



RIVIERA

We prepare everything we can from scratch. All products are ecologically, responsibly sourced, thanks to our local Southern California Farmers.

SMALL PLATES

House Mixed Nuts & Olives *Chef Blend of Seeds and Nuts, Blended Olive with Citrus and Herb Marinade*

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

Bread n' Butter *Baked Daily Homemade Herb Focaccia, 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 *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*

Calamari *Calamari Lightly Battered and Fried, Lemon Chipotle Aioli*

Avocado & Ono Tartare *Sustainably Caught Escolar, Hijiki, Baby Tomato, Sonomono Pickled Cucumber, Avocado, House Ponzu Sauce, Served with a Side of Wonton Chips*

Golden Osetra Caviar *Served with Chopped Egg, Chives & Little Baby Pancakes*

Local Crudo *Changes Weekly*

West Coast Mussels (GF) *Eco-friendly PNW Mussels, with Spanish Chorizo, Espellete-Saffron Pan Sauce, Grilled Sourdough*

SALADS *Add Dry Aged 8oz NY, Salmon, Free Range Chicken Breast*

Keto Kale Salad (GF, V) *Baby Kale and Arugula, Cherry Tomato, Cucumber, Avocado, Tangy Garlic Dressing, Hemp Hearts*

Local Salad (GF, V) *Farmer's Market Greens and Vegetables, Banyuls Vinaigrette, Mushroom Almond Soil*

Winter Salad (GF) *Winter Greens with Chicory and Frisee. Pear, Pickled Cranberry, Cranberry Vinaigrette, Triple Cream Blue Cheese Foam, Crushed Tree Nuts*

Picked Cobb *Picked Market Leaves, Layers of Tomato, Avocado, Scratch Buttermilk Ranch, Hard Boiled Egg, House Bacon Lardons, Crispy Onions*

MAIN COURSE

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

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

Schnitzel N' Spaetzle *Mary's Crispy Skin Chicken Breast, Seasonal Spaetzle Sauteed with Winter Greens, Creamy Chicken Jus*

Pork Chop *Ethically Raised Organic Sous Vide Chop, Crispy Smashed Marble Potatoes, Apple Brandy Peppercorn Sauce, Petite Borscht Salad*

Octopus *Grilled Octopus, Artichoke Hearts with Farmers Market Root and Green Vegetables, Romesco Sauce, Spanish Chorizo, Leek Ash Oil*

Pan Seared Salmon (GF) *Eco-Friendly Sustainable Pacific Salmon, Farmer's Market Vegetable Medley with House Bacon Lardons, Sauce Beurre Rouge, Salmon Skin Chip*

Local Catch *Changes Weekly*

Short Rib Pasta *Fresh Pasta, Braised Short Rib Ragout with Preserved Tomato Sauce and Roasted Mushrooms, Roasted Cippolini Onions, Shaved Parmesan*

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

Crab n' Cavatelli *Fromage D'ambert Cavatelli, Brown Butter Apple, Picked Crab, Crunch-Spice*

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