

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.

## STARTERS

- CHARRED BRUSSEL SPROUTS**    
Bacon, cotija cheese, pickled radish, garlic herb 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. **16**
- 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

## DESSERTS

- HAWAIIAN BREAD PUDDING - 11
- CHOCOLATE MOUSSE - 9
- CREME BRULÉE - 9

## 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 GRAVLAX BENEDICT

9-grain, lemon 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, and 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**

### CRÈME 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**

### GRILLED VEGETABLE SANDWICH

Ciabatta, zucchini, squash, bell peppers, portobello mushrooms, organic greens, horseradish cheddar, lemon basil aioli. **16**

### SALMON AVOCADO BLT

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

### CHICKEN CLUB

9-grain bread, organic greens, tomato, pickled onions, fontina cheese. **16**

### 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**

### CHICKEN PESTO SANDWICH

Ciabatta, organic greens, tomato, house made pesto, horseradish cheddar. **16**

### SHORT RIB MELT

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

### BBQ PULLED PORK SANDWICH

Brioche, citrus coleslaw, BBQ sauce, horseradish cheddar with a side of cajun fries. **16**

# 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: pomegranate (1), orange juice (2), and grapefruit (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, 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, lime, 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> Yuzu 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

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

<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

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](mailto:specialevents@lbma.org). For reservation requests between 10 - 15 guests, please email [bookings@lbma.org](mailto:bookings@lbma.org).