

Long Beach Museum of Art 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.

## STARTERS

**CHARRED BRUSSEL SPROUTS**   13

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

**FRIED CALAMARI**

Steak strips, garlic aioli, marinara. 15

**SHRIMP COCKTAIL**  22

5 jumbo shrimp, cocktail sauce, horseradish.

**WAGYU BEEF SLIDERS**

Brioche, Irish white cheddar, arugula, caramelized onions, garlic aioli. 14

**GRILLED FISH TACOS**

Grilled local halibut topped with citrus slaw, pickled red onions, cotija cheese, radishes with a side of salsa verde. 14

**CARNITAS TACOS**

Pulled pork topped with pico de gallo, radishes, cotija cheese with a side of salsa verde. 14

## SIDES

TWO EGGS ANY STYLE: 4

BACON: 4.5

SAUSAGE: 4.5

HERB POTATOES: 4

HASHBROWNS: 4

AVOCADO: 6

SAUTEED MUSHROOMS: 2

TOAST - SOURDOUGH/9-GRAIN: 4

SEASONAL FRUIT: 7

## KIDS

GRILLED CHEESE & FRIES - 7

MAC & CHEESE - 7

FRENCH TOAST - 7

Chocolate syrup

## DESSERTS

HAWAIIAN BREAD PUDDING - 11

CHOCOLATE MOUSSE - 9

CREME BRULÉE - 9

# SUNDAY BRUNCH

**EGGS** Served with roasted herb potatoes and choice of toast: 9-grain or sourdough. Gluten-free option: substitute corn tortillas. Substitute egg whites for \$2.

## EXTRAVAGANZA OMELET

Black forest ham, applewood bacon, sausage, onion, spinach, cheddar. 16

## SPINACH SCRAMBLE

Avocado, black beans, cherry heirloom tomatoes, goat cheese, herb potatoes with a side of salsa verde. 16

## COUNTRY BREAKFAST

2 eggs any style, sausage and bacon. 16

## CLASSICS

All benedicts are served with a side of roasted herb potatoes and citrus arugula.

## MOLÉ SHORT RIB BENEDICT

Ciabatta, poached eggs, hollandaise, molé sauce. (contains nuts) 18

## CARNITAS BENEDICT

Ciabatta, poached eggs, pulled pork, black beans, chipotle hollandaise sauce, pico de gallo, cilantro. 18

## CALIFORNIA AVOCADO BENEDICT

9-grain, poached eggs, hollandaise, guacamole, herb remoulade. 18

## SMOKED SALMON GRAVALOX BENEDICT

9-grain, lemon caper hollandaise, red onion, dill. 18

## HUEVOS RANCHEROS

Fried corn tortilla, sunny side up egg, refried beans, pablano chicken, salsa ranchera, cotija cheese 16

## BREAKFAST CHILAQUILES

Fried corn tortillas, avocado, sunny side up egg, Oaxacan cheese, black beans, cilantro. Add carnitas +4 Add chicken +5 Add short rib +6 17

## BREAKFAST BURRITO

Bacon, sausage, Oaxacan cheese, scrambled eggs, hashbrowns, with a side of salsa verde. 17

## MOLÉ SHORT RIB BREAKFAST BURRITO

Scrambled eggs, black beans, hashbrowns, jalapeños, onions, and Oaxacan cheese topped with molé sauce, garlic & cilantro aioli, cotija cheese, and pickled radishes. 17

## VEGGIE BURRITO

Egg whites, spinach, mushrooms, oven roasted vegetables, hashbrowns, salsa verde. 16

## BREAKFAST SANDWICH

Brioche, black forest ham, sausage, bacon, smoked gouda, scrambled eggs, tomato, organic greens, garlic aioli with a side of herb potatoes. 16

## BRUNCH BURGER

Brioche, wagyu beef, sunny side up egg, Irish white cheddar, hashbrowns, arugula. Substitute veggie patty for vegetarian option. 18

## CRÉME BRÛLÉE FRENCH TOAST

Hawaiian bread, crème brûlée batter, apples, golden raisins, pecans, real maple syrup. Add two eggs any style +2 Add bacon, sausage, hashbrowns, herb potatoes +3 Add bourbon bacon +4 17

## CHEF'S PICK

A weekly special prepared by one of our chefs.

Speak to your server for item and pricing.

**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 harvest blend, heirloom beets, pistachios, candied pecans, goat cheese, balsamic vinaigrette. 16

## BLACKENED SALMON SALAD

Organic harvest blend, avocado, seasonal fruit, cherry heirloom tomatoes, tarragon dressing. 18

## SANDWICHES & MORE

Served with fries or organic market greens.

## VEGGIE BURGER

Brioche, avocado, organic greens, tomato, and white cheddar with a basil aioli. 17

## SALMON AVOCADO BLT

Ciabatta, salmon, applewood bacon, organic greens, tomato, avocado, tarragon aioli. 18

## FISH & CHIPS

Beer-battered local halibut, tartar sauce, served with a side of fries. 18

## WAGYU BURGER

Brioche, citrus arugula, tomato, caramelized onions, garlic aioli. 18

## SHORT RIB MELT

Ciabatta, pickled red onions, horseradish cheddar, organic greens, horseradish aioli, au jus. 17

# CHAMPAGNE

All prices listed reflect drink sizes.

<b>POMEGRANATE</b> Fresh pomegranate juice.	11/17
<b>ASIAN PEAR</b> Fresh Asian pear juice.	11/17
<b>GREEN APPLE</b> Fresh green apple juice.	11/17
<b>YUZU</b> Fresh crafted yuzu.	11/18
<b>MIMOSA</b> Fresh squeezed orange juice.	11/17
<b>GRAPEFRUIT</b> Fresh squeezed grapefruit juice.	11/17
<b>MONT-MARCAL CAVA</b> Brut Reserva: Cataluna, Spain	59
<b>CLAIRE'S CHAMPAGNE SPECIAL</b> Two bottle of J Cuvee Brut Russian River with carafes of: white peach (1), orange juice (2), grapefruit (1) and yuzu (1).	89

# SANGRIA

<b>ASIAN PEAR AND APPLE</b> White wine, apple, pear, mint, ginger citrus.	13/18
<b>POMEGRANATE</b> Red wine, pomegranate, citrus, basil, cloves.	13/18

# CRAFTED COCKTAILS

CULINARY MIXOLOGIST: JAIME ANTEZANA

<b>SIGNATURE MARGARITA</b> Tequila, lychee, lime, agave, orange, grapefruit, with a volcanic black salt rim.	13/18
<b>JALAPEÑO MARGARITA</b> Tequila, orange agave, lime, jalapeño, cilantro, cucumber, with a volcanic black salt rim.	13/18
<b>ASIAN PEAR MOJITO</b> White rum, citrus rum, pear, mint, simple syrup, club soda.	13/18
<b>SPICY PALOMA</b> White tequila, jalapeño, thai basil, smoked chili bitters, fresh lime, agave.	13
<b>GREEN APPLE SOUR</b> Vodka, lemon, simple syrup, citrus bitters, egg whites.	13
<b>CUCUMBER AND THAI BASIL</b> Cucumber infused gin, lime, thai basil, cucumber, egg whites.	13
<b>ASIAN PEAR AND GINGER SOUR</b> Citrus vodka, pear, ginger, lemon, citrus bitters, egg whites.	13
<b>AUTUMN APPLE</b> Bourbon, apple, lemon, ginger, egg whites, cinnamon.	13
<b>MAPLE BACON OLD-FASHIONED</b> Bourbon, maple, bitters, candied bacon.	13
<b>BARTENDER'S PICK</b> 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. 11/17

## 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

Vodka, 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 lime 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 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 pickled fresno chilies and cracked peppercorn. Served in a schooner glass. 14

# WHITE WINE

<b>COPPER RIDGE</b> Chardonnay: California	8/22
<b>BELLA SERA</b> Pinot Grigio: Italy	9/23
<b>LA PLAYA</b> Sauvignon Blanc, Chile	9/26
<b>J. LOHR</b> Chardonnay: California	12/36

# RED WINE

<b>COPPER RIDGE</b> Merlot: California	8/22
<b>COPPER RIDGE</b> Cabernet Sauvignon: California	9/23
<b>J. LOHR</b> Cabernet Sauvignon, California	12/36
<b>J. LOHR</b> Pinot Noir: California	12/36

# CRAFT BEER

<b>ALMANAC BREWING CO. : NORTHERN CALIFORNIA</b> Vibes Pilsner (16 oz: 5.3%)	9
Love Hazy IPA (16 oz: 6.1%)	9
Cherry Sournova (16 oz: 5.8%)	10
<b>SLO SAN LUIS OBISPO: CALIFORNIA</b> Blood Orange Hefe (16 oz: 5.4%)	8
Mango Hefe (16 oz: 5.4%)	8
<b>BOOTLEGGERS BREWERY: FULLERTON, CALIFORNIA</b> El Chango Mexican Lager (12 oz: 5.5%)	6
<b>ALLAGASH BREWING CO. : PORTLAND, OREGON</b> White Belgian-Style Ale (12 oz: 5.2%)	7