

Claire's

at the Museum

SEASONAL LEMONADES

- Asian Pear & Mint - 7
- Pomegranate & Mint - 7
- Watermelon & Mint - 7
- Cucumber & Mint - 7

HOT

- Espresso - 4
- Latte - 6
- Cappuccino - 5.5
- Café Au Lait - 5
- Hot Cocoa - 5
- Coffee - 4
- Damman Loose Leaf Hot Tea: - 4
 - Chamomile
 - English Breakfast
 - Green Mint Tea

COLD

- Mexican Coke - 4
- Diet Coke - 3
- Orange Juice - 6
- Pomegranate Juice - 6
- Watermelon Juice - 6
- Grapefruit Juice - 6
- Apple Cider - 6
- Smeraldina Sparkling Water - 7
- Fresh Brewed Black Iced Tea - 5
- Fresh Brewed Green Ginger Iced Tea - 5

Water is served upon request**

- Two eggs any style - 4
- Bacon - 4
- Sausage - 4
- Herb potatoes - 4
- Hashbrowns - 4
- Avocado - 4.5
- Sautéed mushrooms - 2
- Toast: Sourdough or Pumpernickel - 4
- Fruit: Seasonal - 6
- Sub Egg Whites - 1

KIDS MENU

- Mac & Cheese - 6
- French Toast - 6
 - Apples, pecans, chocolate syrup.
- Grilled Cheese & Fries - 6

DESSERTS

- Hawaiian Bread Pudding - 11
- Crème Brûlée - 8
- Chocolate Mousse - 8

 Vegetarian  Gluten Free

 Crowd Favorite

EGGS Served with roasted fingerling herb potatoes and your choice of toast: Pumpernickel or Sourdough. For gluten free option sub corn tortillas.

Extravaganza Omelette

Ham, Applewood bacon, sausage, spinach, onion, cheddar. 15

Veggie Omelette

Egg Whites, spinach, mushrooms, oven roasted squash, zucchini, salsa verde, goat cheese. 15

Spinach Scramble

Avocado, black beans, heirloom cherry tomatoes, herb potatoes, salsa verde. 15

Country Breakfast

Two eggs any style, sausage, bacon. 16

CLASSICS

Mole Braised Beef Short Rib Benedict*

Brioche, poached eggs, béarnaise, arugula, herb potatoes. 18

Classic Benedict*

Brioche, ham, poached eggs, hollandaise, herb potatoes. 15

Salmon Benedict*

Brioche, poached salmon, poached eggs, béarnaise hollandaise, herb potatoes. 18

Breakfast Chilaquiles

Fried tortillas, avocado, sunny side egg, Oaxacan cheese, black beans, cilantro, pickled red onions, sour cream. 16

Breakfast Burrito

Bacon, sausage, Oaxacan cheese, eggs, hashbrowns, salsa verde. 16

Veggie Burrito

Egg whites, spinach, mushrooms, goat cheese, oven roasted vegetables, hashbrowns, salsa verde. 15

Breakfast Sandwich

Ciabatta, scrambled eggs, ham, bacon, aged white cheddar, avocado, tomato, herb potatoes. 15

Brunch Burger*

Wagyu beef, sunny side egg, aged white cheddar, hash browns, brioche bun, arugula. 17

Crème Brûlée French Toast

Crème brûlée batter, apples, golden raisins, pecans, real maple syrup. 16

STARTERS

Ahi Tartare*

Sashimi grade yellow fin tuna, ginger, taro chips, wasabi. 16

Calamari

Garlic Aioli, marinara. 14

Shrimp Cocktail

5 Jumbo shrimp, cocktail sauce, horseradish. 18

SALADS All salads come with garlic toast. Sub corn tortillas for a gluten free option. Add chicken +3 Add salmon +5 Add ahi +5 Add shrimp +7

Beet Salad

Heirloom beets, pistachios, candied pecans, goat cheese, balsamic vinaigrette. 16

Blackened Salmon

Avocado, seasonal fruit, cherry tomatoes, marinated cucumbers, tarragon dressing. 18

SANDWICHES + MORE

Salmon Avocado BLT

Salmon, bacon, arugula, tomato, avocado, herb focaccia, tarragon aioli. Served with choice of greens or fries. 17

Chargrilled Chicken Sandwich

Arugula, tomato, monterey jack, ciabatta, tarragon aioli. Served with choice of greens or fries. 15

Fish & Chips

Beer-battered seasonal fish, fries, tartar sauce. 17

*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition

**Disclaimer: In compliance with California regulations water will be served upon request.

SUNDAY BRUNCH COCKTAILS

CHAMPAGNE

Pomegranate 11/17

Cold Pressed Pomegranate juice.

Yuzu 11/18

Fresh crafted yuzu.

Mimosa 11/17

Fresh squeezed orange juice.

Watermelon 11/17

Fresh watermelon Juice.

Asian Pear 11/17

Fresh pear juice.

Grapefruit 11/17

Fresh grapefruit juice.

Claire's Champagne Special 89

Two bottles of J Cuvee 20 Brut Russian River
With Pomegranate, OJ, Grapefruit, & Asian Pear.

CRAFTED COCKTAILS

Signature Margarita 13/18

Tequila, elderflower, lime, agave, orange, grapefruit.

Jalapeño Margarita 13/18

Tequila, orange agave, lime, jalapeño, cilantro, cucumber, volcanic black sea salt.

Signature Mule 13

Vodka, chamomile, ginger, mint, fresh citrus, soda.

Spicy Watermelon 13

White tequila, jalapeño, thai basil, smoked chili bitters, fresh lime, agave.

Signature Mojito 13/18

White rum, citrus rum, lime, mint, soda.

Asian Pear Mojito 13

Pear rum, citrus rum, lemon, lime, simple, mint, soda.

Spicy Paloma 13

White tequila, grapefruit, jalapeño, thai basil, smoked chili bitters, soda.

Maple Bacon Old Fashioned 13

Bourbon, maple, bitters, orange, candied bacon.

Manhattan 13

Bourbon, vermouth, bitters, brûlée banana.

BUZZ BUTTON

A flowering edible herb that opens the palate and creates a tingling sensation on the tip of the tongue

Tequila, ginger, crafted yuzu, lime. 13

SANGRIA

Watermelon 13/18

Red wine, watermelon, orange, lemon, lime, cloves.

Asian Pear & Pomegranate 13/18

White wine, apples, lemon, orange, lime, ginger, mint.

BLOODY MARY MENU

ADD BACON +3 ADD SHRIMP +4

Signature

Vodka, lime juice, crafted tomato base, all natural tabanero hot sauce, muddled celery, cucumber & cilantro, & dehydrated green olive rim. **10/17**

Spicy

Jalapeño vodka, lime juice, spicy tomato base, horseradish, smoked chili oil bitters, muddled cucumber, celery & cilantro, garnished with smoked rosemary & pickled fresno chilis and a cajun salt rim. **12/17**

Bacon

Vodka, lime juice, crafted tomato base, all natural tabanero hot sauce, muddled thai basil & bacon bits, cajun sea salt rim, garnished with a pair of thick butcher cut bacon strips. **12/18**

Shrimp

Vodka, fresh lemon juice, crafted tomato base, grated horseradish, muddled cilantro, cajun sea salt rim, garnished with a pair of jumbo tiger shrimp with fresh dill. **15/22**

Surf & Turf

Our schooner bacon bloody mary recipe garnished with a pair of tiger shrimp with fresh dill & butcher cut bacon strips. **20**

Michelada

Mexican lager with our tomato base, muddled thai basil & jalapeño, soy sauce, lime, cracked peppercorn, served in our schooner glass with a cajun sea salt rim. **13**

CRAFT BEER

Allagash Saison Belgian Farmhouse Style Ale **8**

Allagash White Belgian Style Wheat **7**

North Coast Scrimshaw Pilsner **6**

Golden State Cider Dry Hard Cider **6**

Anderson Valley Seasonal Gose Sour **5**

Bootlegger's Brewery Fullerton, California

Far Out IPA West Coast style India Pale Ale **7**

Pokin The Bear Hazy Style India Pale Ale **9**

Golden Chaos Belgian Style Ale **7**

Old World Hefeweizen German Style Unfiltered Wheat Ale **6**

El Chango Mexican-American Style Lager **6**

Knuckle Sandwich Double India Pale Ale **7**

WHITE WINE

Copper Ridge 7/21

Chardonnay, California

Bella Sera 8/22

Pinot Grigio, Italy

La Playa 8/26

Sauvignon Blanc, Chile

J.Lohr 12/36

Chardonnay, California

RED WINE

Copper Ridge 7/21

Merlot, California

Copper Ridge 7/21

Cabernet Sauvignon,
California

J. Lohr 12/36

Cabernet Sauvignon, California

J. Lohr 12/36

Pinot Noir, California

CLAIRE'S POLICIES:

Checks can only be split twice. 20% Gratuity is added to parties of 8 or more. Parties of 7 or more require a reservation. Parties of 16 or more require a reservation through our special events team.