

**CHAMPAGNE**

**PEACH BELLINI**  
FRESH PEACH JUICE

**VALENCIA ORANGE**  
FRESH SQUEEZED VALENCIA ORANGE JUICE

**SANGRIA'S**

**WHITE PEACH SANGRIA**  
WHITE WINE / WHITE PEACH / STRAWBERRY /  
ORANGE / PINEAPPLE / LEMON / LIME / MINT

**WATERMELON SANGRIA**  
RED WINE / WATERMELON / ORANGE /  
LEMON / LIME / CLOVES  
SANGRIA'S AVAILABLE IN GLASS OR SCHOONER

**MIMOSA CHAMPAGNE SPECIAL**  
BOTTLE OF WYCLIFF CHAMPAGNE &  
VALENCIA ORANGE JUICE 36

**CLAIRE'S CHAMPAGNE SPECIAL**  
ENJOY 2 BOTTLES OF OUR WYCLIFF CHAMPAGNE  
ACCOMPANIED BY VALENCIA ORANGE - PEACH 69

**BUZZ BUTTON**

A FLOWERING EDIBLE HERB THAT OPENS  
THE PALETTE AND CREATES A TINGLING  
SENSATION ON THE TIP OF THE TONGUE

TEQUILA / GINGER / CRAFTED  
YUZU SOUR / LIME

**SIGNATURE COCKTAILS**

**STRAWBERRY & BASIL**  
VODKA / STRAWBERRY / THAI  
BASIL / LEMON SOUR / SODA

**PINEAPPLE & GINGER**  
VODKA / PINEAPPLE / LEMON &  
LIME / GINGER

**MARGARITAS**

**CLAIRE'S SIGNATURE**  
TEQUILA / ELDERFLOWER / LIME / OJ / GRAPEFRUIT

**MANGO & HABANERO**  
TEQUILA / LEMON SOUR / MANGO / HABANERO / MINT

**JALAPEÑO** -AWARD WINNING-  
TEQUILA / ORANGE AGAVE / LIME / JALAPEÑO /  
CILANTRO / CUCUMBER / VOLCANIC BLACK SEA SALT

**MOJITOS**

**CLAIRE'S SIGNATURE**  
CITRUS RUM / WHITE RUM / LIME / MINT

**WHITE PEACH MINT**  
WHITE RUM / PEACH RUM / WHITE PEACH / LIME / MINT

**STRAWBERRY MINT**  
WHITE RUM / STRAWBERRY RUM / LIME / MINT

**PINEAPPLE MINT**  
PINEAPPLE RUM / CITRUS RUM / LIME / MINT

**BLOODY MARY MENU**

CLAIRE'S MIXOLOGISTS CRAFT AN IN-HOUSE SAN MARZANO STYLE TOMATO BASE AND MUDDLED FRESH HERBS & SPICES TO GIVE AN EXCITING EXPERIENCE TO YOUR CLASSIC COCKTAIL.

**SIGNATURE**

VODKA, FRESH LIME JUICE, CRAFTED TOMATO BASE, ALL NATURAL TABANERO HOT SAUCE, WITH MUDDLED CELERY, CUCUMBER & CILANTRO. GARNISHED WITH A MEDLEY OF VEGETABLES AND RIMMED WITH BAKED GREEN OLIVE SOIL.

**BACON**

VODKA, FRESH LIME JUICE, CRAFTED TOMATO BASE, ALL NATURAL TABANERO HOT SAUCE, WITH MUDDLED BASIL & MAPLE BACON BITS. RIMMED WITH CAJUN SEA SALT AND GARNISHED WITH A PAIR OF THICK APPLEWOOD-SMOKED BACON STRIPS.

**SHRIMP**

VODKA, FRESH LEMON JUICE, CRAFTED TOMATO BASE, GRATED FRESH HORSERADISH, WITH MUDDLED CILANTRO. RIMMED WITH CAJUN SEA SALT AND GARNISHED WITH A PAIR OF TIGER SHRIMP.

**SURF & TURF**

OUR BACON BLOODY MARY RECIPE. GARNISHED WITH A PAIR OF TIGER SHRIMP AND APPLEWOOD-SMOKED BACON STRIPS. SERVED IN OUR SCHOONER GLASS.

**MICHELADA**

MEXICAN LAGER WITH OUR CRAFTED TOMATO BASE, FRESNO CHILI & LIME.  
SERVED IN OUR SCHOONER AND RIMMED WITH CAJUN SEA SALT.  
ADD BACON +2    ADD SHRIMP + 3

**CLAIRE'S MIXOLOGY**

CLAIRE'S AT THE MUSEUM PRIDE'S ITSELF IN HAVING A CULINARY BAR THAT IS CONSTANTLY INVENTING NEW DRINKS THAT ALSO REFLECT THE INGENUITY OF LBMA EXHIBITIONS. OUR CULINARY MIXOLOGISTS PRACTICE USING GARDEN-FRESH HERBS, STRAIGHT FROM FARM TO GLASS, TO CREATE OUR DELECTABLE COCKTAILS. THE FIRST DRINK TO BE CRAFTED AND SERVED FROM OUR HEAD MIXOLOGIST WAS OUR SIGNATURE AWARD WINNING JALEPEÑO MARGARITA, WE HAVE SINCE APPLIED HIS TECHNIQUE OF CRAFTING EVERYTHING IN-HOUSE TO ENSURE FLAVOR AND QUALITY FOR OUR SEASONAL ARTISAN DRINKS.