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 BENEFIT 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 chile, salsa ranchera, cotija cheese  16

BREAKFAST CHILAQUILES Fried corn tortillas, avocado, sunny side up egg, Oaxacan cheese, black beans, cilantro.  16

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 mole 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, smothered jalepeno, 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.  17

CRÊME 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. 18

CHEF’S PICK A weekly special prepared by one of our chefs. Speak to your server for item and pricing. 18

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

Add chicken +1 Add bacon +3 Add shrimp +7

BEEF 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 dressing. 18

CHICKEN CLUB 9-grain bread, organic greens, tomato, pickled onions, fontina cheese. 17

FISH & CHIPS Beer battered local halibut, tartar sauce, served with a side of fries. 16

WAGYU BURGER Brioche, citrus arugula, tomato, marinated 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

FOOD ALLERGY NOTICE: Please be advised that food prepared here may contain the following: milk, eggs, wheat, soybean, 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.
**CHAMPAGNE**

All prices listed reflect drink sizes.

**CRAFTED COCKTAILS**

CULINARY MIXOLOGIST: JAIME ANTEZANA

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

**JALAPEÑO MARGARITA**
Tequila, orange agave, lime, jalapeño, cilantro, cucumber, with a volcanic black salt rim. 13/18

**ASIAN PEAR MOJITO**
White rum, citrus rum, pear, lime, mint, simple syrup, club soda. 13/18

**SPICY PALOMA**
White tequila, jalapeño, 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, ginger, egg whites, cinnamon. 13

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

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

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**SANGRIA**

ASIAN PEAR AND APPLE
White wine, apple, pear, mint, ginger citrus. 13/18

POMEGRANATE
Red wine, pomegranate, citrus, basil, cloves. 13/18

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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 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 sea salt rim, garnished with a pair of thick butchart-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-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

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**WHITE WINE**

**RED 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

**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

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**CRAFT BEER**

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

**Love Story IPA (16 oz: 6.1%)** 10

**CHERRY SOURS (16 oz: 5.8%)** 10

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

**Mango Heffe (16 oz: 5.4%)** 8

**BOOTLEGGERS 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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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.