



RIVIERA

We prepare everything we can from scratch. All products are ecologically and responsibly sourced.

SMALL PLATES & SHAREABLES

House Mixed Nuts & Olives *Chef's Blend of Seeds and Nuts, Medley of Marinated Olives*

Bread n' Butter *Homemade Focaccia & Sourdough, Whipped Herb Sea Salt Butter*

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

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

Salinas Artichoke Hearts (GF) *Crispy Artichoke Hearts, House-made Buttermilk Ranch*

Grilled Green Bean "Fries" (GF) *Farmer's Market Char Grilled Beans with Garlic Oil, Tapenade Aioli*

Calamari *Sustainable Crispy Calamari, Tossed in Our House Fermented Chile & Lime Sauce*

Cheese & Charcuterie *Chef's Choice Cured Meats & Artisan Cheeses, Piccalilli, House Mustard Sauce and Homemade Focaccia Crostinis*

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

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

SALADS *Add Dry Aged 8 oz. NY, ASC Certified Salmon, Free Range Chicken Breast, 5 Grilled Shrimp*

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

Beet & Berry Salad (GF) *Beet Textures, Herb Whipped California Goat Cheese, Market Berries and Greens with Citrus Vinaigrette*

Picked Cobb (GF) *Picked Market Leaves, Local Tomatoes, Avocado, Scratch Buttermilk Ranch, Hard Boiled Egg, Beeler's Bacon Lardons, Crispy Onions*

South OC Caesar (GF) *Farmer's Market Greens, Cotija Cheese, Corn Nuts and Cilantro-Lime Caesar Dressing*

LARGE PLATES

Frutti di Mare alla Arrabiata *Sauteed Baja Bay Scallop, Blue Crab and Shrimp with Fresh Egg Yolk Cavatelli, Sauteed Fennel, Shaved Baby Squash, House Arrabiata Sauce*

Octopus (GF) *Sustainable Grilled Spanish Octopus, Baby Potato and Spanish Chorizo Fricassee with Local Market Vegetables, Romesco Sauce, Leek Oil*

PNW Salmon (GF) *Sustainable ASC Certified Salmon, Roasted Garlic Soubise, Farmer's Market Succotash, Salmon Skin Chip*

Local Catch *Changes Weekly*

New England Scallops *Responsibly Harvested and Chemical Free MSC Certified Scallops with Corn Puree, Farmers Market Blistered Baby Tomato and Sunburst Squash, Mushroom Chicharron*

Charred Portobello Napoleon (GF, VG) *A Duo of Marinated Portobello with Layers of Market Green Veggies, Grilled Onion, Roasted Red Pepper, Roast Tomato Coulis and Chimichurri*

Rahmschnitzel N' Spaetzle *Mary's Free Range Crispy Skin Chicken Breast, Handmade Herb Spaetzle Sauteed with Mushrooms and Market Greens, Served with Creamy Chicken Jus*

Rivi Burger *House Potato Bun, Dry Aged 8 oz. Burger Patty, Arugula, Tomato, Bacon-Onion Jam and House Animal Sauce. Served with Hand Cut Wedge Fries*

Rivi BBQ Ribs *Ethically Raised Half-Rack of Beeler's Baby Back Pork Ribs with Our Seasonal BBQ Sauce and Seasonal Slaw*

Short Rib Pasta *Fresh Ballerini Pasta, Braised Black Angus Short Rib Tomato Ragu with Mushrooms and Cipollini Onions, Shaved Parmesan*

Dry Aged Steak Frites *8 oz. Dry Aged NY, House Steak Fries, Chimichurri*

Filet Mignon (GF) *Black Angus Center Cut Filet, Fondant Potato, Sauteed Green Market Vegetables, Red Wine Demi-Glace, Sauce Bearnaise*

GF- Gluten-Free
VG- Vegan
MKT- Market Price