



STARTERS

Clam Chowder | 11

New England style seafood chowder, garlic toast

Truffle Fries | 16

Truffle oil, parsley, parmesan cheese

Whipped Eggplant Dip | 16

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 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

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

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

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

SPECIALTY COCKTAILS | 16⁵⁰

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

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

Power Play | Aperol, Nostros Mezcal Mexicana, 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 11
available blackened or grilled

BUNS

served with choice of fries or side salad, *lettuce wrap available*
sub | veggie patty +4 | tater tots +2 | brussel sprouts +4 | truffle fries +6
add | avocado +3 | fried egg +3

Breakfast Sandwich | 16 | add bacon +3

House sausage patty, scrambled eggs, cheddar cheese, house aioli, english muffin

Cali Sandwich | 19

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

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

Double Smash Breakfast Burger | 20

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

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, queso fresco, 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

Steak & Eggs | 28

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

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, fries, 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

Beer Battered Fish & Chips | 23 | *King Size* - one extra cod +6

Wild black Alaskan cod, house tartar sauce, crispy fries

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, 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 | 80

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

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



SPARKLING

Anna de Codorniu Brut Cava Blanc de Blancs Spain | Split 14
 Canella Prosecco, Veneto, IT | Split 15 Pizzolato Spumante Brut Rose, Veneto IT | Split 16
 Lallier Brut Blanc de Blancs Ay, France | 135 Collet Brut Blanc de Blancs Ay, France | 75

WHITE WINE

Domaine Schumberger Pinot Gris "Les Princes Abbes" | 17/60
 Aveleda Alvarinho Vinho Verde, Minho, Portugal | 16/55
 Brassfield Estate Sauvignon Blanc, Lake County, CA | 16/55
 Domaine Auchere Sancerre, Loire Valley, France | 19/70
 Bernardus Chardonnay, Monterey County, CA | 16/60
 Tinto Amorio Orange "Bheyo", Paso Robles, CA | 16/55
 Far Niente Chardonnay, Napa Valley, CA | 29/105
 Roccafiore Umbria Sangiovese Rosato, Umbria, Italy | 17/65

RED WINE

Raeburn Pinot Noir, Russian River Valley, CA | 18/65
Cune "Organic" Tempranillo, Rioja, Spain | 15/50
Lunaria Ruminat Primitivo, Abruzzo, Italy | 16/55
Domaine Olivier Hillaire Vieilles Vignes, Cotes du Rhone, France | 16/55
Yount Mill Cabernet Sauvignon, Napa Valley, CA | 17/55
TB Cellars Otage Cabernet Sauvignon, Napa Valley, CA | 22/75
BeckersChild "Strand's End" Red Blend, Paso Robles, CA | 18/70
Edge Cabernet Sauvignon, Alexander Valley, Sonoma CA | 70
Monticello Estate Merlot 2018, Napa Valley, CA | 80
Calvet Chateaufeuf-du-Pape, Rhone Valley, France | 80
Moscone 1877 Barolo, Piedmont, Italy | 80
Roberto Voerzio Nebbiolo Langhe, Piedmont, Italy | 90
Inkarri "Organic" Malbec, Mendoza, Argentina | 60
Sasha Vujacic's Aleksander Wine 2019 Red Blend, Paso Robles, CA | 155

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

Noah's Mill Old Fashioned - \$25
Noah's Mill Bourbon, 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

Cargillo | Licor 43, House Cold Brew Concentrate
Grasshopper | Creme De Menthe, Creme De Cacao, Cream, Nutmeg
Brandy Alexander | Brandy, Creme De Cacao, Cream, Nutmeg
Clarified Apple Martini | Citrus Vodka, Calvados, Lemon,
Granny Smith Apple

BEER

DRAUGHT

North Coast "Scrimshaw" Pilsner | 9
4.4% North Coast Brewing, Fort Bragg CA

Duvel Belgian Blonde | 10
6.66% Duvel Brewing, Belgium

Maui "Coconut Hiwa" Porter | 9
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 A | 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 | Bourbon, Allspice, Lemon, Honey, Hot Water, Cinnamon
Keoke Coffee | Coffee Liqueur, Cognac VSOP, Creme De Cacao, Coffee, Cream

SPIRIT FORWARD - 16

Little Italy | Rittenhouse Rye, Cynar, Sweet Vermouth
El Presidente | Appleton 8, Grenadine, Blanc Vermouth, Grand Marnier
Black Manhattan | Bourbon, Amaro Averna, Aromatic Bitters
Bijou | Cutwater Gin, Sweet Vermouth, Green Chartreuse, Orange Bitters

TART - 16

Strawberry Daiquiri | RH Superior Light Rum, Fresh Lime, Strawberry Shrub
Sidecar | Armagnac, Fresh Lemon, Grand Marnier, Cane Sugar
Penicillin | Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey, Islay Float
Caipirinha de Maracujá | 7 Waves Cachaça, Passionfruit,
Fresh Lime, Cane Sugar

EFFERVESCENT - 16

Vertigo | Averna, Fresh Lemon, House Ginger Beer
Mojito | RH Superior Light Rum, Mint, Fresh Lime, Cane Sugar, Seltzer
Pimm's Cup | Pimm's No.1, Grand Marnier, Lemon, House Ginger Beer
Adios "AMF" | Cutwater Gin, RH Superior Light Rum,
Fresh Lemon, Grand Marnier, House Citrus Soda

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

BOTTOMLESS MIMOSAS - 26

Limited to 1 hour and 30 minutes. Must be purchased with an entree.
Pours end at 2:00pm

Please Enjoy Responsibly. We Have The Right To Refuse Service To Anyone.
Modifications And Substitutions May Be Politely Declined