



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

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

BUNS

served with choice of fries or side salad, *lettuce wrap available*
sub | tater tots +2 | brussel sprouts +4 | truffle fries +6
add | avocado +5 | fried egg +3

Breakfast Sandwich | 16 | add bacon +3

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

Double Smash Breakfast Burger | 20

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

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

BRUNCH COCKTAILS | 16

Ramos Gin Fizz | Ford's Gin, Citrus, Cane Syrup, Egg White, Cream, Seltzer

Giribaldi | Campari, Freshly-Squeezed Fluffy Orange Juice

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 | Superior Light Rum, Pinot Grigio, Lemon, Orange, Raspberry, Peach

SPECIALTY COCKTAILS - 16

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

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

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

Papagayo | Lime, Pineapple, Jalapeno Infused Espolon Reposado, Pamplemousse, Select

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

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

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

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

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

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

Pusherman | Coconut Washed Ford's 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 7 | salmon 10 | tiger prawns 11 | steak 9

available blackened or grilled

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

BOTTOMLESS MIMOSAS

26

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

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

Lobster Benedict | 30

Fresh lobster, 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 +8 | Bacon +3 | Lobster +10

Sliced Avocado +3 | Onions +1 | Jalapenos +2 | Cheese Sauce +2

SPECIALTIES

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, cheese sauce, 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

Steak & Eggs | 28

picanha steak, ciabatta bread, roasted pico de gallo, fried eggs, fried spinach

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

Wild black Alaskan cod, house tartar sauce, crispy fries

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



C
L
A
S
S
I
C

C
O
C
K
T
A
I
L
S

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 Dobl 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