

WE ARE
Open

For Breakfast
8:00 am - 12:00 pm
Breakfast All Day Sat.-Sun.

THE GRILLE

AT DELAVEAGA

MAKE A
Reservation

(831) 423-1600
@thegrilleatdelaveaga

Breakfast Entrees

All Entrees are Served With Southern Style Potatoes & Toast
Substitute Egg Whites or Gluten Free Toast for \$2

"Short Round" 16

One Egg • Maple Sausage or Hickory Bacon

"Full Round" 18

Two Eggs • Maple Sausage or Hickory Bacon

Farmers Market Scramble 18

Seasonal Vegetables & Local Mushrooms

The Tuscan Scramble 18

Fennel Sausage • Onion • Local Mushrooms • Bells

Three Egg Omelette 22

Denver or Bacon & Avo • Cheddar

Greek Scramble 18

Tomato • Spinach • Olives • Feta Cheese

The Sweet Side

Served with Mclures Maple Syrup & Whipped Butter

Berries & Oats 16

Market Berries • Oats

Flap Jack Breakfast 18

Two Eggs • Two Pancakes • Bacon or Maple Sausage

Waffle Breakfast 20

Two Eggs • Two Waffles • Bacon or Maple Sausage

The French Toast 20

Custard Dipped Brioche • Market Fruit

Sweet Crepes 18

Ask about our Sweet Filling • Market Fruit

Savory Crepes 20

Ask about our Savory Filling • Market Veggies

Sweet Focaccia 9

Apples • Cinnamon • Whipped Butter

Benedicts

All Benedicts served with Southern Style Potatoes
Substitute Egg Whites or Gluten Free Toast for \$2

The Classic 20

English Muffin • Poached Eggs • French Ham • Hollandaise

BSAT Benedict 20

English Muffin • Poached Eggs • Bacon • Spinach • Avocado • Tomato • Smoked Paprika • Hollandaise

Prosciutto di DeLa 22

English Muffin • Poached Eggs • Prosciutto • Grana Padano • Arugula • Basil oil • Chili Flakes • Hollandaise • Smoked Salt

Breakfast Sandos and More

Avocado Toast 16

Avocado • Arugula • Cherry Tomato • Cotija • Chili Flakes • Balsamic Glaze

The Breakfast Sandwich 16

Two Eggs • Bacon • LTO • Cheddar • Garlic Aioli • Potatoes

The Huevos Rancheros 18

Salsa • Pinto Beans • Tostada • Cotija Cheese • Avocado
*Add Carnitas +\$2

The Breakfast Burrito 18

Scrambled Eggs • Potatoes • Tomato • Bacon • Jalapeño • Cheddar • Pico
Add Carnitas +\$2

Breakfast Add-Ons

Avocado	3	Market Fruit	6
Pancake	5	Hash Browns	7
Waffle	5	Southern Potatoes	7
Egg	3	Tofu	3
Bacon	6	Roasted Salsa	2
		Guacamole	5

Split Plate Charge, \$4

We choose only local farms & organic purveyors.

Thank you from our kitchen: Julia, Gino, Bridget, Francisco, and Ignacio

All our foods are prepared in a kitchen where shellfish and other seafood, nuts, gluten and other allergens are present, and our menu descriptions may not include all ingredients. We are unable to guarantee items are 100% free of allergens. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness

401 Upper Park Rd, Santa Cruz, CA 95065 || (831) 423-1600 || @thegrilleatdelaveaga

WE ARE
Open

For Lunch
12:00 pm - 2:00 pm Wed-Friday
Saturday-Sunday until 3:00

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For The Table

Sweet Focaccia	9
Apples • Cinnamon • Whipped Butter	
Buttermilk Fried Calamari	18
Poblano Vinaigrette • Lime • Jalapeno	
Sourdough Onion Rings	9
1000 Islands • Aleppo Pepper • Sweet Onion	
Shoestring French or Sweet Potato Fries	9
House DeLa Chips	7

Salads and Bowls

Seasonal Aji Verde Bowl	18
Seasonal Vegetables with Fried Rice and Aji Verde Sauce	
Farmers Market Salad	16
Seasonal Greens • Goat Cheese • Pecans • Seasonal Fruit Pear Vinaigrette	
Caesar	16
Local Farms Romaine • Grana Padano • House Focaccia Crumbs • Fried Capers • House Caesar	

Soups

*Soups are served with: Bread of Choice
Cup 8, Small 10, Large 12, To-Go Quart 18*

Clam Chowder
Grana Padano • Yukon Golds • Thick Cut Bacon
Soup du Jour
Ask your server about the Seasonal Soup
DeLaveaga Chili
Premium Beef Brisket, Short Rib and Chuck • Red Beans • Red Onions • White Cheddar

Add-Ons

Grilled Shrimp	7	Bacon	3
Grilled Chicken	7	Tofu	3
Avocado	3	Cheese	3
Sliced Turkey	6		

Mains

**Sandwiches served with: Fries, Sweet Potato Fries, or House Chips
(substitute Onion Rings, Cup of Soup, Salad, or Fruit \$4.)**
Options: Gluten Free Bread or Lettuce Wrap \$2

1/2 Sandwich & Soup or Salad	16
Marked with *	
Trifecta Grilled Cheese *	12
Local White Cheddar • Gruyère • Jack • Sourdough	
Niman Ranch BLT *	16
Bacon • Lettuce • Tomato • Garlic Aioli • Sourdough	
Albacore Melt *	18
Red Onion • Gruyère • Sourdough • Balsamic Vinegar	
DeLa Burger	20
Grass-Fed Beef • LTO • Garlic Aioli • Brioche	
The Smash Burger	20
Premium Brisket, Short Rib and Chuck • Caramelized Onions • Garlic Aioli • House Pickles • White Cheddar • Sweet Roll	
Wagyu Pastrami Reuben *	20
House Red Sauerkraut • Gruyère • 1000 Islands • Russian Rye	
DeLa Muffuletta Sando	22
House Muffuletta Roll • Provolone • Olives • Pepperoncini Peppers • Mortadella • Soppressata • Salami • Arugula • Tomato • Italian Vinaigrette	
Mediterranean Chicken	22
House Focaccia • Pesto • Provolone • Roasted Pepper • Onion • Arugula	
French Dip	22
Eye of Round • Gruyère • Au Ju • Horseradish Crème • Sweet Roll	
Portabella Burger	20
Arugula • Caramelized Onions • Cheese • Pickles	
Chickpea Salad Sandwich *	18
Fennel • Avocado • Turmeric Pickled Onions • Arugula • Tomato • Grain Bread	

Split Plate Charge \$4

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