

COCKTAILS

FROSÉ 21

monte xanic rosè, lemon,
rhubarb giffard, nordés gin

LEMONCELLO SPRITZ 16

lemoncello, q soda, cava

MANGO SPRITZ 16

aperol, chinola mango, q soda, cava

PERA SPRITZ 16

belle de brillet, lemon, honey, sage, cava

PUNCH DI VODKA PICCANTE 16

pineapple & jalapeño-infused vodka,
chinola passion fruit, orange,
cranberry, lime, grenadine

APEROL E COCCO 18

aperol, coconut, planteray white rum,
pineapple, lime, kalani coconut

NEGRONI FRANCESE 17

citadelle rouge gin, aperol, lillet rosé

LA MARGHERITA 18

volcán blanco tequila, lemoncello, lemon

SPIRIT-FREE

WATERMELON AGUA FRESCA 12

lyre's agave spirit, charred jalapeño & cilantro
syrup, watermelon, lime, q soda water

COCKTAILS

SPARKLING

by the glass
campo viejo cava

14

treveri cellars blanc de blancs

18

perrier-jouët belle époque brut champagne

60

veuve clicquot yellow label

30

dom pérignon brut champagne

80

SPARKLING

VINO

6oz | 9oz

WHITE

dashwood sauvignon blanc, nzl

17 | 25

kendall-jackson vintner's reserve chardonnay, usa

18 | 27

zenato pinot grigio, ita

18 | 27

joseph mellot la chatellenie blanc, fra

17 | 25

ROSÈ

rose gold rosè, fra

17 | 25

RED

greenwing willamette valley pinot noir, usa

17 | 25

j. lohr pure paso proprietary red blend, usa

14 | 21

WINE

BEER

DOMESTIC 8

miller lite, coors banquet,
michelob ultra

IMPORTED 12

corona light, heineken,
modelo especial

CIDER & SELTZER 10

angry orchard cider,
high noon vodka seltzer,
sun cruiser hard tea

NON-ALCOHOLIC BEER 8

michelob ultra zero,
athletic brewing run wild ipa

BEER

APPETIZERS

GUACAMOLE *gf vg df* 14

jalapeño, charred lime,
creole spiced tortilla chips

GULF SHRIMP CEVICHE* *gf df* 18

citrus, avocado, cucumber, cilantro,
lettuce cups, creole spiced tortilla chips

HUMMUS PLATE *gf vg df* 16

lemon & garlic hummus,
grilled pita, olives, raw vegetables

CRISPY CALAMARI 16

romesco sauce

PATATAS 12

smoked sea salt, salsa brava

SALADS

add grilled chicken 9

add grilled shrimp 12

add albacore tuna salad 12

CREOLE CAESAR 16

okra crisp, manchego cheese,
croutons, lemon-garlic dressing

LA RIVIERA SALAD *gf vg df* 16

mixed greens, cucumbers,
tomato, radish, aged sherry vinaigrette

NIÇOISE SALAD* 16

tomatoes, hard-boiled egg, olives,
potato, capers, creole mustard vinaigrette

HANDHELDS

THE RIVIERA BURGER* 26

aged cheddar cheese, lto, pickle, fries

BLACKENED FISH TACOS* 22

black-eyed pea, corn, avocado,
green tabasco aioli, fries

CHICKEN SANDWICH 20

spiced chicken salad, lettuce, tomato,
crispy applewood-smoked bacon, fries

POSTRES

STUFFED DATES *gf vg n df* 12

dark chocolate, almond butter, sea salt

NEW ORLEANS

ICE CREAM SANDWICH 10

bananas foster ice cream, shortbread cookie

CHAMPAGNE FLOAT *gf* 14

ponchatoula strawberry ice cream,
perrier-jouët champagne

Gluten- friendly bread available upon request.

gf Gluten-Friendly **vg** Vegan

n Contains Nuts/Peanuts **df** Dairy-Free

*Consuming raw or undercooked meats | poultry | seafood | shellfish or
eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

20% service charge will be added for parties of 8 or more.

HANDHELDS & DESSERTS

