



RIVIERA

We prepare everything we can from scratch. All products are ecologically responsibly sourced.
Thanks to our local southern California farmers.

BRUNCH

Cinnamon Rolls Baked fresh daily with Chef Danielle's signature Spice Blend, and Cream Cheese Icing

Mochi Beignets (GF) Rice Flour Donut Holes, fried to order rolled in Cinnamon and Sugar served with Chocolate Fondue and House Strawberry Jam

Vanilla French Toast Bourbon Vanilla Brioche French Toast, Maple Syrup, House Strawberry Jam and Chantilly Cream

Buttermilk Pancakes Short Stack of scratch Pancakes (3) topped with Powdered Sugar, House Strawberry Jam and served with Maple Syrup

Jack Johnson Flapjacks Gluten Free & Vegan Chocolate Banana Pancakes, topped with Powdered Sugar and served with Maple Syrup

Belgium Waffle Classic Scratch Waffle, House Strawberry Jam, and Maple Syrup, add Blueberries, add chopped Varhona Chocolate, add crispy Buttermilk Fried Chicken bites

Breakfast parfait Layers Greek Yogurt, House Strawberry Jam, and Homemade Granola

Avocado Toast 6100's Toasted Sourdough, Mashed Avocado, Nutritional Yeast, Hemp Hearts, Baby Tomato

Biscuits & Gravy Two Eggs any style over Homemade Sausage Gravy and fresh baked Buttermilk Biscuits

Breakfast Sourdough Sandwich Local 6100 Toasted Sourdough, Rosemary Ham, Two Eggs, Wild Rocket, Four Cheese Mornay

Steak & Eggs (GF) 6oz Dry Aged NY, Two Eggs any style, Homemade Hash Browns

Rivi Benedict Crispy Thick Cut House Bacon, Homemade English Muffin, Avocado, Poached Eggs, and Hollandaise

Crab Benedict Cornbread Crab Cake, Poached Eggs, Soft Shell Crab Tempura, Tomato Hollandaise Sauce, Asparagus

OMELETTES

Sinaloa Shrimp (GF) Shrimp, Queso, Onion & Peppers, topped with Salsa Culichi; a warm Avocado Cream Sauce, and Cotija Cheese. Served with our Homemade Hashbrowns

Chile Verde (GF) Homemade Carnitas, Tomatilla Salsa, Crema, Cotija Cheese, Avocado. Served with Homemade Hash Browns

Garden (GF) Peppers, Onions, Mushroom, Tomato, House Cheese Blend, topped with Avocado. Served with Homemade Hash Browns

RIVI SPECIALTIES

Brunch Burger ½lb Dry Age House Blend Beef, Homemade English Muffin, Whipped Herb Cream Cheese, Arugula, Tomato

Short Rib Hash (GF) Slow Braised Shortrib, Yukon Gold Potatoes, Peppers & Onions, served with Two Eggs any style

Huevos Rancheros (GF) Two Eggs any style, Chunky Refried Black Beans, Salsa Ranchera, warm Tortilla, Cotija

Classic Chilaquiles (GF) Two Eggs over House Tortilla Chips cooked in Salsa Roja with Slow Braised Chicken. Garnished with Crema, and Cotija

SALADS Add Dry Aged NY, Salmon, Chicken

Beet & Berries (GF) Textures of Beets, House Whipped Goat Chevre, Berries, Seasonal Greens, Citrus Vinaigrette

Local Salad (GF, V) Farmer's Market Greens and Vegetables, Raw & Pickled, Banyul's Vinaigrette, Mushroom Almond Soil

Farmer's Market Cobb Picked Market Leaves, layers of Tomato, Avocado, Scratch Buttermilk Ranch, Hard Boiled Egg, House Bacon Lardons, Crispy Onions

Kale Salad (GF, V) Baby Kale and Wild Rocket, Cherry Tomato, English Cucumber, Avocado, Tangy Garlic Dressing, Hemp Hearts

LATER IN THE DAY

Chicken Katsu Cordon Bleu Local 6100's Hokkaido Milk Bread with Rosemary Ham, Gruyere, Four Cheese Mornay, Crispy Fried Dark Meat Chicken. Served with House Steak Fries.

Short Rib Grilled Cheese Local 6100's Sourdough, shredded Braised Short Rib, Cheddar, Gruyere, Lemon Garlic Aioli, and Pickled Onion. Served with House Steak Fries

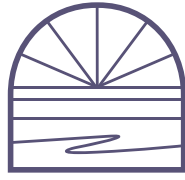
BLTA Sandwich 6100's Toasted Sourdough, Crispy House Bacon, Tomato, Farmers Market Greens, Avocado, Aioli, Served with House Steak Fries

Brody Burger Locally Dry Aged Black Angus Patty, Tomato, Rocket, Cheddar, Animal Sauce, Crispy Onions, House Steak Fries

Chicken Tinga Nachos (GF) Slow Braised Shredded Chicken, Black Beans, House Cheese Blend, Avocado, Pico de Gallo

Tacos (3) (GF) Choice of: Blackened Salmon or Traditional Carnitas. Avocado Salsa, Queso, Pico de Gallo. Small side of Chips n' Salsa

*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity will be added for parties of 10 or more.



RIVIERA

COCKTAILS

Riviera Bloody Mary

Tahoe Blue Vodka, Roasted Heirloom Tomato, House Mix, Aji Coulis, Salt, Tajin

Red Sangria

House Red Blend, Tuaca, Cointreau, Pomegranate, Citrus, Seasonal Fruit

White Sangria

House White Blend, Peche De Vigne, Elderflower, Citrus

Indian Summer

Amari, Mezcal, Lemon, Ginger Beer

Riviera Spritz

Apertivo, Amaro, Honey, Orange, Bubbles

Mimosa

Cava with Choice of Juice, or flavors of Peach, Elderflower, Passionfruit, Blueberry-Thyme

Bearish Coffee

Roe & Co. Irish Whiskey, Bear Coast Coffee, Demerara, Licor 43 Whipped Cream

DRAFT

Salvatore Italian Style Pilsner | 4.7% | Delahunt | San Clemente

Double Nickels Pale Ale | 5.5% | Docent | San Juan Capistrano

Tropiclemente IPA | 6.7% | Lost Winds | San Clemente

“No Name” IPA | 7.5% | Artifex | San Clemente

Trestles IPA | 6.8% | Left Coast | San Clemente

Buenaaveza Lager | 4.7% | Stone | San Diego

CANNED GOODS

Unicorn Juice Passionfruit Wheat Ale | 5.5% | 16 oz | Artifex

“Relax” Hazy IPA | 6.8% | 16 oz | Offshoot Beer Co.

Trail 6 Belgian Blonde Ale | 5.2% | 16 oz | Lost Winds

Voo Doo American Stout | 8.0% | 12 oz | Left Coast

Grapefruit Hibiscus Sparkling Wine | 8% | Lo-Fi

NON-ALCOHOLIC

O’ Doul’s Non-Alcoholic Beer

Maguire’s Mix Pineapple, Pomegranate, Lime, Tajin, Ginger Beer

#15 Peach, Grapefruit, Housemade Grenadine, Mint, Soda

Lasuén Strawberry Kiwi Puree, Lime, Grapefruit, Lemongrass, Coco López, Soda