

STARTERS

- THAI CALAMARI** | lightly fried calamari, honey sriracha | 15
CHOWDER TOTS | New England style clam chowder, crispy bacon, tater tots | 13
CRISPY BRUSSEL SPROUTS | homemade honey balsamic glaze, panko parm crust | 13
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 18
CRAB CAKE BITES | seared crab cake, panko crust, roasted pepper aioli, succotash | 18
COCONUT CURRY MUSSELS & CLAMS | NZ green lip mussels, manila clams, green curry, crostini | 18
AHI POKE "NACHOS" | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 16
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, onions, pita bread | 15
TRUFFLE FRIES | truffle oil, parmesan cheese, french fries | 9

SOUP

**NEW ENGLAND
CLAM CHOWDER** | 9

RAW & CHILLED

OYSTERS | 3 for 9 | half dozen 16 | full dozen 30
chef's seasonal selection

COCKTAIL TIGER PRAWNS | half dozen 15 | full dozen 28
black tiger prawns, horseradish cocktail sauce

CITRUS CRUDO | 17
octopus, ahi tuna, watermelon radish, cherry tomatoes, cucumber, daikon sprouts,
avocado, pickled red onions, citrus vinaigrette

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and citrus crudo
cocktail sauce, red wine mignonette, horseradish

SALADS

ADD | chicken 6 | salmon 9 | shrimp 9 | ahi 9 | available grilled or blackened

- CAESAR SALAD** | romaine, tomatoes, fennel, parmesan cheese, herb butter croutons, caesar dressing | 15
HEIRLOOM BURRATA SALAD | mixed greens, heirloom tomatoes, burrata, olive tapenade, crostini, balsamic reduction | 19
COBB SALAD | romaine + iceberg lettuce, chicken, bacon, blue cheese crumbles, egg, avocado,
tomato, red onion, blue cheese dressing | 19

BUNS

served with tater tots, french fries, or side salad, truffle fries 6

ADD | bacon 2 | avocado 3 | brussel sprouts 4 (on side)

lettuce wrap available

- CALI SANDWICH** | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, aioli | 17
DOUBLE SMASH CHEESEBURGER | two smashed beef patties, grilled onions, American cheese, house aioli, with fixings | 17
SEARED AHI SANDWICH | crusted ahi, asian slaw, crispy wontons, daikon, wasabi aioli, miso glaze | 18
SALMON BLT | grilled Atlantic salmon, applewood bacon, tomato, pickles, mixed greens, house aioli, sourdough bread | 18

ENTREES

- BEER BATTERED FISH & CHIPS** | wild Alaskan cod, house tartar, crispy fries | 20
VEGETARIAN CANNELLONI | eggplant, spinach, ricotta, creamy pesto sauce | 20
FAJITAS | pepper medley, onions, ciltantro, garlic, frijoles cerdos, spanish rice | chicken 20 | shrimp 22 | vegetarian 19
HERBED SALMON | grilled Atlantic salmon, seasonal vegetables, pesto sauce | 27
SHRIMP SCAMPI | capers, tomato, shallots, white wine cream sauce, pappardelle pasta | 25
LINGUINI DEL MARE | mussels, clams, shrimp, garlic, Italian parsley, lemon, tomato, linguini pasta | 29
FRESH SEABASS | seared seabass, pomodori chique sauce, wild mushroom and asparagus risotto | 32
BRICK CHICKEN | one-pound seared herb citrus chicken, roasted fingerling potatoes, grilled asparagus | 27
RIBEYE STEAK | 14oz bone in Ribeye, bacon herb butter basted, truffle fries and grilled asparagus | 42
ADD | "surf style" - grilled shrimp (3) | 6

DESSERT

GINGER LEMONGRASS PANNA COTTA | 10
CHEF'S GELATO OR SORBET | 7

THE PINCHES TACOS | 12
SEASONAL BREAD PUDDING | 11

Modifications and Substitutions may be politely declined



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness
Please inform staff/management of any known allergies before ordering

 @Riviera.House

CLASSIC COCKTAILS - 13

- OAXACAN OLD FASHIONED** | Mezcal, Reposado Tequila, Sugar, Orange Bitters
- VESPER** | Vodka, American Dry Gin, Blanc Vermouth
- TWENTIETH CENTURY** | Lemon, Creme De Cacao, American Dry Gin, Blanc Vermouth
- PISCO PUNCH** | Pisco, Lime, Pineapple, Punt E Mes
- OLD CUBAN** | Lime, Mint, White Rum Blend, Aromatic Bitters, Champagne
- QUEENS ROAD** | Lime, Orange, Aged Rum Blend, Ginger, Honey, Aromatic Bitters

R-HOUSE COCKTAILS - 15

- PAPAGAYO** | Lime, Pineapple, Jalapeno Tequila, Pamplemousse, Select
- KILLJOY** | Blended Rum, Avena, Cacao, Cynar, Allspice
- DANGER ZONE** | Lime, Pineapple Shrub, Mezcal, Allspice Dram
- JACK TORRANCE** | Apricot, Lime, Pineapple Juice, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg
- SCARLET LETTER** | Spiced Pear, Lemon, Lime, Aquavit, Italicus, Creme De Noyeaux, Orgeat
- PENDULUM** | Bourbon, Amaro di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale
- CRUISE CONTROL** | Lemon, Mint, Gin, Grenadine, Soda
- PISTOL PETE** | Blended Scotch, Lemon, Lime, Mace, Fennel, Strega, Cinnamon, Coffee Bitters
- PIERSIDE** | Jalapeno Tequila, Lime, Mint
- BUCK MASTERS** | Citrus Vodka, Green Chartreuse, Saline, Lemon, Grapefruit, Fennel, Ginger Beer
- WEDDING CRASHER** | Vodka, Cacao, Lemon, Coconut, Passion Fruit
- KING OF KINGS** | Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry
- PERFECT STRANGER** | Lime, Cucumber, Fennel, Pisco, Cachaca, Falernum, Egg White, Tiki Bitters
- WHITE ROSE** | Shochu, Blanc Vermouth, Elderflower, Manzanilla

DRAUGHT BEER

- ICE GERMAN PILSNER** | 7
Modern Times, San Diego, CA 4.8%
 - MAGICAL AND DELICIOUS PALE ALE** | 7
Falls Brewing Co, San Diego, CA 5.5%
 - BELGIAN TRIPEL** | 8
Allagash Brewing Co, Portland, ME 9.0%
 - MAYBERRY IPA** | 8
El Segundo Brewing Co., El Segundo, CA 7.2%
 - PORT MONGO AMERICAN IMPERIAL IPA** | 8
Port Brewing, San Marcos, CA 8.5%
 - GROUNDWORK COFFEE PORTER** | 8
Smog City Brewing, Torrance, CA 6.0%
 - PACIFIC PINEAPPLE CIDER** | 7
Two Towns Cider, San Diego, CA 5.0%
- *ASK ABOUT ROTATING TAP***

BOTTLED BEER

- SIERRA NEVADA PALE ALE** | 7
Sierra Nevada Brewing Co., Chico, CA 5.6%
- TRAPPISTE BELGIAN QUADRUPEL** | 12
Brasserie Rochefort 10, Belgium 11.3%
- BUENAVEZA MEXICAN LAGER** | 6
Stone Brewing, San Diego, CA 4.7%
- RACER 5 IPA** | 7
Bear Republic Brewing, Rohnert Park, CA 7.5%
- ABITA LIGHT** | 7
Abida Brewing, Covington, LA 4.1%
- YETI IMPERIAL STOUT** | 7
Great Divide Brewing, Denver, CO 9.5%
- PURPLE HAZE HARD KOMBUCHA** | 7
Local Roots Brewing, Vista, CA 6.0%
- BITBURGER DRIVE NA** | 7
Bitburg Brewing, Germany 0.0%

BUBBLES & ROSE

- FORNARINO PROSECCO**, Veneto, IT | 10/45
- POL CLEMENT BRUT**, France | split 9
- RONDA ROSE**, Sonoma, CA | 12/44
- LE GRAND ROSE**, France | split 11
- LGH MUMM GRAND CORDON**, Champagne, FR | 90

WHITE WINE

- TOHU SAUVIGNON BLANC**, Marlborough, NZ | 11/40
- LAGARIA PINOT GRIGIO**, Venezia, IT | 10/36
- RAEBURN CHARDONNAY**, Russian River, CA | 12/44
- NIELSON CHARDONNAY**, Santa Barbara, CA | 11/40
- EPIPHANY GRENACHE**, Santa Barbara, CA | 15/56
- FAR NIENTE CHARDONNAY**, Napa Valley, CA | 120

RED WINE

- CARMEL ROAD PINOT NOIR**, Monterrey, CA | 12/44
- C.WOODSON "INTERCEPT" PINOT NOIR**, Paso Robles, CA | 15/56
- ROBERT HALL CABERNET SAUVIGNON**, Paso Robles, CA | 13/48
- EBERLE "SELECT" CABERNET SAUV.**, Santa Barbara, CA | 15/56
- WHITE HALL TRELIONE CAB BLEND**, Napa Valley, CA | 15/60
- TINTO DE TERMES TEMPRANILLO**, Tinto, SP | 13/48
- POGGIO BOSCO CHIANTI**, Chianti, IT | 10/36

BOTTLES

- GUTSEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016**, IT | 80
- ORIN SWIFT BORDEAUX BLEND**, Napa Valley, CA | 120

Modifications and Substitutions may be politely declined

