

STARTERS

- TRUFFLE FRIES | truffle oil, parmesan cheese, parsley | 13
- NE CLAM CHOWDER | hearty clam chowder, with our twist on the classic | 11
- CRISPY BRUSSEL SPROUTS | honey balsamic glaze, panko parmesan crust | 14
- CHOWDER TOTS | New England style clam chowder, crispy bacon, fried egg, scallions | 15
- AHI POKE “NACHOS” | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 19
- TEMPURA GREEN BEANS | tempura battered green beans, parmesan cheese, spicy ranch | 14
- BOTTOMLESS MIMOSA | 24
Limited to 1.5 hours, must be purchased
w/ entree, pour ends at 2:00pm

BRUNCH SPECIALS

- GARIBALDI.....12
- IRISH COFFEE.....13
- ESPRESSO MARTINI.....14
- BLOODY MARY.....14
- MARTINEZ.....14
- BRUNCH BOX.....14
- CHARTREUSE SWIZZLE.....14
- MILK PUNCH NO. 2.....14
- KEOKE COFFEE.....13
- HOT TODDY.....13

RAW & CHILLED



- OYSTERS | half dozen 20 | full dozen 38
chef's seasonal selection
- COCKTAIL TIGER PRAWNS | half dozen 20 | full dozen 38
black tiger prawns, house cocktail sauce
- OLD SCHOOL SHRIMP COCKTAIL | 20
vegetable medley, cucumber, mango, Riviera House's signature sauce, saltine
crackers
- SUNRISE SHRIMP CEVICHE | 21
pico de gallo, avocado, shrimp, lime juice, salt, corn tortilla chips
- CHILLED SEAFOOD PLATTER | 55
6 tiger prawns, 6 oysters, old school shrimp cocktail, house cocktail sauce,
red wine mignonette, horseradish

BRUNCH SPECIALS

- CHICKEN AND WAFFLES | jidori fried chicken, buttermilk waffles, maple bacon butter, maple syrup, honey sriracha | 20
- BREAKFAST BURRITO | bacon, sausage, pico de gallo, avo salsa, tots, cheddar cheese, side tater tots | 18
- STEAK AND EGGS | marinated skirt steak, ciabatta bread, roasted pico de gallo, fried eggs, fried spinach | 25
- *CALI BENEDICT | shrimp, bacon, avocado, "R" hollandaise, English muffin | 17
- *LOX BENEDICT | house lox, spinach, "R" hollandaise, English muffin, fried capers | 18
- *SHORT RIB BENEDICT | short rib, chopped peppers, "R" hollandaise, English muffin | 18
- *EGGS YOUR WAY | two eggs, bacon or house sausage, sourdough toast | 15
- *BREAKFAST TACOS | fried egg, bacon, pico de gallo, feta cheese | 15
- *AVOCADO TOAST | sourdough bread, watermelon radish, avocado, pickled red onion, feta, fried eggs | 15 | add shrimp 4
- *served w/ breakfast potatoes* *sub french fries 2, tater tots 3*

STACKED

- BERRY WAFFLES | berry compote, salted caramel, whipped cream, maple syrup | 15
- STRAWBERRY CREAM STUFFED FRENCH TOAST | banana strawberry topping, bacon maple butter, maple syrup | 16
- PLAIN WAFFLE | 10
add berry compote | 4 add whipped cream | 3 add bananas | 3 add strawberry cream | 4

BUNS

- served w/ choice of fries, side salad, tater tots 2, brussel sprouts 4, truffle fries 6
add | bacon 3 | avocado 5 | fried egg 2 *lettuce wrap available 2*
- BREAKFAST BURGER | fried egg, American cheese, house aioli, w/ fixings | 18
- CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, aioli | 19
- SPICY CHICKEN SANDWICH | jidori fried chicken, spicy slaw, buffalo sauce, brioche bun | 19
- SALMON BLT | grilled Atlantic salmon, bacon, tomato, pickles, mixed greens, house aioli, sourdough bread | 21

GREENS

- add | chicken 7 | salmon 10 | shrimp 9 | available grilled or blackened
- CAESAR SALAD | romaine, tomatoes, fennel, parmesan cheese, croutons | 16
- BEET SALAD | roasted beet, herb chevre cheese, frisee, red onion, golden balsamic | 18
- SHRIMP TOSTADA SALAD | tangy blackened shrimp, mango cowboy caviar, spicy ranch, tostada bowl | 19

SWEETS

- SEASONAL BREAD PUDDING | 12
- HAZELNUT TRUFFLE | hazelnut semifreddo ice cream with a liquid chocolate
core, coated with pralines, hazelnuts, and crushed meringue | 12
- CREME BRULEE, creamy custard topped with caramlized sugar | 13
- CHEF'S SORBET OF THE DAY | 11

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 SIX OR MORE

BRUNCH COCKTAILS 14

- BLOODY MARY | Vodka, House-Made Bloody Mary Mix
- BRUNCH BOX | Grapefruit, Amaro, Pilsner
- BAMBOO | Fino Sherry, Vermouth, Lemon Oil
- MILK PUNCH No. 2 | Brandy, Dark Rum, Cream, Sugar, Nutmeg
- CHARTREUSE SWIZZLE | Green Chartreuse, Falernum, Lime, Pineapple, Mint, Nutmeg
- RAMOS GIN FIZZ | Orange Blossom, Lemon, Lime, Gin, Cream, Egg White, Soda | 15



R-HOUSE COCKTAILS 16

- PAPAGAYO | Lime, Pineapple, Jalapeno Tequila, Pamplemousse, Select
- KILLJOY | Averna, Cynar, Cacao, Allspice, Blend of Rums
- POWER PLAY | Lime, Aperol, Mezcal, Pineapple Shrub, Seltzer, Nutmeg
- WHITE ROSE | Shochu, Blanc Vermouth, Elderflower, Oloroso
- JACK TORRANCE | Apricot, Lime, Pineapple Juice, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg
- WHIPSTAFF | American Dry Gin, Lairds Bonded, Lime, Beet, Apple, Allspice, Fennel, Egg White
- PENDULUM | Bourbon, Amaro Di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale
- PISTOL PETE | Blended Scotch, Lemon, Lime, Mace, Fennel, Strega, Cinnamon, Coffee Bitters
- PIERSIDE | Jalapeno Tequila, Lime, Mint
- BUCK MASTERS | Citrus Vodka, Green Chartreuse, Saline, Lemon, Grapefruit, Fennel, Gingerbeer
- WEDDING CRASHER | Vodka, Cacao, Lemon, Coconut, Passion Fruit
- KING OF KINGS | Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry
- SCALLYWAG | Mango, Lime, Cinnamon, Gin, Rum, Tiki Bitters
- SCARLETT LETTER | Fresh Citrus, Orgeat, Aquavit, Spiced Pear, Creme De Noyaux, Italicus

HOT COCKTAILS

- HOT TODDY | 13
- IRISH COFFEE | 13
- KEOKE COFFEE | 13

DRAUGHT BEER

- ICE GERMAN PILSNER | 8
Modern Times, San Diego, CA 4.8%
- BELGIAN TRIPEL ALE | 9
Allagash Brewing Company, ME 8.0%
- HOPSAINT PURE INTENTION PALE ALE | 8
Hopsaint Brewing, CA 5.5%
- BEACHWOOD CITTRAHOLIC | 8
Beachwood Brewing, San Diego, CA 7.1%
- PORT MONGO AMERICAN IMPERIAL IPA | 8
Port Brewing, San Marcos, CA 8.5%
- GROUNDWORK COFFEE PORTER | 9
Smog City Brewing, Torrance, CA 6.0%
- PACIFIC PINEAPPLE CIDER | 8
Two Towns Cider, San Diego, CA 5.0%
- *ASK ABOUT ROTATING TAP

BOTTLES & CANS

- TRAPPIST BELGIAN QUADRUPEL | 12
Brasserie Rochefort 10, Belgium 11.3%
- BUENAVEZA MEXICAN LAGER | 7
Stone Brewing, San Diego CA 4.7%
- EXPATRIATE AMERICAN IPA | 8
Three Weavers Brewing, Inglewood, CA 6.9%
- “DRIFTING” PALE ALE | 8.50
Offshoot Beer Co., CA 5.5%
- HOFBRAU HEFE WEIZEN | 8
Pittsburg, PA 5.4%
- ABITA LIGHT | 7
Abida Brewing, Covington, LA 4.1%
- YETI IMPERIAL STOUT | 9
Great Divide Brewing, Denver, CO 9.5%
- JUNESHINE GRAPEFRUIT PALOMA | 8
Hard Kombucha, San Diego, CA 6.0%

WHITE WINE

- JULES TAYLOR SAUV BLANC, Marlborough, NZ | 15/55
- LAGARIA PINOT GRIGIO, Veneto, Italy | 13/45
- DELOACH CHARDONNAY, Russian River Valley, CA | 15/55
- EPIPHANY GRENACHE BLANC, Santa Barbara, CA | 15/50
- CHATEAU DE CAMPUGET ROSE, Rhone Valley, France | 14/50
- FAR NIENTE CHARDONNAY, Napa Valley, CA | 100

SPARKLING

- CANELLA PROSECCO, Veneto, Italy | split 14
- POL CLEMENT BRUT, Champagne, France | split 15
- LE GRAND ROSE, Champagne, France | split 15
- BOTTEGA ORO PROSECCO, Veneto, Italy | 75
- TELMONT RESERVE BRUT, Champagne, France | 85

RED WINE

- RAEBURN PINOT NOIR, Russian River Valley, CA | 17/65
- GIRARD CABERNET SAUVIGNON, Napa Valley, CA | 18/70
- EBERLE CABERNET SAUVIGNON, Paso Robles, CA | 16/60
- SCARPETTA CABERNET FRANC, Friuli Venezia Giulia, Italy | 14/50
- CUNE “ORGANIC” TEMPRANILLO, Rioja, Spain | 13/45
- VITICCIO CHIANTI CLASSICO, Florence, Italy | 14/50
- INKARRI ESTATE MALBEC, Mendoza, Argentina | 35
- JAX TAUREAU BORDEAUX BLEND, Napa Valley, CA | 60
- GIUSEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016, Italy | 80
- ORIN SWIFT PAPILLON BORDEAUX BLEND, Napa Valley, CA | 120