Welcome back to our campus! The entire team at the Long Beach Museum of Art thanks you for your continued support.

BRUNCH
NEW HOURS: THURSDAY-SUNDAY 11AM-3PM

EGGS
Served with herb roasted potatoes and choice of: English muffine or whole grain Wheat Toast. Gluten-free option: substitute corn tortillas. Substitute egg whites for $1.

APPLEWOOD BACON & SAUSAGE OMELETT - 18
Applewood Bacon, Sausage, Eggs, Cheddar Jack Cheese, Chives

RED PEPPER & SPINACH SCRAMBLE - 18
Avocado, Red Bell Pepper, Kamalota Olives, Cherry Heirloom Tomatoes, Salsa Verde, Fresh Gouda Parmesan and Pepper Jack Cheese

COUNTRY BREAKFAST - 18
Two Eggs, Sausage, Applewood Bacon

GREENS
Served with garlic bread. Gluten-free option: substitute corn tortillas. Add bacon +3, Add salmon +3, Add shrimp +7

BLACKENED SALMON SALAD - 19
Organic Harvest Blend, Avocado, Seasonal Fruit, Cherry Heirloom Tomatoes, Tarragon Vinaigrette
Add Shrimp +3

COBB SALAD - 17
Grilled Chicken Breast, Hard Boiled Eggs, Green Gem Lettuce, Cherry Heirloom Tomatoes, Avocado, Cheddar Jack Cheese, Applewood Bacon, Kamalota Olives, Dijon Vinaigrette
Add Shrimp +3

CHOPPED PASTA SALAD - 17
Pepperoncini, Olives, Cherry Heirloom Tomatoes, Mozzarella Cheese, Chives, Prosciutto, Pickled Red Onions, Oregano Dressing

SANDWICHES & MORE
Served with a choice of herb roasted potatoes or organic harvest blend.

SALMON AVOCADO BLT - 18
Caliwata, Salmon, Applewood Bacon, Green Gem Lettuce, Tomato, Avocado, Tarragon Aioli

CHICKEN CLUB - 17
9 Grain Wheat, Mozzarella Cheese, Green Gem Lettuce, Tomato, Pickled Onions, Garlic Aioli

IMPOSSIBLE BURGER - 17
Prezel Bun, Avocado, Green Gem Lettuce, Tomato, Follow Your Heart Vegan Cheddar, Basil Aioli

WAGYU BURGER - 18
Prezel Bun, White Cheddar, Citrus Anguilla, Tomato, Caramelized Onions, Garlic Aioli
Add Egg +2, Add Bacon +3

DESERT
HOMEMADE COOKIES - 10
ICE CREAM - 6

CLASSICS
All benedicts are served with a side of herb roasted potatoes and garnished with seasonal greens. Gluten-Free option: substitute corn tortillas. Substitute egg whites for $1.

CALIFORNIA AVOCADO BENEDICT - 18
Two Poached Eggs, 9 Grain Toast, Avocado with Herbs, Hollandaise

PROSCIUTTO EGGS BENEDICT - 18
Two Poached Eggs, Prosciutto, English Muffin, Hollandaise

BREAKFAST BURRITO - 17
Scrambled Eggs, Bacon, Sausage, Cheddar Jack Cheese, Hashbrowns

VEGGIE BURRITO - 16
Scrambled Eggs, Sauteed Spinach, Mushrooms, Roasted Bell Pepper, Pepper Jack Cheese, Hashbrowns

CRÈME BRÛLÉE FRENCH TOAST - 18
Hawaiian Bread, Crème Brûlée Batter, Seasonal Fruit Topping, Real Maple Syrup
Add Bacon, Sausage, Hashbrowns, or Herb Potatoes +3
Add Two Eggs +2

SIDES
Two Eggs - 4
Bacon - 4.5
Sausage - 4.5
Herb Potatoes - 4
Hashbrowns - 4
Avocado - 4
French Fries - 6
House Salad - 6
Sauted Mushrooms - 4
English Muffin/9 Grain Toast - 4

DESSERT
HOMEMADE COOKIES - 10
ICE CREAM - 6

BEVERAGES
NEW HOURS! THURSDAY-SUNDAY 11AM-3PM

CRAT BEER

ALMANAC BREWING CO.
NORTHERN CALIFORNIA
Thirsty Hoppy Hummer 16oz. (5.0%)
Loveny IPA 16oz. (6, 6.1%)
ANDERSON VALLEY BREWING CO.
BOONEVILLE, CALIFORNIA
Tropical Hayz Sour Ale (12oz. 4.2%)
ALLAGASH BREWING CO.
PORTLAND, MAINE
White Belgian-Style Wheat (16oz. 5.2%)

CHAMPAGNE

BOOTLEGGERS BREWERY
FULLERTON, CALIFORNIA
Big Orange Mexican Lager (12oz. 5.3%)

NORTH COAST BREWING CO.
FORT BRAGG, CALIFORNIA
Laguna Baja Mexican Lager (12oz. 5.0%)
TRUSTWORTHY BREWING CO.
BURLINGTON, CALIFORNIA
Siesta Rose Refiner (16oz. 4.7%)
BITBURGER BREWERY
BITBURG, GERMANY
Premium Pils (Alcohol-Free) (11.2oz. 0%)

WHITE WINE
COPPER RIDGE
Chardonnay, California
BELLA SERA
Pinot Grigio, Italy


RED WINE
COPPER RIDGE
Merlot, California
COPPER RIDGE
Cabernet Sauvignon, California


COLD BEVERAGES
SEASONAL LEMONADES - 7
DIET COKE - 3.5
MEXICAN COKA - 4.5
ORANGE JUICE - 6
GRAPEFRUIT JUICE - 6
SPRING WATER - 3.5
PELLEGRINO SPARKLING WATER - 3.5
FRESH BRED BLACK ICED TEA - 5

HOT BEVERAGES
LATTÉ - 6.5
ESPRESSO - 5
COFFEE - 4.5
CAPPUCCINO - 6
HOT CHOCOLATE - 6

In accordance with the CDC’s guidelines, Claire’s is taking every measure to ensure the safety of guests and staff members. Please take care to slow the spread of COVID-19 by practicing social distancing, washing your hands frequently, and staying home if you feel unwell. We kindly ask that you wear a face covering at all times except when seated at a table.

CLAIRE’S POLICIES: In compliance with the current health order, we can accommodate up to 6 guests per table; gatherings of 7 and more are prohibited. Thank you for your understanding.

FOOD ALLERGY NOTICE: Please be advised that menu items may contain these ingredients: Milk, Eggs, Wheat, Soybeans, 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.