



STARTERS

Clam Chowder | 11

New England style seafood chowder, garlic toast

Truffle Fries | 16

Truffle oil, parsley, parmesan cheese

Whipped Eggplant Dip | 16 | add crudité +2

Creamy eggplant, olive oil, pine nuts, crispy skillet bread

Spicy Tuna Stacks | 18

Crispy seasoned sushi rice cubes, avocado, spicy ahi tuna, sliced jalapeno

Calamari Steaks | 18

Tempura calamari steaks, pickled fresnos, honey sriracha drizzle, tartar sauce

Coconut Curry Mussels | 21

Black mussels in green curry sauce, fresno chilis, Thai basil, crostini

Crispy Brussels Sprouts | 16

Honey-balsamic glaze, panko crust

Coconut Shrimp | 19

5 large shrimp, shaved coconut, honey-sriracha dipping sauce, chives

Ahi Poke "Nachos" | 21

Marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo

Tempura Green Beans | 15

Tempura battered green beans, spicy ranch dressing

RAW & CHILLED

Oysters | Market Price

Cocktail Tiger Prawns

half dozen 22 | full dozen 42

Sunrise Shrimp Ceviche | 22

Pico de gallo, avocado, shrimp, lime juice, salt, micro cilantro, corn tortilla chips

Chilled Seafood Platter | 58

6 tiger prawns, 6 oysters, shrimp ceviche, house made crispy wontons, house cocktail sauce, red wine mignonette, horseradish

"Dorasti" Siberian Sturgeon Caviar | 100

Served with crème fraiche, chives, red onion, wonton chips

Prices shown are cash prices.

A 3% processing fee applies to credit card payments

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

BRUNCH COCKTAILS | 16

Ramos Gin Fizz | Cutwater Gin, Citrus, Cane Syrup, Egg White, Cream, Seltzer

John Daly | Citrus Infused Vodka, Fresh Lemonade, Iced Tea

Aperol Swizzle | Aperol, Fresh Lemon, Fresh Orange, Pineapple

White Sangria | RH Superior Light Rum, Sake Ono, Lemon, Orange, Raspberry, Peach

Milk Punch No.2 | Brandy, Dark Rum, Cream, Allspice, Cinnamon, Nutmeg

SPECIALTY COCKTAILS | 16⁵⁰

Bambu-Bambu | Banana Infused Cachaça, Lime, Pineapple, Cinnamon, Seltzer

Cruise Control | Cutwater Gin, Fresh Lime, Mint, Grenadine, Seltzer

Power Play | Aperol, Mezcal, Lime, Pineapple Shrub, Falernum, Seltzer, Nutmeg

Papagayo | Lime, Pineapple, Jalapeno Infused Espolon Reposado, Pamplemousse, Select

Sallywag | Mango, Lime, Cutwater Gin, RH Superior Light Rum, Cinnamon

Hound Dog | Espolon Reposado Tequila, Lime, Raspberry, Grapefruit, Yellow Chartreuse, Saline

Dolly Daydream | Citrus Infused Vodka, Lemon, Amaro Montenegro, Cinnamon

Perfect Stranger | Capurro Pisco Acholado, 7 Waves Cachaça, Lime, Fennel, Falernum, Egg White, Tiki Bitters

Pusherman | Cutwater Gin, Lime, Banana, Peach, Pineapple, Orgeat, Nutmeg

GREENS

Riviera Wedge Salad | 16

Fresh cut iceberg wedge, housemade bleu cheese dressing, thick cut bacon, red onion, cherry tomatoes, egg crumble

Caesar Salad | 16

Artisan romaine hearts, caesar dressing, parmesan cheese, herb butter croutons

Strawberry Feta Salad | 17

Spring mix, sliced strawberries, green onions, cherry tomatoes, cucumbers, candied walnuts, feta, balsamic dressing

add | chicken 8 | salmon 12 | tiger prawns 11 | steak 12
available blackened or grilled

Cali Sandwich | 19

Chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda cheese, house aioli

Tuna Melt | 18

Albacore tuna salad, roasted tomato, sharp cheddar, toasted sourdough

Salmon BLT | 21

Grilled salmon, applewood smoked bacon, pickles, mixed greens, house aioli, sourdough

BLTA | 16

Bacon, lettuce, tomato, avocado, house aioli, toasted sourdough

BUNS

served with choice of fries or side caesar salad
lettuce wrap available

sub | veggie patty +4 | tater tots +2 | brussels sprouts +4 | truffle fries +6

Double Smash Breakfast Burger | 20

Fried egg, 2 smashed beef patties, bacon, american cheese, house aioli, tomato, pickles, lettuce, potato bun

CRACKED

served with garlic rosemary smashed potatoes | sub fruit +3
Make any Scramble a Burrito +2 | Make it "wet" +2

The Standard | 17 | add cheese +1

Two eggs any style, bacon or house made sausage patty, sourdough

Veggie Scramble | 19

Farmers market mixed vegetables, cheddar cheese, avocado

Riviera Scramble | 21

Applewood bacon, heirloom tomatoes, swiss cheese, avocado

OG Benedict | 20

Grilled ham, hollandaise, poached eggs, english muffin

Cali Benedict | 21

Shrimp, bacon, avocado, hollandaise, poached eggs, english muffin

CHILAQUILES YOUR WAY | starting at 19

Salsa verde, cotija cheese, sour cream, over easy eggs, tortilla chips

Chorizo +3 | Shrimp +5 | Steak +11 | Bacon +4

Sliced Avocado +3 | Onions +1 | Jalapenos +1 | Fresnos +2

SPECIALTIES

Fried Chicken and Waffles | 21

Jidori fried chicken breast, belgian waffle, honey-butter, honey-sriracha

Berry Waffles | 16 *plain waffle available

Berry compote, salted caramel, whipped cream, maple syrup

Berry French Toast | 18

House made jam, braided brioche, fresh berries, powdered sugar

Breakfast Burrito | 20

Scrambled eggs, chorizo, bacon, tater tots, cheddar cheese, green onions, house-made salsa verde, served with smashed potatoes

Avocado Toast | 16 | add smashed potatoes +3 | add shrimp +4

Sourdough bread, sliced avocado, pickled red onions, feta, poached egg

Steak & Eggs | 28

Picanha steak, ciabatta bread, roasted pico de gallo, fried eggs, fried spinach

Fish & Chips | 23 | "King Size" - 1 extra cod +6

Wild black Alaskan cod, house tartar sauce, crispy fries

Modifications and Substitutions may be politely declined

Guest checks will be split a maximum of 3 times

20% gratuity will be added to tables of 6 or more