



# RIVIERA

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

## SHAREABLES

**House Mixed Nuts & Olives** Candied Marcona Almonds, Paprika Spiced Cashews, Marinated Castelvetrano & Kalamata Olives

**Bread n' Butter** Baked Daily Homemade Bread, Local 6100's Sourdough, Whimsical Whipped Compound Butter

**Truffle Fries (GF)** House Wedge Cut Fries, Truffle Salt & Black Pepper, Side of Truffle Aioli

**Portobello Mushroom Fries (GF)** Crispy Portobello, House Buttermilk Ranch

**Burrata (GF)** Whipped Burrata, Grape Textures, Bitter Leaf, Kabucha Squash Textures, Crushed Marcona

**K-Pop Chicken** Popcorn Chicken, Sticky Gochujang Glaze, Crunch-Spice

**Chicken Taquitos (GF)** Hand Rolled Salsa Braised Chicken in Corn Tortillas, Avocado Salsa, Pico De Gallo, Crema, Cotija Cheese

**Cheese & Charcuterie Board** Chef's Choice Cured Meats & Cheese, Piccalilli, House Mustard Sauce, House Crostinis

**Oysters** Half Dozen Oysters, Sweet Onion Mignonette Pearls, Lemon

**Calamari** Blue Masa Calamari, Cabbage & Chicory, Lemon-Calabrian Chile Vinaigrette

**Albacore** Lemon-Pepper Crusted, Sustainable Albacore, Shishito Chutney Kimchi, Black Emulsion

**Avocado & Ivory Ono Tartare** Sustainably Caught Escolar, Hijiki, Baby Tomato, Marinated Shitake, Avocado Dome, House Ponzu, Side of Wonton Chips

**Scallop Ceviche** Sustainable Baja Bay Scallops in an Aguachile Emulsion, Pico De Gallo, Avocado, Corn Tortilla Chips

**Golden Royal Osetra Caviar** Served with Chopped Egg, Shallots, Chive & Little Baby Pancakes

**SALADS** Add Dry Aged NY, Salmon, Chicken

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

**Local Salad (GF, V)** Farmer's Market Greens and Vegetables Both Raw & Pickled, Banyuls 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

## MAIN COURSE

**Gnudi** Hand Rolled House Ricotta Herb 'Gnocchi,' Garlic Parmesan Soubise, Pesto, Blistered Tomato, Arugula

**Cauliflower & Curry (GF, V)** Cauliflower Steak, Garlic Jasmine Rice, Fall Fricassee, Red Thai Curry

**Mary's Chicken Breast (GF)** Free Range, Hormone & Antibiotic Free, Sous Vide Airliner Chicken Breast, Trumpet Mushroom, Baby Squash, Thyme Chicken Jus

**West Coast Mussels (GF)** Eco-Friendly Sustainable Washington Mussels with Spanish Chorizo, Espelette-Saffron Pan Emulsion, Grilled 6100's Sourdough.

**Octopus** Grilled Octopus, Artichoke, Marble Potato, Romesco Sauce, Spanish Chorizo, Leek Ash

**Pan Seared Salmon (GF)** Eco-Friendly Sustainable Salmon, Autumn Vegetable Medley with House Bacon Lardons, Butternut Squash Puree, Sauce Beurre Rouge, Salmon Skin Chip

**Local Catch** Changes Weekly

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

**Pork Chop** Beelers Hormone & Antibiotic Free, Sous Vide Bone in Pork Chop. Scratch Made Herb Spaetzle, Apple Brandy Sauce, Petite Borscht Salad

**Short Rib Pappardelle** Fresh Pappardelle Pasta, Braised Short Rib Ragout with Fall Mushroom, Preserved Tomato, Cippolinis, Parmesan

**Dry Aged Steak Frites (GF)** Locally Dry Aged NY, House Steak Fries, Peppercorn Sauce

**Filet Mignon (GF)** Black Angus Petite Filet, Fondant Potato, Braised Greens, Red Wine Demi, Sauce Bearnaise

\*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.