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

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

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

Add chicken +3 Add salmon +5 Add spicy garlic shrimp +7

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

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

WAGYU BEEF SLIDERS
Three sliders, brioche bun, Irish white cheddar, arugula, carmelized onions with a side of fries.

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.

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

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.

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

BURGERS & MORE
Served with fries or organic market greens.

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

WAGYU BURGER
Brioche, citrus arugula, tomato, carmelized onion with a garlic aioli.

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

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

SEAFOOD
FISH & CHIPS
Beer-battered local halibut, tempura batter.

SHRIMP COCKTAIL
5 jumbo shrimp, cocktail sauce, horseradish.
**CHAMPAGNE**

All prices listed reflect drink sizes.

**POMERGRANATE**
- 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 Reserve Catalana, Spain
- 59

**CLAIRE’S CHAMPAGNE SPECIAL**
- Two bottles of Cava 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

**POMERGRANATE**
- Red wine, pomegranate, citrus, basil, cloves.
- 13/18

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**CRAFTED COCKTAILS**

**CULINARY MIXOLOGIST: JAIME ANTEZANA**

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

**JALAPENO MARGARITA**
- Tequila, orange agave, lime, jalapeno, cilantro, cucumber, with a volcanic black salt rim.
- 13/18

**ASIAN PEAR MOJITO**
- White rum, citrus rim, pear, mint, simple syrup, club soda.
- 12/18

**SPICY PALOMA**
- White tequila, jalapeno, 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, grapefruit bitters, cinnamon.
- 13

**MAPLE BACON OLD-FASHIONED**
- Bourbon, maple, bacon, candied bacon.
- 13

**BARTENDER’S PICK**
- A weekly specialty cocktail crafted by one of our bartenders.
- 9/14

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**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 soli 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 jalapeno with a Cajun sea salt rim, garnished with cracked peppercom. Served in a schooner glass.
- 14

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**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

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**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

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**CRAFT BEER**

**ALMANAC BREWING CO.: NORTHERN CALIFORNIA**
- Vibes Pilsner (16 oz: 5.3%)
- 7

**LOVE HAZY IPA (16 oz: 6.1%)**
- 7

**CHERRY SOURNIVA (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

**BOOTLEGGER’S 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

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CLAIRE’S POLICIES:
- Checks can only be split twice.
- 20% gratuity is added to parties of 7 or more guests.
- Parties of 15 or more guests require a reservation through our Special Events department at specialevents@lbma.org.
- For reservation requests between 10 - 15 guests, please email bookings@lbma.org.