

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** | vegetable medley, cucumber, mango,
 Riviera House's signature sauce | 20
- 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 | flat iron 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 or PLAIN FRENCH TOAST | 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
BEEF 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

- CHEF'S 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, 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
- CRUISE CONTROL** | Lemon, Mint, American Dry Gin, Grenadine, Seltzer
- PISTOL PETE** | Scotch, Lemon, Lime, Mace, Fennel, Strega, Cinnamon, Coffee Bitters
- PIERSIDE** | Jalapeno Tequila, Lime, Mint, Salt
- 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

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 CITRAHOLIC** | 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

- SIERRA NEVADA PALE ALE** | 8
Sierra Nevada Brewing Co., Chico, CA 5.6%
- 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%
- 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 | 15/50
- LAGARIA PINOT GRIGIO**, Venezio, Italy | 13/45
- RAEBURN CHARDONNAY**, Russian River Valley, CA | 15/55
- SKYSIDE CHARDONNAY**, North Coast, CA | 14/50
- EPIPHANY GRENACHE BLANC**, Santa Barbara, CA | 16/60
- CHATEAU DE CAMPUGET ROSE**, Napa Valley, CA | 14/50
- FAR NIENTE CHARDONNAY**, Napa Valley, CA | 100

SPARKLING

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

RED WINE

- MINISTRY OF VINTERIOR PINOT NOIR** Russian River | 17/60
- INTERCEPT PINOT NOIR** Monterey, CA | 15/55
- ROBERT HALL CABERNET SAUV** Paso Robles, CA | 14/50
- EBERLE "SELECT" CABERNET SAUV** Santa Barbara, CA | 16/60
- JAX TAUREAU BORDEAUX BLEND** Napa Valley, CA | 16/60
- TINTO DE TERMES TEMPRANILLO** Toro, Spain | 14/50
- VITICCIO CHIANTI CLASSICO** Florence, Italy | 13/45
- INKARRI ESTATE MALBEC** Mendoza, Argentina | 35
- OPOLO SUMMIT CREEK ZINFINDL** Paso Robles, CA | 50
- ORIN SWIFT PAPILLON BORDEAUX BLEND** Napa Valley, CA | 120
- GIUSEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016** Italy | 80