

BRUNCH

Claire's
at the Museum



1.5 HOUR LIMIT FOR PATIO SEATING

Ask your server about our daily specials
or scan the QR code check them out

Breakfast

Country Breakfast \$24 - Two Eggs, Bacon, Sausage, and Potatoes served with your Choice of Toast

Croque Madame \$24 - Smoked Ham, Cheddar and Swiss Cheese, with Dijon Aioli served on Sourdough Bread topped with a Bechamel Sauce, and Sunny Side Up Egg

Chilaquiles \$24 - House Made Tortilla Chips with Morita Chili Salsa, Black Beans, Crema, Avocado, Red Onions, Queso Fresco, Cilantro, and finished with an Egg

Classic Eggs Benedict* \$22 - Canadian Bacon, Poached Eggs, Chives, Hollandaise, and Horseradish Creme Fraiche on a English Muffin
Upgrade to Smoked Salmon +\$6

Steak and Eggs \$38 - 10oz Ribeye Steak with a Mushroom Brandy Sauce and Two Eggs served with a side of French Fries
Upgrade to Sweet Potato Fries +\$3

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

Citrus Pancakes \$19 - Blueberry Buttermilk Pancakes topped with Lemon Curd, Orange Mascarpone, Fresh Berries, and finished with Flaky Salt

Crème Brûlée French Toast \$20 - Thick Brioche Loaf dipped in Crème Brûlée Batter Caramelized with Brown Sugar and topped with Mixed Berry Compote, Orange Mascarpone, and Whipped Cream finished with a touch of Flaky Salt

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

Sides

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

Kids Menu

Ages 12 years old and younger

Chicken Tenders and Fries \$12 - Breaded Chicken Tenders served with a side of French Fries

Chocolate Pancakes \$9 - Buttermilk Pancakes topped with Chocolate Chips

Shareables

Blackened Shrimp \$12 - Served with Pommery Sauce

Calamari \$19 - Breaded Calamari Steaks served with Garlic Aioli and Marinara

Mains

Salad add-ons: Avocado +\$4 | Chicken +\$5 | Salmon +\$10 | Smoked Salmon +\$10 | Blackened Shrimp +\$12 | Steak +\$16

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

Caesar Salad \$17 - Romaine Lettuce, Cherry Tomatoes, Diced Cucumbers, Parmesan Cheese, Croutons, and our House Caesar Dressing

Blackened Salmon Pasta \$28 - Blackened Salmon Fillet with Roasted Carrots tossed in a Carrot Cream Sauce and served with a side of Garlic Toast

Chicken Parm Pasta \$24 - Panko Coated Chicken with melted Mozzarella and Spaghetti tossed with Marinara Pasta Sauce

Grilled Cheese & Tomato Soup \$16 - Grilled Cheese made with Cheddar and Swiss Cheese on Sourdough Bread with a Compound Butter Spread, served with a Cup of Classic Tomato Soup topped with Creme Fraiche and Chives

Add Bacon +\$3 | Add Avocado +\$4 | Add Tomato +\$1.50

Sandwiches & More

All sandwiches and burgers are served with a salad or side of French fries
(Upgrade to sweet potato fries +\$3)

Salmon BLT \$25 - Grilled Salmon Fillet with Applewood Bacon, Gem Lettuce, Heirloom Tomatoes, Avocado, and Basil Aioli served on Ciabatta

Spicy Chicken Sandwich \$22 - Fried Chicken with Creamy Coleslaw, Pickle Chips, and Garlic Aioli served on a Brioche Bun

Vegan Burger \$22 - Vegan Patty with House Pickles, Caramelized Onions, Vegan Cheddar Cheese, Arugula and a Basil Aioli served on a Chibata Bun

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

Tuna Melt \$22 - Albacore Tuna Salad with Celery, Onions, Mayo, served with Lettuce, Sliced Tomatoes, and Pepper Jack Cheese on Sourdough Bread

Claire's Burger \$25 - 9oz. Burger Patty with House Burger Sauce, Caramelized Onions, Cheddar and Swiss Cheese, Dill Pickle, Lettuce, and Tomato served on a Brioche Bun

Add Egg +\$3 | Add Bacon +\$3 | Add Avocado +\$4

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).



Bloody Mary Bar

Classic Bloody Mary \$12/20 - Vodka, Tomato Base, Bloody Mary Seasoning, Fresh Lime Juice, 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*

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*)

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

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

Hibiscus Fizz \$13/23

Lemon Juice, Hibiscus, Sparkling Wine

Strawberry Basil Fizz \$13/23 ♥

House Strawberry and Thai Basil
Syrup, Fresh Lemon Juice,
Sparkling Wine

Passion Fruit Fizz \$13/23

Passion Fruit Puree, Fresh Lemon
Juice, Simple Syrup, Lemon,
Mint Garnish, Sparkling Wine

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*

Wycliff (glass/bottle) \$10/28

Brut. California

La Marca (glass/bottle) \$12/38

Prosecco. Italy

La Marca Rose Special (bottle) \$38

Prosecco Rose. Italy

Cocktails

Signature Margarita \$12/20

Tequila, Lime, Agave, Orange,
with a Kosher Salt Rim

Spicy Mango Margarita \$15/24

Tequila, Lime, Agave, Mango,
Jalapeno, with a Kosher Salt Rim

Watermelon Margarita \$15/24 ♥

Tequila, Lime, Agave, Watermelon
Juice, with a Kosher Salt Rim

Sangria \$14/20

Pomegranate, Lemon,
Topped with Sparkling Wine

"Claire's 75" \$15

Gin, Lemon Juice, Simple Syrup,
Topped with Sparkling Wine

Strawberry Basil \$15/24 ♥

Vodka, House Strawberry &
Thai Basil Syrup, Lemon Juice

Peach Mojito \$15 ♥

Rum, Lime, Peach Syrup,
Mint, Club Soda

Passion Fruit Whiskey Sour \$15

Whiskey, Passion Fruit Syrup,
House Sour Mix

Kyiv Mule \$14

Vodka, Lime, Simple
Syrup, Ginger Beer

Cold Brew Martini \$16

Vodka, Cold Brew, Coffee Liqueur,
Milk and Brown Sugar
(Made Sweet or Unsweetened)

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

La Playa \$10/29

Sauvignon Blanc. Chile

Campuguet \$12/36 ♥

Rosé. France

Dashwood \$12/36 ♥

Sauvignon Blanc. New Zealand

Copper Ridge \$10/29

Merlot. California

J. Lohr \$15/45

Chardonnay. California

Copper Ridge \$10/29

Cabernet Sauvignon. California

Copper Ridge \$10/29

Chardonnay. California

J. Lohr \$15/45

Cabernet Sauvignon. California

Bella Serra \$12/36

Pinot Grigio. Italy

J. Lohr \$15/45

Pinot Noir. California

Craft Brews

Bo Pilsner \$9

(16oz, 5.0%) East Brother Beer Co

Bad Hombre Mexican Lager \$7

(12oz, 4.8%) Boomtown Brewing Co

Sunset Trio Hard Kombucha \$9

(16oz, 6.5%) Kyla Riviera

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

Hot Beverages

Tea \$5

Latte** \$8

Coffee** \$5

Tres Leches Latte \$9

Cappuccino** \$7

Salted Caramel Latte \$9

Hot Chocolate** \$5

Horchata Latte \$9

*Sub oat/almond milk +\$1
**Add Flavoring +\$1.50*

Cold Beverages

Sparkling Water \$3.50/7

Ginger Beer \$5

Seasonal Lemonades \$7

Diet Coca Cola (canned) \$3

Orange Juice \$6

Cane Sugar Sprite \$5

Fresh Brewed Iced Tea \$5

Cane Sugar Coca Cola \$5

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