DRINKS

CHAMPAGNE

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

MONT-MARCAL CAVA - 59
Brut Reserva, Cataluna, Spain

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 - 15
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 - 13/17
Tequila, Lime, Agave, Orange, Grapefruit, With a Kosher Salt Rim

BLOOD ORANGE MARGARITA - 13/17
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 - 13/17
Whiskey, Muddled Blackberries, Blackberry Puree, House Ginger Syrup, Fresh Lemon Juice, Simple Syrup

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 BEER

BAD HOMBRE MEXICAN LAGER
(12OZ, 4.8%) BOOMTOWN BREWING CO - 6

HAZY PALE ALE
(16OZ, 5.2%) OFFSHOOT BREWING CO - 9

WHITE BELGIAN-STYLE WHEAT
(16OZ, 5.2%) ALLAGASH BREWING CO - 9

LOVE HAZY IPA
(16OZ, 6.1%) ALMANAC BREWING CO - 9

SOURNOVA (SEASONAL)
(16OZ) ALMANAC BREWING CO - 9

COCONUT CRUSH HARD KOMBUCHA
(16OZ, 6.5%) KYLARIVIERA - 9

SUNSET TRIO HARD KOMBUCHA
(16OZ, 6.5%) KYLARIVIERA - 9

1.5 HOUR LIMIT STRICTLY ENFORCED FOR PATIO SEATING

BOOK YOUR EVENT HERE

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.
SMALL PLATES
Shrimp Ceviche – Red Onion, Tomato, Cucumber, Lime, Cilantro - $17
Brussel Sprouts – Bacon, Cotija, Poblano Aioli - $12

EGGS
Polenta – Wild Mushrooms, Sunny Side Egg, Parmigiano Reggiano. Served with Potatoes - $20
Country Breakfast – Two Eggs, Bacon and Sausage, Potatoes. Served with a Choice of Toast - $19
Vegan Country Breakfast – JUST Egg, Beyond Sausage, Potatoes. Served with Sourdough Toast - $19 Vegan
Breakfast Burrito – Bacon, Sausage, Potatoes, Eggs, Cheddar - $18
Chilaquiles – Over Easy Egg, Crema, Beans, Avocado, Pickled Onions, Salsa Verde, Cotija - $19
Breakfast Sandwich – Buttermilk Biscuit, Fried Bacon, Sunny Side Up Egg, Cheddar, Arugula. Served with Potatoes - $17

CLASSICS
Avocado Toast – Pickled Chiles, Radish, Shallots, Lemon. Served with Potatoes - $16 Vegan Add Egg +$2
Smoked Salmon Benedict – Herb Crème Fraiche, Poached Eggs, Hollandaise - $24
Classic Benedict – Canadian Bacon, Poached Eggs, Chives, Hollandaise, Horseradish Crème Fraiche - $17
Braised Kale Benedict – Braised Kale, Poached Eggs, Hollandaise - $14
Lemon Ricotta Pancakes – Blueberry Compote, Whipped Cream - $15
Crème Brûlée French Toast - PMB Milk Bread, Crème Brûlée Batter, Seasonal Fruit Topping, Maple Syrup - $18

GREENS AND GRAINS
Beet Salad – Pistachios, Goat Cheese, Arugula, Balsamic Vinaigrette. - $16
Kale Caesar Salad – Baby Kale, Croutons, Parmigiano Crisps - $14
Not-a-Cobb Salad – Garden of Mixed Greens, Chicken Breast, Bacon, Goat Cheese, Cherry Tomatoes, Red Onions, Chives, Nutritional Yeast, House Ranch - $18
Grain Bowl – Farro, Roasted Carrots, Broccolini, Cauliflower, Cilantro Cashew Yogurt - $19 Vegan

SANDWICHES & MORE all sandwiches and burgers served with a side of handcut fries or salad
Salmon BLT – Ciabatta, Applewood Bacon, Gem Lettuces, Tomato, Avocado, Tarragon Aioli - $22
Claire’s Burger – Brioche Bun, Garlic Aioli, House Pickles, Caramelized Onions, Cheddar, Arugula - $20 Add Egg +$2 Add Bacon +$3
Beyond Burger – Brioche Bun, Tarragon Aioli, House Pickles, Caramelized Onions, Cheddar, Arugula - $20 Vegan
“Korean” Fried Chicken Sandwich – Brioche Bun, Gochujang, Kimchi Slaw - $18
Steak & Eggs – 8oz Prime Flat Iron, Eggs, Potatoes. Served with Chimichurri Sauce - $30
Baja Style Fish Tacos (3) – Battered Rockfish, Crema, Cabbage, Salsa, Served with Black Beans and Chips - $17

SIDES
Toast & Jam $5
Bacon $6
Sausage $6
Sautéed Mushrooms $8
Two Eggs $5
Potatoes $6
Avocado $4
Market Fruit $5
Fries $6
Black Beans $5
Braised Kale $6

DESSERT
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