



Long Beach Museum of Art Gallery Hours:

Thursday: 11 AM to 8 PM;

Friday - Sunday: 11 AM to 5 PM.

Free admission on Thursday nights starting at 3 PM. Half-price admission all day Fridays. Claire's diners receive 1/2 price museum admission with Claire's receipt. Valid on day of dining only.

SEASONAL LEMONADES

POMEGRANATE & MINT - 7

CUCUMBER & MINT - 7

GINGER & MINT - 7

COLD BEVERAGES

MEXICAN COKE - 4.5

DIET COKE - 3.5

ORANGE JUICE - 6

GRAPEFRUIT JUICE - 6

SMERALDINA SPARKLING WATER - 7

SPRING WATER - 5

FRESH BREWED BLACK ICE TEA - 5

Water served upon request.

KIDS

GRILLED CHEESE & FRIES - 7

MAC & CHEESE - 7

FRENCH TOAST - 7

Chocolate syrup

DESSERTS

HAWAIIAN BREAD
PUDDING - 11

CHOCOLATE MOUSSE - 9

CREME BRULÉE - 9

HAPPY HOUR

\$5 SIGNATURE BLOODY MARY

HALF-OFF SELECT WINE GLASSES & BOTTLES

BRING YOUR OWN BOTTLE: (NO CORKAGE FEE)

HAPPY HOUR BITES

CHARRED BRUSSEL SPROUTS

Bacon, cotija cheese, pickled radish, garlic herb aioli.

9

FRIED CALAMARI

Steak strips, garlic aioli, and marinara.

9

SHORT RIB POUTINE

Cajun seasoning, cotija cheese, demi glace, bechamel, fried egg, pickled vegetables, green onions.

9

MAC & CHEESE

Pecorino, Irish white cheddar, panko crumbs.

Add chicken +3

Add short rib +5

Add spicy garlic shrimp +7

9

BOURBON BACON

4 strips of our bourbon bacon marinated and baked in cinnamon, cayenne pepper, and brown sugar.

7

SLIDERS & TACOS

WAGYU BEEF SLIDERS

Three sliders, brioche bun, Irish white cheddar, arugula, caramelized onions with a side of fries.

14

GRILLED FISH TACOS

Two grilled local halibut tacos topped with cotija cheese, radishes, pickled red onion, and a citrus slaw with a side of salsa verde.

16

CARNITAS TACOS

Two pulled pork tacos topped with pico de gallo, radishes, cotija cheese with a side of salsa verde.

14

GREENS

All salads come with garlic toast. For a gluten-free option sub corn tortillas.

Add chicken +3

Add salmon +5

Add shrimp +7

BEET SALAD

Organic greens, heirloom beets, pistachios, candied pecans, goat cheese with a balsamic vinaigrette dressing.

16

BLACKENED SALMON SALAD

Organic harvest blend, avocado, seasonal fruit, cherry heirloom tomatoes, with a tarragon dressing.

18

BURGERS & MORE

Served with fries or organic market greens.

SALMON AVOCADO BLT

Ciabatta, salmon, applewood bacon, organic greens, tomato, avocado with a tarragon aioli.

18

WAGYU BURGER

Brioche, citrus arugula, tomato, caramelized onion with a garlic aioli.

18

VEGGIE BURGER

Brioche, avocado, organic greens, tomato, white cheddar with a lemon basil aioli.

17

PULLED PORK BBQ SANDWICH

Brioche, citrus coleslaw, BBQ sauce, horseradish cheddar with a side of cajun fries.

16

SEAFOOD

FISH & CHIPS

Beer-battered local halibut, tempura batter.

18

SHRIMP COCKTAIL

5 jumbo shrimp, cocktail sauce, horseradish.

22



FOOD ALLERGY NOTICE: Please be advised that food prepared here may contain the following: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, or shellfish. Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially in those with certain medical conditions.

CHAMPAGNE

All prices listed reflect drink sizes.

POMEGRANATE

Fresh pomegranate juice. 11/17

ASIAN PEAR

Fresh Asian pear juice. 11/17

GREEN APPLE

Fresh green apple juice. 11/17

YUZU

Fresh crafted yuzu. 11/18

MIMOSA

Fresh squeezed orange juice. 11/17

GRAPEFRUIT

Fresh squeezed grapefruit juice. 11/17

MONT-MARCAL CAVA

Brut Reserva: Cataluna, Spain 59

CLAIRE'S CHAMPAGNE SPECIAL

Two bottle of J Cuvee Brut Russian River with carafes of: pomegranate (1), orange juice (2), and grapefruit (1). 89

SANGRIA

ASIAN PEAR AND APPLE

White wine, apple, pear, mint, ginger citrus. 13/18

POMEGRANATE

Red wine, pomegranate, citrus, basil, cloves. 13/18

CRAFTED COCKTAILS

CULINARY MIXOLOGIST: JAIME ANTEZANA

SIGNATURE MARGARITA

Tequila, lime, agave, orange, grapefruit, with a volcanic black salt rim. 13/18

JALAPEÑO MARGARITA

Tequila, orange agave, lime, jalapeño, cilantro, cucumber, with a volcanic black salt rim. 13/18

ASIAN PEAR MOJITO

White rum, citrus rum, pear, mint, simple syrup, club soda. 13/18

SPICY PALOMA

White tequila, jalapeño, thai basil, smoked chili bitters, fresh lime, agave. 13

GREEN APPLE SOUR

Vodka, lemon, simple syrup, citrus bitters, egg whites. 13

CUCUMBER AND THAI BASIL

Cucumber infused gin, lime, thai basil, cucumber, egg whites. 13

ASIAN PEAR AND GINGER SOUR

Yuzu vodka, pear, ginger, lemon, citrus bitters, egg whites. 13

AUTUMN APPLE

Bourbon, apple, lemon, ginger, egg whites, cinnamon. 13

MAPLE BACON OLD-FASHIONED

Bourbon, maple, bitters, candied bacon. 13

BARTENDER'S PICK

A weekly specialty cocktail crafted by one of our bartenders. 9/14

BUZZ BUTTON

An edible herb that opens the palate, creating a pleasant tingling sensation on the tongue.

Tequila, ginger, crafted yuzu, lime. 13

BLOODY MARY MENU

ADD BACON +4

ADD BOURBON BACON +6

ADD SHRIMP +7

SIGNATURE

Vodka, fresh lime juice, crafted tomato base, all natural Tabanero hot sauce, muddled celery, cucumber & cilantro, baked green olive soil rim, garnished with celery and cherry tomatoes. 5/17

SPICY

Jalapeño vodka, fresh lime juice, horseradish, smoked chili oil bitters, muddled cucumber, celery and cilantro with a Cajun sea salt rim garnished with fresno chilies. 12/17

BACON

Vodka, fresh lime juice, crafted tomato base, all natural Tabanero hot sauce, muddled Thai basil and bacon bits with a Cajun salt rim, garnished with a pair of thick butcher-cut bacon strips. 12/18

BOURBON BACON

Bourbon, fresh lime juice, horseradish, smoked chili oil bitters, muddled Thai basil and bacon bits with a Cajun sea salt rim, garnished with a pair of thick butcher-cut bourbon bacon strips. 14/19

SHRIMP

Vodka, fresh lemon juice, crafted tomato base, horseradish, muddled cilantro with a Cajun sea salt rim, garnished with a pair of jumbo tiger shrimp and fresh dill. 16/22

SURF & TURF

Our schooner bacon Bloody Mary recipe garnished with a pair of butcher-cut bacon strips, two jumbo tiger shrimp and fresh dill. 20

MICHELADA

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 a schooner glass. 14

WHITE WINE

COPPER RIDGE

Chardonnay: California 5/10

BELLA SERA

Pinot Grigio: Italy 5/11

LA PLAYA

Sauvignon Blanc, Chile 5/13

J. LOHR

Chardonnay: California 12/36

RED WINE

COPPER RIDGE

Merlot: California 5/10

COPPER RIDGE

Cabernet Sauvignon: California 5/10

J. LOHR

Cabernet Sauvignon, California 12/36

J. LOHR

Pinot Noir: California 12/36

CRAFT BEER

ALMANAC BREWING CO.: NORTHERN CALIFORNIA

Vibes Pilsner (16 oz: 5.3%) 7

Love Hazy IPA (16 oz: 6.1%) 7

Cherry Sournova (16 oz: 5.8%) 9

SLO SAN LUIS OBISPO: CALIFORNIA

Blood Orange Hefe (16 oz: 5.4%) 6

Mango Hefe (16 oz: 5.4%) 6

BOOTLEGGERS BREWERY: FULLERTON, CALIFORNIA

El Chango Mexican Lager (12 oz: 5.5%) 5

ALLAGASH BREWING CO.: PORTLAND, OREGON

White Belgian-Style Ale (12 oz: 5.2%) 5