



STARTERS

Clam Chowder | 11

New England style seafood chowder, garlic toast

Truffle Fries | 16

Truffle oil, parmesan cheese

Spicy Tuna Stacks | 17

5 crispy seasoned sushi rice cubes, avocado, spicy ahi tuna, sliced jalapeno

Lobster Mac | 18 | traditional mac \$10

Cheddar and American cheese, Maine lobster, toasted breadcrumbs, green onions

Coconut Curry Mussels | 18

Black mussels in green curry sauce, topped with Fresno chilis, Thai basil, served with a side of sourdough toast

Crispy Brussel 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

GREENS

Caesar Salad | 16

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

Riviera Wedge Salad | 16

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

Strawberry Feta Salad | 17

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

add | chicken 7 | salmon 10 | tiger prawns 11 | steak 9

available blackened or grilled

SWEETS

Riviera House Bread Pudding | 12

Creme Brulee Cheesecake | 12

Rich cheesecake, caramelized sugar, graham cracker crust

Ricotta Pistachio Cake | 12

Pistachio & ricotta cream, sponge cake, crushed pistachios, powdered sugar

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

SPECIALTY COCKTAILS - 16

Papagayo | Lime, Pineapple, Jalapeno Infused Tequila, Pamplemousse, Select

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

Scarlet Letter | Spiced Pear, Lemon, Lime, Aquavit, Italicus, Noyeax, Orgeat, Nutmeg

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

Dust Devil | Armagnac, Appleton 8 Jamaican Rum, China China, Demerara, Allspice, Mace

Cruise Control | Ford's Gin, Fresh Lime, Mint, Grenadine, Seltzer

Pistol Pete | Monkey Shoulder Scotch, Strega, Cinnamon, Coffee Bitters

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

Pendulum | Bourbon, Amaro Di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale

Perfect Stranger | Lime, Cucumber, Capurro Pisco Acholado, Cachaça, Fennel, Falernum, Egg White

Danger Zone | Dos Hombres Mezcal, Allspice Dram, Citrus, Pineapple Shrub

King of Kings | Bushmill's Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry

Scallywag | Mango, Lime, Coconut Washed Ford's Gin, Superior Light Rum, Cinnamon

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

Cast Away | Superior Light Rum, Cacao, Falernum, Lime, Dons Mix, Bitters, Mint

Pusherman | Coconut Washed Ford's Gin, Lime, Peach, Pineapple, Orgeat

Freefall | Lime, Passion Fruit, Maestro Dobel Blanco Tequila, Cilantro, Xila, Mace

Killjoy | Averna, Cynar, Creme De Cacao, Allspice, Appleton 8 Jamaican Rum

Jack Torrance | Apricot, Lime, Pineapple, Monkey Shoulder Scotch, Bushmill's Irish Whiskey, Orgeat, Nutmeg

RAW & CHILLED

Oysters | Market Price

Chef's seasonal selection

Cocktail Tiger Prawns | half dozen 21 | full dozen 40

Black tiger prawns, house cocktail sauce

Sunrise Shrimp Ceviche | 21

Pico de gallo, avocado, shrimp, lime juice, salt, 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

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1708 S. Catalina Ave, Redondo Beach CA 90277 | 310.540.8484

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

BUNS

served with choice of fries or side salad
lettuce wrap available

Cali Sandwich | 19

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

Salmon BLT | 21

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

Spicy Chicken Sandwich | 19

Jidori fried chicken, spicy slaw, pickles, tomatoes, buffalo sauce

Double Smash Cheeseburger | 19 < \$9.99 on Tiki Thursdays >

2 smashed patties, grilled onion, American cheese, house aioli, tomato, pickles, lettuce

sub | tater tots +2 | brussel sprouts +4 | truffle fries +6
add | bacon +3 | avocado +5 | fried egg +3

TACOS

2 tacos per order - served with choice of fries, tots, or side salad
King Size - one extra taco +6

Carne Asada Tacos | 19

Marinated skirt steak, pico de gallo, avocado salsa

Fried Fish OR Crispy Shrimp Tacos | 20

Beer battered cod or crispy shrimp, citrus Asian slaw, pico de gallo, spicy mayo

ENTREES

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

Wild black Alaskan cod, house tartar sauce, crispy fries

Sea Bass | 38

Pan seared sea bass, pomodori chique sauce, wild mushroom and asparagus risotto

Picanha Steak | 35

8oz picanha topped with compound Cowboy butter, rosemary-thyme fingerling potatoes, roasted rainbow carrots, side of jalapeno chimichurri dipping sauce

Herbed Salmon | 32

Pan seared Atlantic salmon, seasonal veggies, herbed rice, truffle oil chimichurri

Cioppino | 27

Seabass, cod, black mussels, prawns, and scallops in a tomato broth with garlic, shallots and parsley. Served with a side of garlic toast

Lemon Butter Scallops | 30

Scallops in lemon butter sauce, mushroom truffle couscous, roasted rainbow carrots



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SPIRIT FORWARD - 16

- Manhattan** | Rittenhouse Rye, Sweet Vermouth, Grand Marnier, Bitters
- Bijou** | Ford's Gin, Sweet Vermouth, Green Chartreuse
- Enzoni** | Bourbon, Maraschino, Averna, Aromatic Bitters
- Classic Martini** | Ford's Gin, Dry Vermouth, Orange Bitters
- Vieux Carre** | Rittenhouse Rye, Armagnac, Vermouth, Benedictine, Peychauds

TART - 16

- Crusta** | Armagnac, Grand Marnier, Lemon, Maraschino, Sugar Rim
- Holland House** | Genever, Dry Vermouth, Lemon, Pineapple, Maraschino
- Caipirinha** | Cachaça, Fresh Lime, Cane Sugar
- Pisco Sour** | Capurro Pisco Acholado, Fresh Citrus, Cane Syrup, Bitters
- Penicillin** | Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey, Islay Float

EFFERVESCENT - 16

- Mojito** | Superior Light Rum, Mint, Fresh Lime, Cane Sugar, Seltzer
- Tequila Rickey** | Maestro Doble Blanco Tequila, Fresh Lime, Seltzer
- Americano** | Campari, Sweet Vermouth, Seltzer
- Moscow Mule** | House Ginger Beer, Vodka, Fresh Lime
- Pimm's Cup** | Pimm's No.1, Grand Marnier, Lemon, House Ginger Beer

LUSH - 16

- Garibaldi** | Campari, Freshly-Squeezed, Fluffy Orange Juice
- Chartreuse Swizzle** | Green Chartreuse, Fresh Lime, Pineapple, Falernum
- Millionaire** | Bourbon, Grand Marnier, Lemon, Grenadine, Absinthe, Egg White, Nutmeg
- Hotel Nacional** | Lime, Pineapple, Apricot, Appleton 8 Jamaican Rum, Superior Light Rum
- Clover Club** | Ford's Gin, Dry Vermouth, Fresh Lemon, Raspberry, Egg White

SPARKLING

- Canella Prosecco**, Veneto, IT | Split 15
- Pol Clement Brut**, France | Split 15
- Pizzolato Spumante Brut Rose**, Veneto IT | Split 16
- Collet Brut Champagne**, Ay, France | 70

WHITE WINE

- Pitars Pinot Grigio**, Friuli-Venezia, Italy | 15/47
- Aveleda Alvarinho Vinho Verde**, Minho, Portugal | 15/50
- Te Pa Sauvignon Blanc**, Marlborough, NZ | 16/55
- Domaine Reverdy Ducroux Beau Roy Sancerre**, Loire, France | 18/70
- Ron Rubin Chardonnay**, Russian River Valley, CA | 15/55
- Far Niente Chardonnay**, Napa Valley, CA | 29/95
- Roccafioro Umbria Sangiovese Rosato**, Umbria, Italy | 17/65

RED WINE

- Raeburn Pinot Noir**, Russian River Valley, CA | 17/65
- Cune "Organic" Tempranillo**, Rioja, Spain | 14/50
- Coppi Siniscalco Primitivo Zinfandel**, Puglia, Italy | 15/50
- Scarpetta Cabernet Franc**, Friuli Venezia Guila, Italy | 15/50
- Donati Family Cabernet Sauvignon**, Paso Robles, CA | 16/60
- Girard Cabernet Sauvignon**, Napa Valley, CA | 19/75
- Edge Cabernet Sauvignon**, Alexander Valley, Sonoma CA | 70
- Jayson by Pahlmeyer, Bordeaux Blend**, Napa, CA | 95
- Monticello Estate Merlot**, Napa Valley, CA 2018 | 80
- Calvet Chateaufeuf-du-Pape**, Rhone Valley, France | 75
- Moscone 1877 Barolo**, Piedmont, Italy | 80
- Roberto Voerzio Nebbiolo Langhe**, Piedmont, Italy | 90
- Inkarri "Organic" Malbec**, Mendoza, Argentina | 60
- Viticcio Chianti Classico**, Tuscany, Italy | 65

LUXURY

- Hendrick's Orbium Vesper - \$25**
Hendrick's Orbium Gin, Haku Vodka, Bordiga Bianco
- Appleton 21 Mai Tai - \$35**
Appleton 21 Jamaican Rum, Grand Marnier, Fresh Lime, House Orgeat, Mint
- Mayenda Cadillac Margarita - \$25**
Mayenda Blanco Tequila, Grand Marnier, Fresh Lime, Cane Syrup, Saline, Ice Diamond
- Pinhook Bourbon War Old Fashioned - \$25**
Pinhook Vertical Series Bourbon War 8 Year, Cane Syrup, Aromatic Bitters, Ice Diamond
- Appleton 12 Kingston Negroni - \$25**
Appleton 12 Jamaican Rum, Del Professore Rosso Vermouth, Campari Cask Tales Rum Finish, Ice Diamond

DESSERT COCKTAILS - 16

- Pink Squirrel** | Creme De Noyaux, Creme De Cacao, Cream, Nutmeg
- Grasshopper** | Creme De Menthe, Creme De Cacao, Cream, Nutmeg
- Brandy Alexander** | Brandy, Creme De Cacao, Cream, Nutmeg
- Espresso Martini** | Coffee Liqueur, Demerara, Vodka, Cold Brew

BEER

DRAUGHT

- North Coast "Scrimshaw" Pilsner** | 8
4.4% North Coast Brewing, Fort Bragg CA
- Duvel Belgian Blonde** | 10
6.66% Duvel Brewing, Belgium
- Maui "Coconut Hiwa" Porter** | 8
6.0% Maui Brewing Co, Hawaii
- Pizza Port "Mongo" Double IPA** | 9
8.0% Port Brewing, San Marcos CA
- Hopsaint IPA Rotating** | 9
Hopsaint Brewing, Torrance CA
- Almanac "Flow" West Coast Pale Ale** | 9
5.5% Almanac Brewing, Alameda CA
- Trademark Seasonal Rotating** | 9
Trademark Brewing, Long Beach CA

BOTTLES & CANS

- "Buenaveza" Salt & Lime Lager** | 7
4.7% Stone Brewing, San Diego CA
- Abita Light** | 7
4.7% Abita Brewing, Covington, LA
- "Escape" West Coast IPA** | 9
7.1% Offshoot Beer Co, Placentia CA
- Hofbrau Hefe Weizen** | 10
5.1% Hofbrauhaus Munchen, Munich Germany
- Chimay Premiere Red** | 13
7.0% Bieres de Chimay, Baileux Belgium
- JuneShine "Grapefruit Paloma"** | 8
6.0% Hard Kombucha, San Diego, CA
- Pacific Pineapple Cider** | 8
5.0% Two Towns Cider, San Diego, CA
- Athletic Non Alcoholic Rotating** | 10
<0.5% Athletic Brewing Co, Milford CT

ASK FOR OUR CURRENT ROTATING TAP SELECTIONS

HOT COCKTAILS | 16

- Irish Coffee** | Bushmill's Irish Whiskey, Demerara, Coffee, Whipped Cream, Nutmeg
- Irish Cream and Coffee** | Five Farms Irish Cream, Coffee, Whipped Cream
- Hot Toddy** | Old Forester Bourbon, Allspice, Lemon, Honey, Hot Water, Cinnamon
- Keoke Coffee** | Coffee Liqueur, Cognac VSOP, Creme De Cacao, Coffee, Cream