**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
- Smeryalina Sparkling Water - 7
- Spring Water - 5
- Fresh Brewed Black Ice Tea - 5

Water served upon request.

**Starters**

- Charred Brussels Sprouts
  - Olive oil, garlic, white wine, horseradish aioli. 13
- Fried Calamari
  - Steak strips, garlic aioli, marinara. 15
- Shrimp Cocktail
  - 5 jumbo shrimp, cocktail sauce, horseradish. 22
- 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

**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

**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, chery 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, salmon caper hollandaise, red onion, dill. 18
- Huevos Rancheros
  - Fried corn tortilla, sunny side up egg, refried beans, poblano 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
- Breakfast Burger
  - Brioche, wagyu beef, sunny side up egg, Irish white cheddar, hashbrowns, arugula. Substitute veggie patty for vegetarian option. 17
- Crème Brûlée French Toast
  - Hawaiian bread, crème brûlée batter, apples, golden raisins, pecans, real maple syrup. Add tree nuts +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 +1
- 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. 17
- Fish & Chips
  - Beer-battered local halibut, tartar sauce, served with a side of fries. 18
- Wagu 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. 18

**Kids**

- Grilled Cheese & Fries - 7
- Mac & Cheese - 7
- French Toast - 7

**Guest Favorite**

- Hawaiian Bread Pudding - 11
- Chocolate Mousse - 9
- Crème Brûlée - 9

**Vegetarian**

- Gluten-Free

**Food Allergy Notice:** Please be advised that food prepared here may contain the following: milk, eggs, wheat, soybeans, 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.

**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.
**CRAFTED COCKTAILS**

**CULINARY MIXOLOGIST**: JAIME ANTEZANA

**SIGNATURE MARGARITA**
Tequila, lychee, lime, agave, orange, grapefruit, with a volcanic black salt rim.

**JALAPÉÑO MARGARITA**
Tequila, orange agave, lime, jalapeño, cilantro, cucumber, with a volcanic black salt rim.

**ASIAN PEAR MOJITO**
White rum, citrus rum, pear, mint, simple syrup, club soda.

**SPICY PALOMA**
White tequila, jalapeño, thai basil, smoked chili bitters, fresh lime, agave.

**GREEN APPLE SOUR**
Vodka, lemon, simple syrup, citrus bitters, egg whites.

**CUCUMBER AND THAI BASIL**
Cucumber infused gin, lime, thai basil, cucumber, egg whites.

**ASIAN PEAR AND GINGER SOUR**
Citrus vodka, pear, ginger, lemon, citrus bitters, egg whites.

**AULUM APPLE**
Bourbon, apple, lemon, ginger, egg whites, cinnamon.

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

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

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**BLOODY MARY MENU**

**ADD BACON +4**

**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.

**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.

**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.

**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 bacon bacon strips.

**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.

**SURF & TURF**
Our schooner bacon Bloody Mary garnished with a pair of butcher-cut bacon strips, two jumbo tiger shrimp and fresh dill.

**MICHÉLADA**
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.

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**WHITE WINE**

- **COPPER RIDGE**
  Chardonnay: California
  8/22

- **BELLA SERA**
  Pinot Grigio: Italy
  9/23

- **LA PLAYA**
  Sauvignon Blanc, Chile
  9/26

- **J. LOHR**
  Chardonnay: California
  12/36

**RED WINE**

- **COPPER RIDGE**
  Merlot: California
  8/22

- **COPPER RIDGE**
  Cabernet Sauvignon: California
  9/23

- **J. LOHR**
  Cabernet Sauvignon, California
  12/36

- **J. LOHR**
  Pinot Noir: California
  12/36

**CRAFT BEER**

- **ALMANAC BREWING CO.: NORTHERN CALIFORNIA**
  Vibes Pilot (16 oz: 5.3%)
  9

- **LOVE HAZY IPA (16 oz: 6.1%)**
  10

- **SLO SAN LUIS OBISPO: CALIFORNIA**
  Blood Orange Hefe (16 oz: 5.4%)
  8

- **Mango Hefe (16 oz: 5.4%)**
  8

- **BOOTLEGGER BREWERY: FULLERTON, CALIFORNIA**
  El Chango Mexican Lager (12 oz: 5.5%)
  6

- **ALLAGASH BREWING CO.: PORTLAND, OREGON**
  White Belgian-Style Ale (12 oz: 5.2%)
  7

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**SPARKLING WINE**

- **LA SEXTA**
  Brut Nature, NV
  Italy
  11/17

**SANGRIA**

**ASIAN PEAR AND APPLE**
White wine, apple, pear, mint, ginger citrus.

**POMEGRANATE**
Red wine, pomegranate, citrus, basil, cloves.

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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.