

SWEETER SIDE

Dulce de Leche French Toast | 15 Brioche French Toast, Maple Syrup, Dulce de Leche, Macerated Berries, Cinnamon Whipped Cream

Buttermilk Pancakes | 12 Three Short Stack Pancakes, Fresh Berries, Whipped Cream, Maple Syrup

Cinnamon Roll | 8 House-Made Cinnamon Roll, Cream Cheese Icing

Beignets | 12 Fluffy Beignets, Powdered Sugar, Dulce de Leche Dipping Sauce

Belgium Waffle | 10 Classic Belgium Waffle, Maple Syrup, Macerated Berries Add Crispy Chicken Bites (+5)

SAVORY SIDE

Avocado Toast | 12 Sourdough Bread, Mashed Avocado, Baby Heirloom Tomato, Radish, Pickled Onion, Herbs

Rivi Plate | 16 Two Eggs Any Style, Crispy Bacon, Choice of Home Fries or Hash Browns, Choice of Sourdough or Wheat Toast

Rivi Benedict | 16 Sourdough Toast, Bacon, Avocado, Poached Eggs, Hollandaise Add Salmon (+10), Add Crab Cake (+10)

Short Rib Hash (GF) | 18 Two Eggs Any Style, Braised Short Rib, Yukon Gold Potatoes, Peppers and Onions

Huevos Rancheros (GF) | 13 Two Eggs Any Style, Refried Black Beans, Salsa Ranchera, Corn Tortilla, Cotija Cheese, Cream

Chilaquiles (GF) | 14 Two Eggs Any Style, Tortilla Chips Tossed in Salsa Roja, Avocado Salsa, Cotija Cheese and Cream

Local Salad (V, GF) | 16 Farmers Market Greens, Market Vegetables, Banyuls Vin

Picked Cobb | 16 Romaine and Spring Mix, Tomato, Avocado, Buttermilk Ranch, Hardboiled Egg, Bacon, Crispy Onions

Rivi Burger | 20 8-oz Dry-Aged Angus Beef, Cheddar Cheese, Tomato, Pickle, Mixed Greens, Brioche Bun, Crispy Onions Add Bacon (+3), Add Egg (+3)

Daily Tacos (GF) | 15 Chef's Daily Creation, Served with Chips and House-Made Salsa

BLTA Sandwich | 16 Sourdough Bread, Bacon, Tomato, Mixed Greens, Avocado, Roasted Garlic Aioli

Build Your Own Omelette (GF) | 13 3-Egg Omelette with Cheese, Add Toppings \$1.50 Each, Served with Choice of Hash Browns or Home Fries

SMALL SIDES

Crispy Bacon | 5

Side Hash Browns or Home Fries | 5

Side Fruit | 6

Toast (Sourdough or Wheat) | 4

Avocado | 3

GF-Gluten-Free* V-Vegan



Chef Antonio Villarin