

DRINKS

SPARKLING WINE

MIMOSA

W/ Orange Juice - 11/18

W/ Grapefruit Juice - 11/18

W/ Pomegranate Juice - 11/18

W/ Strawberry Juice - 12/19

W/ Peach Puree - 12/19

W/ Blood Orange - 12/19

W/ Passion Fruit - 12/19

GRAPEFRUIT&ROSEMARY FIZZ - 13/19

Fresh Grapefruit Juice, Fresh Lemon

Juice, Rosemary Syrup,

Fresh Rosemary

STRAWBERRY BASIL FIZZ - 13/19

House Strawberry and Thai Basil Syrup,

Lemon Juice, Sparkling Wine

POMEGRANATE FIZZ - 13/19

Fresh Pomegranate Juice,

Fresh Lemon Juice, Simple Syrup,

Mint Garnish

SPRITZER - 16

Grapefruit Hibiscus w/ Sparkling Wine

WYCLIFF (glass/bottle) - 9/32

Brut. California

LA MARCA - 12/38

Prosecco. Italy

LA MARCA SPECIAL (bottle) - 30

Prosecco Rosé. Italy

CLAIRE'S CHAMPAGNE SPECIAL - 95

Two Bottles of La Marca Prosecco with

3 Carafes of Juice: Pomegranate, Orange, and Grapefruit.

Upgrade to Seasonal Juice (+\$2)

(Additional Bottle of La Marca - \$10 Off)



BOOK YOUR EVENT
HERE TODAY!

BLOODY MARY BAR

SIGNATURE BLOODY MARY - 12/18

Vodka, Crafted Tomato Base, Muddled Celery, Cucumber & Cilantro,

Fresh Lime Juice, Tabanero Hot Sauce, Baked Green Olive Rim,

Garnished with Celery and Cherry Tomatoes

SPICY BLOODY MARY - 13/19

Vodka, Fresh Lime Juice, Horseradish, Smoked Chili Oil Bitters,

Muddled Jalapeño and Cilantro with a Cajun Sea Salt Rim,

Garnished with Jalapeño

BACON BLOODY MARY - 14/20

Vodka, Fresh Lime Juice, Crafted Tomato Base, Tabanero Hot Sauce,

Muddled Thai Basil, Bacon Bits With a Cajun Salt Rim,

Garnished With a Pair of Bacon Strips

MICHELADA - 17

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 Schooner Glass

(Sub Beer +\$1)

COCKTAILS

SIGNATURE MARGARITA - 13/18

Tequila, Lime, Agave, Orange, Grapefruit,

With a Kosher Salt Rim

BLOOD ORANGE MARGARITA - 14/19

Tequila, Lime, Agave, Blood Orange, Grapefruit,

With a Kosher Salt Rim

SPICY MARGARITA (MANGO OR PINEAPPLE) - 14/19

Tequila, Lime, Agave, Mango or Pineapple,

With a Kosher Salt Rim

STRAWBERRY BASIL - 13/19

Vodka, House Strawberry and Thai Basil Syrup, Lemon Juice

LEMON DROP - 15

Vodka, Fresh Lemon Juice, Simple Syrup

BLACKBERRY GINGER - 13/18

Whiskey, Muddled Blackberries, Blackberry Puree,

House Ginger Syrup, Fresh Lemon Juice, Simple Syrup

PEAR HOT TODDY - 16

Whiskey, Pear Juice, Lemon Wheel, Cloves

PEACH MOJITO - 14

Rum, Lime, Peach Syrup, Mint, Club Soda

KYIV MULE - 13

Vodka, Lime, Simple Syrup, Ginger Beer, Mint, Club Soda

PASSION FRUIT KYIV MULE - 14

Vodka, Lime, Passion Fruit Syrup, Ginger Beer, Mint, Club Soda

SEASONAL SANGRIA - 13/19

Ask your server about our seasonal selection

Culinary Mixology in loving memory of Jaime Antezana

WINE

LA PLAYA - 12/32

Sauvignon Blanc. Chile

DASHWOOD - 12/32

Sauvignon Blanc. New Zealand

J. LOHR - 13/40

Chardonnay. California

COPPER RIDGE - 10/25

Chardonnay. California

BELLA SERRA - 12/32

Pinot Grigio. Italy

CAMPUGET - 12/32

Rosé. France

COPPER RIDGE - 10/25

Merlot. California

COPPER RIDGE - 10/25

Cabernet Sauvignon. California

J. LOHR - 13/40

Cabernet Sauvignon. California

J. LOHR - 13/40

Pinot Noir. California

CRAFT BREWS

LAS PALMAS WEST COAST PALE ALE

(16OZ, 5.8%) BOOMTOWN - 8

BO PILS

(16OZ, 5.0%) EAST BROTHER BEER CO - 9

BAD HOMBRE MEXICAN LAGER

(12OZ, 4.8%) BOOMTOWN BREWING CO - 7

LAGUNA BAJA DARK LAGER

(12OZ, 5.0%) NORTH COAST BREWING CO - 8

TANGERINE WHEAT

(12OZ, 5.5%) LOST COAST BREWERY - 7

LOVE HAZY IPA

(16OZ, 6.1%) ALMANAC BREWING CO - 9

SINCERE - GINGER AGAVE CIDER

(16OZ, 5.6%) - 9

SUNSET TRIO HARD KOMBUCHA

(16OZ, 6.5%) KYLA RIVIERA - 9



 @Claire'sAtTheMuseum

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.
20% gratuity is added to parties of 5 or more.

 Crowd Favorite

BRUNCH

COLD BEVERAGES

Seasonal Lemonades
(Passionfruit, Pomegranate, Peach, Strawberry, Blood Orange) **\$7**
Diet Coke (Canned) **\$2**
Mexican Coke **\$4**
Ginger Beer **\$4.5**
Mexican Sprite **\$4**
Orange Juice **\$6**
Grapefruit Juice **\$6**
Sparkling Water **\$4**
Fresh Brewed Iced Tea **\$5**

HOT BEVERAGES

Tea **\$4.5**
Coffee **\$4.5**
Latte **\$7***
Cappucino **\$6***
Hot Chocolate **\$4***
*sub oat milk +\$1

1.5 HOUR LIMIT
FOR PATIO SEATING



@Claire'sAtTheMuseum
Executive Chef: Hector Villegas



BOOK YOUR EVENT
HERE TODAY!

SMALL PLATES

NEW **Cajun Fries** – French Fries with House Cajun Seasoning and Hot Honey Chili Dressing - **\$9** (V)
Avocado Toast – Seeded Bread with Avocado Mash, Burrata, Spiced Toasted Pepitas & Lemon Zest - **\$12** (V)

EGGS

Country Breakfast – Two Eggs, Bacon and Sausage, Potatoes. Served with a Choice of Toast - **\$19**
Classic Benedict – Canadian Bacon, Poached Eggs, Chives, Hollandaise, Horseradish Crème Fraiche, Paprika - **\$17**
Chilaquiles – Egg, Salsa Morita Chili, Black Beans, Crema, Avocado, Red Onions, Cotija, Cilantro - **\$19** (V) (C)
Croque Madame – Sourdough, Smoked Ham, Sunny Side Up Egg, Swiss and Cheddar Cheese, Dijon Aioli, Béchamel Sauce - **\$18** (C)
NEW **Steak and Eggs** – 10 oz Prime NY Strip with Bell Peppers, Tomato Relish Sauce, 2 Sunny Side Up Eggs, Served with French Fries - **\$32**

MAINS

NEW **Roasted Roots Salad** – Variety of Roasted Roots with Spring Mix, Heirloom Tomatoes, Roasted Pepitas, Roasted Garlic Dressing, Served with Naan Bread - **\$13** - (V) Add Avocado **+\$4** Add Chicken **+\$5** Add Salmon **+\$10**
NEW **Fennel Salad** – Shaved Fennel with Arugula, Mandarin Wedges, Feta Cheese, Chives, Mix of Micro Greens, Served with Mandarin Vinaigrette - **\$12** - Add Avocado **+\$4** Add Chicken **+\$5** Add Salmon **+\$10**
Citrus Pancakes – Blueberry Buttermilk Pancakes with Lemon Curd Topping, Orange Mascarpone Cream, Fresh Berries with a touch of flaky Salt - **\$15** (V)
Crème Brûlée French Toast - Thick Brioche Loaf dipped in Crème Brûlée Batter, caramelized with Brown Sugar, topped with Mixed Berries Compote and Orange Mascarpone Whipped Cream with a touch of flaky Salt - **\$15** (V) (C)

SANDWICHES & MORE

all sandwiches and burgers served with a side of handcut fries or salad
Salmon BLT – Ciabatta, Applewood Bacon, Gem Lettuces, Heirloom Tomato, Avocado, Basil Aioli - **\$22** (C)
NEW **Claire's Burger** – Brioche Bun, House Roasted Garlic Sauce, Caramelized Onions, Cheddar & Swiss Cheese, Whole Dill Pickle - **\$20** - Add Egg **+\$2** Add Bacon **+\$3** (C)
Vegan Burger – Brioche Bun, Vegan Patty, Basil Aioli, House Pickles, Caramelized Onions, Cheddar, Arugula - **\$20** (Vegan)
Eggplant Parmesan Sandwich – Panko coated Fried Eggplant, Marinara Sauce with Melted Mozzarella and Parmesan, on a Ciabatta Roll with Basil Aioli - **\$16** (V) (Vegan cheese option available)

SIDES

Toast & Jam \$5	Salmon \$10	Avocado \$4	Black Beans \$5
Bacon \$6	Two Eggs \$5	Market Fruit \$5	House Salad \$7
Sausage \$6	Potatoes \$6	Fries \$6	Chicken \$5

DESSERT

Ask your server about our seasonal selection

(C) Crowd Favorite (V) Vegetarian

We politely decline any major modifications

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.

Checks can be split up to 5 ways. 20% gratuity is added to parties of 5 or more.