

SOUP

NEW ENGLAND
CLAM CHOWDER | 9

STARTERS

- THAI CALAMARI** | lightly fried calamari, honey sriacha dressing | 15
CHOWDER TOTS | New England style clam chowder, crispy bacon, tater tots | 13
CRISPY BRUSSEL SPROUTS | honey balsamic glaze, panko parmesan crust | 13
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 18
AHI POKE "NACHOS" | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 16
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
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, onions, served with pita bread | 15
TRUFFLE FRIES | truffle oil, parmesan cheese, french fries | 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

SUNRISE CEVICHE | 19
shrimp, mango, avocado, tangerine, red onion, lime, tajin

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and sunrise ceviche
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, 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

TACOS

served with tater tots, french fries, side salad,

ADD | brussel sprouts 4

SHRIMP | 3 tempura shrimp tacos, mango slaw, red cabbage, avocrema, jicama tortilla | 13
FISH | 2 beer battered mahi mahi tacos, cabbage mix, pico de gallo, avocrema, corn tortilla | 14

BUNS

served with tater tots, french fries, or side salad

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

lettuce wrap available

CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, house 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

FAJITAS | pepper medley, onions, ciltantro, frijoles cerdos, spanish rice | chicken 20 | shrimp 22 | vegetarian 19

HERBED SALMON | grilled herb Atlantic salmon, seasonal vegetables, pesto sauce | 27

BRICK CHICKEN | one-pound seared herb citrus chicken, roasted fingerling potatoes, grilled asparagus | 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

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



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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, Averna, 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, Monterey, 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 BOSSO CHIANTI, Chianti, IT | 10/36

BOTTLES

GUTSEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016, IT | 80

ORIN SWIFT BORDEAUX BLEND, Napa Valley, CA | 120



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