



RIOT HOUSE



small plates

charred octopus | \$14
chimichurri aioli

veggie tacos | \$12
soyrizo, corn salsa, potatoes (vg)

parmesan truffle fries | \$9
parsley, black truffle (v)

skirt steak tacos | \$12
cotija cheese, avocado, salsa (gf)

roasted cauliflower hummus | \$9
herb oil, pita (v)

chipotle shrimp tacos | \$12
green papaya, chipotle aioli (gf)

starters

sweet pea veloute | \$12
*spring succotash, crème fraiche,
potato bread (vg)*

roasted bone marrow | \$16
purple radish, tangerines, fleur de sel

yellowtail poke | \$16
avocado, radish, ginger

hearts of romaine caesar | \$12
*pecorino, spiced pepitas,
smoked bread crumbs*

**boucheron
& roasted stone fruit | \$15**
marconas, watercress (vg)

**grilled zucchini
& eggplant flatbread | \$15**
sheep's milk feta, crushed tomato, basil (vg)

entrées

farmer's market risotto | \$20
*spring vegetables, black garlic,
ficelle*

prime new york | \$30
*piquillo crème, snap peas,
charred asparagus, fingerlings (gf)*

**pan-roasted
scottish salmon | \$24**
*asparagus, fennel, fava beans,
spring onions, farro*

lacquered chicken | \$23
*zucchini cake, baby artichoke,
tomato chutney, arugula*

riot house burger | \$18
*briôche, bacon, roasted ale onions, smoked
aioli, aged cheddar*

seared scallop | \$32
*sweet pea ravioli, white truffle,
beech mushrooms*

(v) - vegan (vg) - vegetarian (gf) - gluten free

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

desserts

**strawberry-rhubarb
sponge cake | \$10**
lemon curd, mango sorbet

**indulgent
chocolate cake | \$10**
*toasted meringue, caramelized
banana, hazelnut*

seasonal ice creams | \$9
*mango sorbet, chocolate,
vanilla*

dessert wines

**st. suprey
estate moscato | \$10 / \$40**
napa valley, ca

bodegas dios baco | \$10
cream sherry

taylor fladgate | \$10
10 yr tawny port

"Music is a necessity. After food, air, water, and warmth, music is the next necessity of life."

-Keith Richards

libations

strawberry fields | \$14
titos draft, strawberry and rhubarb
puree, lime juice, lemon juice, simple
syrup, club soda

riot rumble | \$14
cana brava rum, lemon juice,
simple syrup, blackberry

ultima palabra | \$14
el silencio mezcal espadín, luxardo,
green chartreuse, lime juice, pineapple

bartender's creation | \$14
please ask your bartender for their
suggestion

sunset boulevardier | \$14
bulliet rye, aperol, sweet vermouth

mr. plant | \$14
fords gin, agave, tangerine, cucumber,
club soda

hollywood hills smoked paloma | \$14
altos reposado, lime juice, grapefruit,
jalapeno syrup, black sea salt

penecillin | \$14
dewars scotch, ginger honey syrup,
lemon juice

red wines

caricature red blend | \$10/\$45
acampo, ca

morgan 'g 17' syrah | \$14/\$60
monterey, ca

prisoner red blend | \$30/\$115
napa valley, ca

boneshaker zinfandel | \$13/\$58
lodi, ca

**tapiz 'alta collection'
malbec \$12/\$52**
argentina

**swanson 'cygnet'
merlot | \$14/\$60**
napa valley, ca

au bon climat pinot noir | \$15/\$65
santa barbara, ca

**talbott 'logan'
pinot noir | \$19/\$86**
santa lucia highlands, ca

saintsbury pinot noir \$35/\$137
russian river, ca

**educated guess
cabernet sauvignon | \$15/\$63**
napa valley, ca

justin cabernet sauvignon | \$18/\$85
paso robles, ca

**schweiger
cabernet sauvignon | \$40/\$156**
napa valley, ca

white & rosé

trefethen chardonnay | \$14/\$57
napa valley, ca

foley johnson chardonnay \$16/\$65
santa rita hills, ca

starmont sauvignon blanc | \$12/\$52
napa valley, ca

emmolo sauvignon blanc | \$13/\$55
napa valley, ca

**nickel & nickel
chardonnay | \$27/\$105**
napa valley, ca

carmel road reisling | \$11/\$46
monterey, ca

terra d'oro pinot grigio | \$11/\$46
santa barbara, ca

klinker brick albarino | \$11/\$46
lodi, ca

copain rosé | \$12/\$52
mendocino county, ca

bubbles

**benvolio
prosecco | \$10/\$44**
italy

**juve y camps
rosé | \$12/\$50**
spain

**jp chanet
brut | \$10/\$44**
bordeaux, france

**veuve clicquot
yellow label | \$145**
reims, france

draft

**ballast point grapefruit
sculpin ipa | \$10**

**peroni nastro
azzurro | \$8**

**left coast brewing co.
una mas amber | \$8**

firestone dba | \$8

bottle

stella artois | \$8

crispin pear cider | \$7

**saint archer
white ale | \$8**

firestone 805 | \$8

coors light | \$7

corona | \$8

lagunitas ipa | \$8

**sierra nevada
pale ale | \$8**

"Sometimes you eat the
bar, and sometimes the
bar eats you."
-the dude