



STARTERS

Truffle Fries | 14

Truffle oil, parmesan cheese

Chowder Tots | 15

New England style seafood chowder, crispy bacon, scallions

Curry Mussels | 18

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

Clam Chowder | 11

New England style seafood chowder, garlic toast

Crispy Brussel Sprouts | 16

Honey-balsamic glaze, panko crust

Coconut Shrimp | 18

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

Ahi Poke "Nachos" | 20

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

Beet Salad | 18

Red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon-thyme vinaigrette

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 |

available blackened or grilled

SWEETS

Riviera House Bread Pudding | 12

Crème Brûlée Cheesecake | 12

Rich cheesecake, caramelized sugar, graham cracker crust

Ricotta Pistachio Cake | 10

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

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, Ahus Aquavit, Italicus, Noyeax, Orgeat, Nutmeg

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

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

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

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

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

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

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

Danger Zone | Domingo Oaxaca 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

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

Kiljoy | 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 | 55

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

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

Double Smash Cheeseburger | 19

2 smashed patties, grilled onion, American cheese, house aioli, & "fixings" upon request

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

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 | 18

Marinated skirt steak, pico de gallo, avocado salsa

Fried Fish OR Crispy Shrimp Tacos | 19

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

Shrimp Scampi | 30

Sauteed shrimp, basil, capers, tomato, shallots, white wine cream sauce, pappardelle pasta

Lemon Butter Scallops | 28

3 scallops in lemon butter sauce, mushroom truffle couscous, roasted rainbow carrots

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

📷 follow us @Riviera.House

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

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



C
L
A
S
S
I
C

C
O
C
K
T
A
I
L
S

SPIRIT FORWARD - 15

- Monte Carlo** | Rittenhouse Rye, Benedictine, Bitters
- Bijou** | Ford's Gin, Sweet Vermouth, Green Chartreuse
- Classic Martini** | Ford's Gin, Dry Vermouth, Orange Bitters
- Vieux Carre** | Rittenhouse Rye, Cognac, Vermouth, Benedictine, Peychauds
- El Presidente** | Appleton 8 Jamaican Rum, Blanc Vermouth, Grand Marnier, Grenadine

TART - 15

- Army Navy** | Ford's Gin, Fresh Citrus, Orgeat, Bitters, Nutmeg
- Caipirinha** | Cachaça, Fresh Lime, Cane Sugar
- Penicillin** | Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey
- Daiquiri** | Superior Light Rum, Fresh Lime, Cane Syrup
- Pisco Sour** | Capurro Pisco Acholado, Fresh Citrus, Cane Syrup, Bitters

EFFERVESCENT - 15

- French 75** | Ford's Gin, Cognac VSOP, Lemon, Cane Syrup, Champagne
- American** | Campari, Del Professore Rosso Vermouth, Seltzer
- Dark & Stormy** | Dark Rum, Fresh Lime, House Ginger Beer
- Paloma** | Maestro Dobel Blanco Tequila, Grapefruit, Citrus, Seltzer
- Pimm's Cup** | Pimm's No.1, Grand Marnier, Lemon, House Ginger Beer

LUSH - 15

- Clover Club** | Ford's Gin, Dry Vermouth, Lemon, Raspberry, Egg White
- Baybreeze** | Vodka, Pineapple, Cranberry, Fresh Citrus
- Pina Colada** | Superior Light Rum, Coconut, Pineapple, Fresh Citrus
- Chief Lapu Lapu** | Superior Light Rum, Orange, Lemon, Passion Fruit, Dark Rum
- Tequila Sunrise** | Maestro Dobel Blanco Tequila, Fresh Orange Juice, Lime, Grenadine

SPARKLING

- Canella Prosecco**, Veneto, IT | Split 14
- Pol Clement Brut**, France | Split 15
- Une Femme Extra Brut Rose**, CA | Split 15
- Collet Brut Champagne**, Ay, France | 65

WHITE WINE

- Lagaria Pinot Grigio**, Venezio, Italy | 13/45
- Lagar da Condessa Albarino**, Rias Baixas, Spain | 14/50
- Te Pa Sauvignon Blanc**, Marlborough, NZ | 15/55
- Les Legende de Saint-Martin Cuvee Prestige Sancerre**, Loire Valley, France | 18/70
- DeLoach Chardonnay**, Russian River Valley, CA | 15/55
- Far Niente Chardonnay**, Napa Valley, CA | 25/95
- Chateau de Campuget Rose**, Rhone Valley, France | 14/50

RED WINE

- Raeburn Pinot Noir**, Russian River Valley, CA | 17/65
- Cune "Organic" Tempranillo**, Rioja, Spain | 14/50
- Fabiana Kalema Primitivo "Zinfandel"**, Puglia, Italy | 15/55
- Scarpetta Cabernet Franc**, Friuli Venezia Giulia, Italy | 14/50
- Eberle "select" Cabernet Sauvignon**, Santa Barbara, CA | 16/55
- Girard Cabernet Sauvignon**, Napa Valley, CA | 18/70
- Edge Cabernet Sauvignon**, Alexander Valley, Sonoma CA | 60
- Calvet Chateauneuf-du-Pape**, Rhone Valley, France | 70
- Monticello Estate Merlot**, Napa Valley, CA 2018 | 70
- Roberto Voerzio Nebbiolo**, Langhe, Piedmont, Italy | 85
- Jayson by Pahlmeyer**, Bordeaux Blend, Napa, CA | 95

LUXURY

- Hendrick's Vesper** - \$22
Hendrick's Gin, Tito's, Blanc Vermouth
- Appleton 21 Mai Tai** - \$33
Appleton 21 Jamaican Rum, Grand Marnier, Fresh Lime, House Orgeat, Saline, Mint
- Mayenda Cadillac Margarita** - \$25
Mayenda Blanco Tequila, Grand Marnier, Fresh Lime, Cane Syrup, Saline, Diamond
- Appleton 12 Kingston Negroni** - \$25
Appleton 12, Del Professore Rosso Vermouth, Campari Cask Tales
- Pinhook Bourbon War Old Fashioned** - \$25
Pinhook Vertical Series Bourbon War 8 Year, Cane Syrup, Aromatic Bitters

DESSERT COCKTAILS - 14

- 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 Liquer, Demerara, Vodka, Cold Brew Concentrate

BEER

ASK ABOUT OUR ROTATING TAP SELECTION

DRAUGHT

- Ice German Pilsner** | 8
Modern Times, San Diego, CA 4.8%
- Duvel Belgian Blonde** | 9
Duvel Brewing, Belgium 6.66%
- Hopsaint Pure Intention Pale Ale** | 8
Hopsaint Brewing, CA 5.5%
- Beachwood CitraHolic IPA** | 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%
- Hofbrau Hefe Weizen** | 8
Pittsburgh, PA 5.4%

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%
- Almanac Flow Pale Ale** | 8.50
Almanac Brewing, Alameda, CA 5.5%
- Abita Light** | 7
Abita Brewing, Covington, LA 4.7%
- JuneShine Grapefruit Paloma** | 8
Hard Kombucha, San Diego, CA 6.0%
- Pacific Pineapple Cider** | 8
Two Towns Cider, San Diego, CA 5.0%

HOT COCKTAILS | 14

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