody Mary

Stoli Hot Vodka or Absolut Peppar and our award-winning house-made mary mix

Whole Lotta Piña Colada

Malibu Rum, fresh pineapple, coconut, and vanilla ice cream

Raspberry Colada

Flor de Caña Rum, raspberry, and coconut in an icy blend

Lava Flow

Blended Malibu Rum piña colada, swirled with delicious strawberry lava

Mudslide

An avalanche of blended Kahlúa, Baileys, Tito's Vodka, ice and cream

Choco-Tini

360 Double Chocolate Vodka, Mozart chocolate cream & Kahlua in a cocoa-rimmed glass

The "Tsunami"

includes souvenir pint glass*

A wave of Hangar 1 Vodka, Marie Brizard Watermelon-Infused Liqueur, and fruit juices.

Keep the Crow's Nest souvenir pint glass!

* Pint glass \$10 value. \$5 with purchase of Fun Drink or Draft Beer.

Live Music Tuesday - Saturday Live Comedy every Sunday at 9:00pm

From the Upstairs Grill

Appetizers

Dungeness Crab Cakes

Over julienne spinach with lemon saffron aioli
Double Cake 25.45 Single Cake 14.45

Buffalo Wings

Meaty wings in our spicy sauce, served with celery sticks and bleu cheese dressing 17.75

Burrata Crostini

Creamy Burrata cheese, served with candied pecans, apricot preserves & Sea Salt.
Served with toasted sourdough bread 17.95

Famous Smoked Salmon

Marinated, then hot-smoked for hours over an alder wood fire. Sweet, smoky and delicious!
Served with wasabi mayonnaise Regular 21.95 Captain 25.95

Our Award-Winning Calamari

Tenderized, coated with parmesan breading and deep-fried. Served with lemon, cocktail and tartar sauce 22.95

Nachos

Bean and cheese, with jalapeños, olives and pico de gallo salsa 19.95
add grilled chicken 8.50 or skirt steak 14.50
add sour cream or avocado 3.25 each

Prawn Martini

Large white shrimp on the stem with cocktail sauce and avocado. Served with lemon 18.95

Dungeness Crab Martini

Dungeness crab on the stem with cocktail sauce and avocado. Served with lemon 24.95
*Happy Hour price 18.95

Ahi Ruby Rare *

Seared cajun-spiced sashimi tuna with soy sauce and wasabi 23.25

House-Made Potato Chips

Served warm with chipotle-ranch dressing 9.95

Clam Chowder or Soup of the Day

Cup 10.50 Bowl 12.75



Lifting Spirits Since 1969



denotes house specialty



* served raw or undercooked

can be prepared gluten-free with minor modifications. Specify to your server



Entrees & Sandwiches

Includes one choice of the following:
House-made potato chips, soup, fries, spinach, caesar, or house salad.

OR, choose single trip to the salad bar, add 8.25

Fish and Choice

Hawaiian Mahi Mahi, panko crusted and fried, served with tartar, cocktail sauce and lemon.

Petite (2) 17.25 Regular (3) 23.95 Captain (4) 29.25

Tempura Prawns

Crunchy prawns, deliciously prepared in our unique batter, served on rice pilaf with tartar, cocktail sauce and lemon 28.25

Chargrilled Ahi Brochette *

Ahi, peppers and onions, marinated in spicy szechwan sauce, served on rice pilaf with wasabi-mayo 28.95

Twin Petite Filet Mignon *

Chargrilled with a peppercorn demi-glaze, and served with rice pilaf 27.95

Grilled Fish Sandwich

Chargrilled tilapia, served on herb focaccia bread with lettuce, tomato, red onion and tartar sauce 24.25

French Dip

Thinly-sliced roast beef served au jus on a sourdough baguette with caramelized onions, provolone cheese and sour cream horseradish sauce 23.95

Portabella Mushroom Sandwich

Marinated in herbed olive oil, chargrilled and served on francese bread with roasted red pepper and zucchini, and lettuce, tomato and red onion 19.95
add cheese, bacon or avocado 3.25 each

Fish Tacos

Chili-rubbed tilapia wrapped in soft corn tortillas, with mango salsa, cabbage and salsa fresca 26.25

Tuscan Chicken Sandwich

Marinated breast chargrilled and served on focaccia with pesto aioli and provolone, and lettuce, tomato and red onion 22.25
add bacon or avocado 3.25 each

Chuckburger * or Veggie Burger

Half pound, chargrilled and served with lettuce, tomato and red onion 19.95
add cheese, bacon or avocado 3.25 each

Aloha Burger or Aloha Chicken Sandwich *

Chargrilled with grilled fresh pineapple, sautéed Maui onion and teriyaki glaze. Served with lettuce, tomato & onion 22.75
add cheese, bacon or avocado 3.25 each

Ahi Poke Bowl *

Ponzu marinated Tuna served with jasmine rice, avocado, radish, green onion, seaweed, sesame seeds and sriracha aioli 18.95

Split order fee \$4.95 • Maximum 5 checks per party. Thank you! 2023-12

Corkage fee \$30 per 750ml bottle • 20% gratuity added for parties of 8 persons or more

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

Breakfast Served Downstairs Daily 8:00 am - 11:30 am

Entree Salads

Add Your Favorite Protein to Any Salad

add Grilled Chicken 8.50, Calamari 8.50, or Skirt Steak 14.50
add Grilled Salmon 12.50, Smoked Salmon 12.50,
or Ahi Brochette * 14.50

All You Can Eat Salad Bar

Take your plate downstairs - create your own masterpiece.
Return as often as you like* 20.25 per person
* *If shared, one trip to salad bar only, please*
Salad bar with cup of chowder or today's soup* add \$5
Salad bar with bowl of chowder or today's soup* add \$7

Salmon Mango Salad

Chargrilled and served on mixed greens with sesame vinaigrette,
mango salsa and macadamia nuts 31.25

Sesame Ahi Salad *

Sashimi tuna seared rare, tossed with fresh veggies, almonds,
rice noodles and mixed greens, in sesame vinaigrette 28.95

Pear and Gorgonzola Salad

Mixed greens with fresh pears, candied pecans,
gorgonzola crumbles and zinfandel vinaigrette
Regular 14.95 Large 24.95

Caesar Salad

Hearty Romaine lettuce tossed in our house-made caesar dressing
Regular 12.95 Large 21.45

Classic Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg
Regular 12.95 Large 21.45

Green Salad

Ranch, caesar, thousand island, bleu cheese,
balsamic vinaigrette, or honey-mustard dressing
Regular 12.95 Large 21.45

Happy Hour Specials

Monday-Friday 3:00 to 6:00 pm; Wednesday 3:00 to close!
(Not available to-go.)

Appetizers half price, unless otherwise noted.

Special price on well drinks, pint beers,
house wines, well margaritas and well bloody marys.

House-Made Desserts

Crow's Nest Cheesecake

Rich and creamy classic New York cheesecake
served with berry coulis 12.50

Chocolate Mousse Pie

An oreo cookie crust filled with chocolate mousse 12.50

Crème Brûlée

Rich custard with the traditional caramelized top
Served with whipped cream 12.50

denotes house specialty

* served raw or undercooked

can be prepared gluten-free with minor
modifications. Specify to your server

Minimum purchase: \$5.25. For the comfort of our guests, please no cell phone use at table. Thank you. 2023-12
Not responsible for lost articles. Personal checks and Visa/Amex retail gift cards not accepted. To conserve, water served on request only.

4.85% surcharge, plus required sales tax, is applied to each bill to better compensate labor
and an excessive increase in all costs.

Thank you for your support of a local Santa Cruz business!

Wines by the Glass

| | | bottle |
|--|-------|--------|
| Chardonnay, House | 10.50 | |
| Chardonnay, Chalk Hill | 15.75 | 62.00 |
| Chardonnay, Cuvaion | 19.75 | 76.00 |
| Chardonnay, Hess Collection Shirtail | 13.50 | 53.00 |
| Chardonnay, J. Lohr, Monterey | 14.75 | 55.00 |
| Chardonnay, Kendall Jackson | 15.00 | 55.00 |
| Chardonnay, Bonterra Estate, Mendocino | 15.50 | 61.00 |
| Chardonnay, Rodney Strong "Chalk Hill" | 16.25 | 68.00 |
| Chardonnay, Storrs | 19.75 | 76.00 |
| Chardonnay, Wente "Riva Ranch" | 16.75 | 66.00 |
| Sauvignon Blanc, Brancott | 13.25 | 53.00 |
| Sauvignon Blanc, Robert Hall Artisan Collection..... | 13.50 | 54.00 |
| Sauvignon Blanc, Morgan | 14.50 | 57.00 |
| Sauvignon Blanc, Murphy Goode | 14.00 | 53.00 |
| Sauvignon Blanc, Artesa, Napa Valley | 16.25 | 69.00 |
| Sauvignon Blanc, St. Francis..... | 14.25 | 54.00 |
| Pinot Grigio, Bargetto | 13.25 | 52.00 |
| Pinot Grigio, Cavit | 13.00 | 51.00 |
| Pinot Grigio, Zonin | 12.25 | 49.00 |
| Pinot Grigio, Sterling Vitners Collection | 13.75 | 54.00 |
| Riesling, Saint "M" | 12.50 | 48.00 |
| White Zinfandel, Stone Cellars..... | 12.25 | 46.00 |
| Rosé, Diora | 13.75 | 54.00 |
| Merlot, House..... | 10.50 | |
| Cabernet Sauvignon, Daou..... | 17.75 | 69.00 |
| Cabernet Sauvignon, St. Huberts "The Stag"..... | 14.25 | 54.00 |
| Cabernet Sauvignon, Avalon..... | 13.25 | 52.00 |
| Cabernet Sauvignon, Hess "Maverick Ranch" | 17.50 | 68.00 |
| Cabernet Sauvignon, St. Michelle "Indian Wells" | 16.75 | 64.00 |
| Pinot Noir, Deloach..... | 14.00 | 53.00 |
| Pinot Noir, Meiomi..... | 19.75 | 76.00 |
| Pinot Noir, Talbott Kali Hart..... | 17.25 | 66.00 |
| Pinot Noir, Trinity Oaks | 13.25 | 52.00 |
| Pinot Noir, Line 39 | 12.25 | 46.00 |
| Zinfandel, Dry Creek | 16.75 | 64.00 |
| Zinfandel, Edmeades | 14.25 | 54.00 |
| Merlot, St. Francis..... | 13.00 | 48.00 |
| Merlot, Robert Hall | 12.75 | 47.00 |
| Shiraz, Jacob's Creek "Reserve"..... | 13.00 | 48.00 |
| Malbec, Gran Reserva..... | 14.25 | 54.00 |
| Red Wine, Cinnabar "Mercury Rising" | 16.00 | 63.00 |
| Red Wine, Rebellious Blend, California..... | 14.00 | 52.00 |
| Prosecco, Zonin (split) | 13.75 | 50.00 |
| Sparkling Wine, Crows Nest (split) | 12.75 | 47.00 |
| Sparkling Wine, Korbel (split) | 14.75 | |
| Sparkling Rosé, Francis Ford Coppola Rosé (split) ... | 15.00 | |
| Sparkling Wine, J.P. Chenet, France (split)..... | 24.75 | |
| Champagne, Pommery POP, France (split) | 23.50 | |
| Champagne, Tattinger La Francaise, France (1/2 bottle) | 48.00 | |
| Port, Dow "Trademark" | 20.00 | |
| Port, Sandeman Founders Reserve | 16.00 | |

Mimosa Flavors

| | |
|-------------------------|-------|
| Orange Mimosa..... | 14.00 |
| Pomegranate Mimosa..... | 15.50 |
| Guava Mimosa | 14.00 |
| Cranberry Mimosa..... | 14.00 |



Beers and Beverages

Pint Draft Beers

Delivered to your table cold and fresh from our state-of-the-art beer delivery system
16oz 11.00 12oz 9.00

Bottled Beers & Cider

| | |
|--|------|
| Coors, Coors Lite..... | 8.95 |
| Bud, Bud Light..... | 8.95 |
| Corona, Pacifico, Negra Modelo..... | 9.25 |
| Anchor Steam, Blue Moon Wheat..... | 8.95 |
| Erdinger Weissbier N/A alcohol-free..... | 8.95 |
| Guinness Stout 16-oz. can..... | 9.75 |
| Heineken..... | 8.95 |
| Heineken 00 N/A alcohol-free..... | 8.95 |
| Weihenstephaner..... | 9.95 |
| Stem Cider seasonal flavor..... | 9.95 |
| Stem Cider Dry Cider..... | 9.95 |
| High Noon Seltzer Grapefruit..... | 8.95 |

Illy Caffe Espresso Coffees

regular or decaf

| | |
|--------------------------|--------------|
| Espresso Shot 7.00 | double 8.50 |
| Cappuccino or Latte 8.00 | double 9.50 |
| Cafe Mocha 9.00 | double 10.50 |

Alcohol-Free

| | |
|---|-----------|
| Hawaii Volcanic Still Water half liter..... | 5.25 |
| Fiji Still Water liter/half liter..... | 8.65/6.65 |
| Pellegrino Sparkling Water liter/half liter..... | 8.75/6.75 |
| Red Bull Energy Drink, regular or sugar-free..... | 6.15 |
| Regatta Ginger Beer or Schweppes Ginger Ale..... | 6.95 |
| Cranberry, Pineapple, Guava, Orange, Grapefruit or Apple Juice..... | 6.95 |
| Centr Sparkling Citrus CBD Drink..... | 7.75 |
| Strawberry Lemonade..... | 6.95 |
| Coke, Diet Coke, Sprite, Root Beer..... | 5.95 |
| Republic of Tea, 12 oz | |
| Black Berry Sage, Decaf Ginger Peach, or Passion Fruit..... | 6.75 |



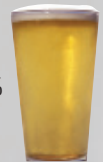
Paulaner Hefeweizen 5.5%
Münich, Germany



Modelo Especial 4.4%
Mexico City, Mexico



Almanac Brewing "Love"
Hazy IPA 6.1%
Alameda, CA



Scrimshaw Pilsner 4.5%
Fort Bragg, CA



Salty Crew
Blonde Ale 4.5%
Coronado, CA



Kona Big Wave
Blonde Ale 4.4%
Honolulu, HI



Sierra Nevada
Pale Ale 5.6%
Chico, CA



Foggy Day IPA 6.6%
Fort Bragg, CA



Deschutes
Fresh-Squeezed IPA 6.4%
Bend, OR



Boont Amber Ale 5.8%
Boonville, CA



Firestone Walker
Hopnosis IPA 6.7%
Paso Robles, CA



North Coast
Old No. 38 Stout 5.4%
Fort Bragg, CA



Crow's Nest Beach Market

On the dock right next door - check it out!
Wood-fired pizza, gourmet sandwiches and salads,
beverages, ice cream, and a unique selection of fine gifts.