

DRINKS


SPARKLING

- POMEGRANATE - 11/18**
Fresh Pomegranate Juice
- STRAWBERRY - 11/18** 
Fresh Strawberry Juice
- PEACH BELLINI - 11/18** 
Fresh Peach Puree
- BLOOD ORANGE - 11/18**
Fresh Blood Orange
- MIMOSA - 11/17**
Fresh Orange Juice
- GRAPEFRUIT - 11/17**
Fresh Grapefruit Juice
- GRAPEFRUIT&ROSEMARY FIZZ - 13/19**
Fresh Grapefruit Juice, Fresh Lemon Juice, Rosemary Syrup, Fresh Rosemary
- STRAWBERRY BASIL FIZZ - 13/19** 
House Strawberry and Thai Basil Syrup, Lemon Juice, Sparkling Wine
- POMEGRANATE FIZZ - 13/19**
Fresh Pomegranate Juice, Fresh Lemon Juice, Simple Syrup, Mint Garnish
- WYCLIFF - 9/32**
Brut. California
- LA MARCA - 11/36**
Prosecco. Italy
- CLAIRE'S CHAMPAGNE SPECIAL - 85**
Two Bottles of La Marca Prosecco with 3 Carafes of Juice: Pomegranate, Orange, and Grapefruit

BLOODY MARY BAR

- SIGNATURE BLOODY MARY - 11/17** 
Vodka, Crafted Tomato Base, Muddled Celery, Cucumber & Cilantro, Fresh Lime Juice, Tabanero Hot Sauce, Baked Green Olive Rim, Garnished with Celery and Cherry Tomatoes
- SPICY BLOODY MARY - 12/18**
Vodka, Fresh Lime Juice, Horseradish, Smoked Chili Oil Bitters, Muddled Jalapeño and Cilantro with a Cajun Sea Salt Rim, Garnished with Jalapeño
- BACON BLOODY MARY - 13/19** 
Vodka, Fresh Lime Juice, Crafted Tomato Base, Tabanero Hot Sauce, Muddled Thai Basil, Bacon Bits With a Cajun Salt Rim, Garnished With a Pair of Bacon Strips
- MICHELADA - 16**
Mexican Lager, Tomato Base, Fresh Lime, Soy Sauce, Muddled Thai Basil and Jalapeño with a Cajun Sea Salt Rim, Garnished with Cracked Peppercorn. Served in Schooner Glass

COCKTAILS

- SIGNATURE MARGARITA - 13/18**
Tequila, Lime, Agave, Orange, Grapefruit, With a Kosher Salt Rim
- BLOOD ORANGE MARGARITA - 13/18**
Tequila, Lime, Agave, Orange, Grapefruit, With a Kosher Salt Rim
- SEASONAL SANGRIA - 13/19**
Ask your server about our seasonal selection
- STRAWBERRY BASIL COCKTAIL - 13/19** 
Vodka, House Strawberry and Thai Basil Syrup, Lemon Juice
- LEMON DROP - 13**
Vodka, Fresh Lemon Juice, Simple Syrup
- BLACKBERRY GINGER - 13/18** 
Whiskey, Muddled Blackberries, Blackberry Puree, House Ginger Syrup, Fresh Lemon Juice, Simple Syrup



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WINE

- LA PLAYA - 10/30**
Sauvignon Blanc. Chile
- DASHWOOD - 11/30** 
Sauvignon Blanc. New Zealand
- J. LOHR - 12/36**
Chardonnay. California
- COPPER RIDGE - 8/22**
Chardonnay. California
- BELLA SERRA - 10/30**
Pinot Grigio. Italy
- CAMPUGET - 10/30** 
Rosé. France
- COPPER RIDGE - 8/22**
Merlot. California
- COPPER RIDGE - 9/23**
Cabernet Sauvignon. California
- J. LOHR - 12/36**
Cabernet Sauvignon. California
- J. LOHR - 12/36**
Pinot Noir. California

CRAFT BREWS

- HIBISCUS SESSION APPLE CIDER**
(16OZ, 4.3%) STEM CIDER - 9
- BO PILS**
(16OZ, 5.0%) EAST BROTHER BEER CO - 9
- BAD HOMBRE MEXICAN LAGER**
(12OZ, 4.8%) BOOMTOWN BREWING CO - 7
- LAGUNA BAJA DARK LAGER**
(12OZ, 5.0%) NORTH COAST BREWING CO - 8
- TANGERINE WHEAT**
(12OZ, 5.5%) LOST COAST BREWERY - 7
- LOVE HAZY IPA**
(16OZ, 6.1%) ALMANAC BREWING CO - 9
- TRUE KÖLSCH**
(16OZ, 5.0%) ALMANAC BREWING CO - 9
- SOURNOVA (SEASONAL)**
(16OZ) ALMANAC BREWING CO - 9
- SUNSET TRIO HARD KOMBUCHA**
(16OZ, 6.5%) KYLA RIVERA - 9

1.5 HOUR LIMIT
STRICTLY ENFORCED
FOR PATIO SEATING

 Crowd Favorite

Culinary Mixology in loving memory of Jaime Antezana

FOOD ALLERGY NOTICE - Please be advised that menu items may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially with certain medical conditions.

20% gratuity is added to parties of 5 or more.

BRUNCH

COLD BEVERAGES

Seasonal Lemonades
(Passionfruit, Pomegranate,
Peach, Strawberry,
Blood Orange) \$7
Diet Coke (Canned) \$2
Mexican Coke \$4
Mexican Sprite \$4
Orange Juice \$6
Grapefruit Juice \$6
Sparkling Water \$3.5/\$7
Fresh Brewed Iced Tea \$5

HOT BEVERAGES

Tea \$4.5
Coffee \$4.5
Latte \$7*
Cappuccino \$5*
Hot Chocolate \$4*
*sub oat milk +\$1

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Executive Chef: Hector Villegas



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SMALL PLATES

NEW **Truffle Garlic Fries** – French Fries with Fine Chopped Garlic and Truffle Oil, Chives and Grated Parmesan Cheese - \$9
Avocado Toast – Seeded Bread with Avocado Mash, Burrata, Spiced Toasted Pepitas & Lemon Zest - \$12

EGGS

Country Breakfast – Two Eggs, Bacon and Sausage, Potatoes. Served with a Choice of Toast - \$19
Classic Benedict – Canadian Bacon, Poached Eggs, Chives, Hollandaise, Horseradish Crème Fraîche, Paprika - \$17
Chilaquiles – Egg, Salsa Morita Chili, Black Beans, Crema, Avocado, Red Onions, Cotija, Cilantro - \$19 (v) (c)
Croque Madame – Sourdough, Smoked Ham, Sunny Side Up Egg, Swiss and Cheddar Cheese, Dijon Aioli, Béchamel Sauce - \$18 (c)

MAINS

NEW **Winter Salad** – Roasted Butternut Squash, Grilled Radicchio, Mandarin Orange, Cherry Tomato, Red Onion, Cucumber, Grilled Chicken, Avocado, served on Spring Mix with Jalapeno and Cilantro Oaxan Honey Dressing - \$19
NEW **Caesar Salad** – Romaine Wedges, Pangrattato, Grape Tomatoes, Olives, Parmigiano Reggiano Flakes with the Original Caesar Dressing. (Yes, we have the recipe from the creator of the dish!) - \$16
NEW **Tomato Soup with Grilled Cheese** – Cup of Classic Tomato Soup with Chili Crunch Pina and Truffle Oil Chives accompanied by a Grilled Cheese Sandwich on Sourdough Bread - \$14 (v) (c)
NEW **Autumn Pancakes** – Buttermilk Pancake with Spiced Apple Compote and Crème Fraîche Orange Glaze with a touch of flaky Salt - \$15 (v)
Crème Brûlée French Toast – Thick Brioche Loaf dipped in Crème Brûlée Batter, caramelized with Brown Sugar, topped with Mixed Berries Compote, Orange Vanilla Glaze with a touch of flaky Salt - \$15 (v) (c)

SANDWICHES & MORE

all sandwiches and burgers served with a side of handcut fries or salad

Salmon BLT – Ciabatta, Applewood Bacon, Gem Lettuces, Tomato, Avocado, Basil Aioli - \$22 (c)
Claire's Burger – Brioche Bun, Garlic Aioli, House Pickles, Caramelized Onions, Cheddar, Arugula - \$20 (c)
Add Egg +\$2 Add Bacon +\$3
Vegan Burger – Brioche Bun, Vegan Patty, Basil Aioli, House Pickles, Caramelized Onions, Cheddar, Arugula - \$20 **Vegan**
NEW **Eggplant Parmesan Sandwich** – Panko coated Fried Eggplant, Marinara Sauce with Melted Mozzarella on a Ciabatta Roll with Basil Aioli - \$16 (v) (sub cheese for vegan option) **Vegan**

SIDES

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|-----------------|--------------------|------------------|-----------------|-------------|
| Toast & Jam \$5 | Turkey Sausage \$6 | Avocado \$4 | Black Beans \$5 | Salmon \$10 |
| Bacon \$6 | Two Eggs \$5 | Market Fruit \$5 | House Salad \$7 | |
| Sausage \$6 | Potatoes \$6 | Fries \$6 | Chicken \$5 | |

DESSERT

Ask your server about our seasonal selection

(c) Crowd Favorite (v) Vegetarian

We politely decline any major modifications

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Checks can be split up to 5 ways. 20% gratuity is added to parties of 5 or more.