

BRUNCH

Cold Beverages

Sparkling Water \$3.50/7
 Seasonal Lemonades \$7
 Orange Juice \$6
 Fresh Brewed Iced Tea \$5
 Diet Coke (canned) \$3
 Mexican Coke \$5
 Mexican Sprite \$5
 Ginger Beer \$5

Hot Beverages

Tea \$5
 Coffee \$5**
 Latte \$8**
 Tres Leches Latte \$9***
 Salted Caramel Latte \$9
 Horchata Latte \$9
 Cappuccino \$7**
 Hot Chocolate \$5**
 **Sub oat/almond milk +\$1
 **Add Flavoring +\$1
 ***Contains Dairy

1.5 HOUR LIMIT
 FOR PATIO
 SEATING

Claire's
 at the Museum

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For Our Current Specials

Shareables

Sweet Potato Fries \$9
 Sweet Potato Fries with House Seasoning and Hot Honey Chili Dressing

Calamari \$19
 Breaded Calamari Steak, served with Garlic Aioli and Marinara

Eggs

Country Breakfast \$24
 Two Eggs, Bacon and Sausage, Potatoes, Served with a Choice of Toast

Croque Madame \$24
 Sourdough, Smoked Ham, Swiss and Cheddar Cheese, Dijon Aioli, Topped with Bechamel Sauce, Sunny Side Up Egg, and Gruyere Cheese

Ask your server about our daily specials

Classic Eggs Benedict* \$22
 Canadian Bacon, Poached Eggs, Chives, Hollandaise, Horseradish Creme Fraiche, Paprika
 Sub Smoked Salmon +\$6

Steak and Eggs \$38
 Ribeye Steak with Pico De Gallo, 2 Sunny Side Up Eggs
 Served with French Fries
 Sub Sweet Potato Fries +\$3

Chilaquiles \$24
 Egg, Salsa Morita Chili, Black Beans, Crema, Avocado, Red Onions, Queso Fresco, Cilantro

Breakfast Burrito \$21
 Eggs, Ham, Bacon, Sausage, Pepper Jack Cheese, and Potatoes. Served with a side of Salsa Morita Chili and Sour Cream

Mains

Salad add-ons: Avocado +\$4, Chicken +\$5, Salmon +\$10, Smoked Salmon +\$10, Blackened Shrimp +\$12, Steak +\$12

Claire's Spring Salad \$19
 Spring Mix with Cherry Tomatoes, Red Onions, Cucumbers, Strawberries, Mandarin Oranges, Goat Cheese, and Candied Walnuts. Served with a Passionfruit Vinaigrette

Caesar Salad \$17
 Romaine Lettuce, Cherry Tomatoes, Diced Cucumbers, Garlic Parmesan Croutons, House Caesar Dressing

Grilled Cheese & Tomato Soup \$16
 Cup of Classic Tomato Soup topper with Creme Fraiche, Chives, accompanied by Grilled Cheese on Sourdough Bread with Compound Butter
 Add Bacon +\$3 Add Avocado +\$4

Citrus Pancakes \$19
 Blueberry Buttermilk Pancakes with Lemon Curd Topping, Orange Mascarpone Cream, Fresh Berries with a touch of Flaky Salt

Crepe Brûlée French Toast
 \$20
 Thick Brioche Loaf dipped in Crepe Brûlée Batter, caramelized with Brown Sugar, topped with Mixed Berries Compote and Orange Mascarpone Whipped Cream and a touch of Flaky Salt

Avocado Toast \$16
 Smashed Avocado, Sundried Tomatoes, Sautéed Garlic Kale, Mushrooms, Bell Peppers, Roasted Almonds, Basil, Thyme, Served on Sourdough with Garlic Basil Oil Drizzle and Ricotta Cheese
 Add Egg +\$3 Add Smoked Salmon +\$10

Sandwiches & More

All sandwiches and burgers are served with a side of fries or salad (+\$3 Sweet Potato Fries)

Salmon BLT \$25
 Ciabatta, Applewood Bacon, Gem Lettuce, Heirloom Tomatoes, Avocado, Basil Aioli

Spicy Chicken Sandwich \$22
 Brioche Bun, Fried Chicken with Creamy Coleslaw, Pickle Chips, and Sesame Aioli

Vegan Burger \$22
 Brioche Bun, Vegan Patty, Basil Aioli, House Pickles, Caramelized Onions, Cheddar, Arugula

Turkey Club Sandwich \$22
 Rye Bread, with Garlic Aioli, Sliced Turkey, Swiss Cheese, Bacon, Cucumber, Heirloom Tomatoes, and Lettuce.

Claire's Burger \$25
 Brioche Bun, House Burger Sauce, Caramelized Onions, Cheddar & Swiss Cheese, Dill Pickle, Lettuce, Tomato
 Add Egg +\$3 Add Bacon +\$3

Tuna Melt \$22
 Sourdough, Celery, Tomatoes, and Jack Cheese

Sides

Blackened Shrimp \$12	Salmon \$10	Smoked Salmon \$10	Chicken \$6
Bacon \$6	Sausage (Pork/Chicken) \$6	Risotto \$10	House Salad \$9
Tomato Soup \$12	Market Berries/Fruit \$5	Potatoes \$6	Toast & Jam \$5
Black Beans \$5	Avocado \$4	Fries \$6	Two Eggs \$5

Crowd Favorite Vegetarian

FOOD ALLERGY NOTICE - Please be advised that menu items may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish, and Shellfish
 *Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially with certain medical conditions.

We politely decline any major modifications . Checks can be split up to 5 ways. 20% gratuity is added to parties of 5 or more. Corkage fee \$25 (wine only).

WINE, BEER & COCKTAILS

Sparkling Wine

Mimosa
Orange Juice \$11/20
Pomegranate Juice \$12/22
Strawberry Juice \$12/22
Peach Puree \$12/22
Passion Fruit \$12/22
Watermelon \$12/22

Passion Fruit Fizz \$13/23
Passion Fruit Puree, Fresh Lemon Juice,
Simple Syrup, Lemon, Mint Garnish,
Sparkling Wine

Strawberry Basil Fizz ♥ \$13/23
House Strawberry and Thai Basil Syrup,
Fresh Lemon Juice, Sparkling Wine

Hibiscus Fizz \$13/23
Lemon Juice, Hibiscus, Sparkling Wine

Wycliff (glass/bottle) \$10/28
Brut. California

La Marca (glass/bottle) \$12/38
Prosecco. Italy

La Marca Special (bottle) \$38
Prosecco Rose. Italy

Claire's Sparkling Wine Special ♥ \$89
Two Bottles of La Marca Prosecco
with 3 Carafes of Juice:
Pomegranate, Orange, and Peach
Upgrade to Seasonal Juice (+\$2)
(Additional Bottle of La Marca +\$28)

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Book Your Next Event

Bloody Mary Bar

Classic Bloody Mary ♥ \$12/20
Vodka, Tomato Base, Bloody Mary Seasoning, Fresh Lime Juice,
Baked Green Olive Rim, Garnished with Celery & Cherry
Tomatoes
Build your own work of art!
Add 2 Bacon Strips +\$3 Make It Spicy +\$1
Make it Muddled (Add a Mix of Celery, Cucumber & Cilantro) +\$2

Claire's Mary ♥ \$27
Vodka, Tomato Base, Bloody Mary Seasoning, Muddled Celery,
Cucumber & Cilantro, Fresh Lime Juice, Salt Rim, Garnished with
Curated Selection of Artisan Cheeses, Cured Meats, Fresh and
Pickled Veggies on a Skewer. Served with Rosemary and a Pair of
Bacon Strips in a Schooner Glass

This one is our Masterpiece. We kindly ask for no modifications

Michelada \$20
Mexican Lager, Tomato Base, Fresh Lime, Soy Sauce, Muddled
Thai Basil & Jalapeño with a Cajun Sea Salt Rim, Garnished with
Cracked Peppercorn. Served in a Schooner Glass
(Sub Beer +\$1)

Cocktails

Signature Margarita \$12/20
Tequila, Lime, Agave, Orange, with a Kosher Salt Rim

Watermelon Margarita ♥ \$15/24
Tequila, Lime, Agave, Watermelon Juice, with a Kosher Salt Rim

Spicy Mango Margarita \$15/24
Tequila, Lime, Agave, Mango, Jalapeno, with a Kosher Salt Rim

Strawberry Basil ♥ \$15/24
Vodka, House Strawberry & Thai Basil Syrup, Lemon Juice

"Claire's 75" \$15
Gin, Lemon Juice, Simple Syrup, Topped with Sparkling Wine

Peach Mojito ♥ \$15
Rum, Lime, Peach Syrup, Mint, Club Soda

Kyiv Mule \$14
Vodka, Lime, Simple Syrup, Ginger Beer

Passion Fruit Whiskey Sour \$15
Whiskey, Passion Fruit Syrup, House Sour Mix

Sangria \$14/20
Pomegranate, Lemon, Topped with Sparkling Wine

Cold Brew Martini \$16
Vodka, Cold Brew, Coffee Liqueur, Whole Milk and Brown Sugar
(Made Sweet or Unsweetened)

Craft Brews

Bo Pilsner \$9
(16oz, 5.0%) East Brother Beer Co

Bad Hombre Mexican Lager \$7
(12oz, 4.8%) Boomtown Brewing Co

Laguna Baja Dark Lager \$8
(12oz, 5.0%) North Coast Brewing Co

Tangerine Wheat \$7
(12oz, 5.5%) Lost Coast Brewery

Love Hazy IPA \$9
(16oz, 6.1%) Almanac Brewing Co

Sunset Trio Hard Kombucha \$9
(16oz, 6.5%) Kyla Riviera

Wine

La Playa \$10/29
Sauvignon Blanc. Chile

Dashwood ♥ \$12/36
Sauvignon Blanc. New Zealand

J. Lohr \$15/45
Chardonnay. California

Copper Ridge \$10/29
Chardonnay. California

Bella Serra \$12/36
Pinot Grigio. Italy

Campuket ♥ \$12/36
Rose. France

Copper Ridge \$10/29
Merlot. California

Copper Ridge \$10/29
Cabernet Sauvignon. California

J. Lohr \$15/45
Cabernet Sauvignon. California

J. Lohr \$15/45
Pinot Noir. California

Select Wine (Bottles) \$20
Thursday and Friday Only

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♥ Crowd Favorite

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