

Cocktails



ABRICO - 20

Jameson, Apricot Brandy,
Lemon Juice, Orange Blossom Orgeat,
Angostura Bitters, Fee Foam

N



COCO NOIR - 18

Absolut Vanil, Kahlúa Coffee Liqueur,
Espresso, Malibu

N



CÔTE BLANCHE - 22

Monkey 47, Italicus, Lillet

N



AMARGA CALIENTE 1.3 - 20

Vida Mezcal, Codigo Reposado, Lime,
Blood Orange, Calabrian Chili Syrup



VERDE ROSA - 18

Altos Blanco, Watermelon, Lime, Salt,
Soda, Mint/Basil Syrup



NOUVEAU - 22

Jefferson Reserve Bourbon, Lillet Rouge,
Lillet Blanc, Grapefruit Bitters

N



RIVIERA SPRITZ - 18

Beefeater, Aperol, Strawberry Syrup,
Lemon Juice, Sparkling Wine



MULO BLU - 18

Absolut, Peach Schnapps,
Lemon, Ginger Beer



DEL CONTE SPRITZ - 18

Red Bull

RED BULL SUGARFREE - 6

RED BULL ENERGY DRINK - 6

RED BULL YELLOW EDITION (TROPICAL) - 6

RED BULL RED EDITION (WATERMELON) - 6

Ciel

Riviera



A CELEBRATION
OF SUMMER

Appetizers

CITRUS BURRATA - 15

Oranges, Grapefruit, Tomatoes, Basil
D, VG

HUMMUS - 12

Pickled Red Peppers, Olives, Olive Oil, Pita Bread
VG, V

LEMON PEPPER WINGS - 17.50

Parmesan, Parsley, Lemon Butter
Choice of: Ranch or Blue Cheese
D

GRILLED OCTOPUS - 18

Herb Potatoes, Romesco, Olives,
Chimichurri, Cherry Tomatoes
SF, GF

MEDITERRANEAN SHRIMP - 17

Grilled Sourdough, Lemon Butter,
White Wine, Parsley
SF, D

Pastas & Salads

LINGUINE PUTTANESCA - 25

Tomatoes, Roasted Garlic, Olives, Capers
VG, D

CREAMY PESTO RIGATONI - 25

Burrata, Basil, Pine Nuts, Olive Oil
VG, D, N

CRAB ORZO SALAD - 27

Red Peppers, Lemon, Basil, Tomatoes, Cucumber
SF, D

CIEL GREEK SALAD - 17.50

Spring Mix, Olives, Feta, Onions,
Tomato, Cucumber Dressing
VG, GF

Add Ons

SHRIMP - 6 CHICKEN - 5

Entrees

KABOB PLATE - 32

Marinated Beef Skewers, Saffron Rice,
Cucumber Salad, Hummus and Olives,
Pita Bread, Tzatziki

MARKET FISH - MP

Fennel Salad, Onions, Capers,
Arugula, Citrus Sesame Dressing,
Charred Lemon
SF

BRAISED LAMB SHANKS - 35

Cherry Tomatoes, Herb Potatoes,
Olives, Seasonal Vegetables, Tzatziki

Sides

LEMON HERB POTATOES - 8

SAFFRON RICE - 8

ORZO PASTA SALAD - 8

SEASONAL VEGETABLES - 6

FRIED PITA BREAD - 6

ALL SIDES ARE VEGETARIAN

Desserts

CINNAMON BABKA - 12

Caramelized Apples, Vanilla Gelato
D, VG

LEMON BUTTER CAKE - 12

Mascarpone Cream, Pistachio, Lemon
D, N, VG

PISTACHIO GELATO - 10.50

Toffee Sauce, Brandy Basket
D, N, VG

GF-GLUTEN FREE V-VEGAN VG-VEGETARIAN N-NUTS SF-SEAFOOD SH-SHELLFISH SOY-SOY SE-SESAME D-DAIRY

Please inform your server of any allergies or dietary restrictions.

Please note a 20% auto gratuity and 3% service charge will be added to all guests' checks. This fee is not a tip and will be used to cover our increasing operational costs.

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