

SMALL PLATES

PAN CON TOMATE ≈ ■ • 14
heirloom tomato, arbequina olive oil,
5 year sherry vinegar, grilled ciabatta

SMOKED LAMB BELLY
ARANCINI ≈ + ■ • 13
pecorino, smoked lamb belly,
calabrian chili aioli

PAPAS BRAVAS ■ • 12
saffron aioli, chili threads, chives

WHIPPED LABNEH ≈ + ■ • 15
mint oil, preserved lemon,
zaatar, pita

JAMON IBERICO
BELLOTA • 20/oz
4 year aged, acorn fed,
cured spanish ham

HUMMUS ≈ ■ • 12
zaatar, pita, arbequina evoo
*ADD ONS: chermoula 2.50 • spicy
harissa 2.50 • confit lamb belly 8*

MUJADARA + ■ • 14
basmati rice, lentils, lebanese
7 spice, tzatziki, crispy onions

CUCUMBER SALAD + ■ • 12
labneh, heirloom cherry tomatoes,
harra crunch, mint, chives, zaatar



CAVIAR

CAVIAR POP • 12
baked pita, lemon, butter

CART SERVICE • 160
10z sturgeon caviar, baked pita,
lemon wedges, butter
*2 glasses Alain Vincey, Brut
Champagne AOP
2 shots chilled Grey Goose*

FROM THE GRILL

CHARRED CHICKEN • 16
bell pepper mostarda,
charred lemon,
saffron rice

SMOKED LAMB BELLY ≈ ● • 17
harissa honey,
shishito peppers,
pistachio-coconut dukkah

OYSTER & MAITAKE MUSHROOMS ■ + • 15
green + red shatta, labneh,
cilantro, crispy chickpea

WAGYU KEFTA ≈ ■ + • 18
yogurt, harissa aioli,
mint + pea salad

MEDIUM PLATES

WAGYU BEEF CARPACCIO + • 38
top-eye round, artichoke aioli,
truffle vinaigrette, cherry bomb tomatoes,
basil, 24-month parmigiano reggiano

BURRATA + CAVIAR ● + ■ • 32
pine nut pesto, charred cherry tomatoes,
fennel pollen, sturgeon caviar

ROCKFISH CRUDO ■ • 23
white tomato balsamic, pesto oil, pickled chilis, fennel,
meyer lemon, herbs
ADD ON: caviar 20

INSALATA CAVOLO NERO + ● • 19
lacinato kale, castelfranco radicchio, blood orange,
honey, smoked almonds, pecorino romano,
lemon vinaigrette

BBQ'D CARROTS ≈ ● • 18
whipped tahina, carob molasses, smoked almonds,
lemon, chili crunch

CATALONIAN LEEKS ● ■ + • 18
smoked hazelnut, romesco, feta, kalamata olives

SIGNATURES

14OZ NY STRIP STEAK • 59
grass fed beef, RC steak salt
ADD ON: papas 8

GAMBAS AL AJILLO ≈ ■ ▽ • 26
prawns, guindilla peppers, garlic, manzanilla sherry,
arbequina olive oil, parsley, grilled ciabatta

PASTA LIMONE ≈ ■ + • 25
sorrento lemon crema, shallots,
18-month parmigiano reggiano
ADD ON: caviar 20

ROASTED HALF CHICKEN ■ + • 32
cipollini onions, marble potatoes, cherry tomatoes,
herbed pan jus

PAN SEARED ROCKFISH ● ≈ ■ • 36
almond + hazelnut muhammara, bulgur wheat,
garlic caper aioli, smoked kalamata olive, crispy leeks

RISOTTO POMODORO + ■ • 25
san marzano tomato, roasted garlic, calabrian chili,
whipped parmesan, crispy basil

FOR THE TABLE

BRANZINO BILBAINA ■ + • 78
whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

SLOW SMOKED LAMB SHOULDER ■ • 84
lamb fat batatas harra, olives, cilantro gremolata

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (●) SHELLFISH (▽)

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

20% service charge is included on every tab. 16% is distributed directly to service workers on top of their base wages, and the remaining 4% is used to help pay for our staff cost, such as base wage, health insurance, etc. You may choose to leave an additional tip!



The BEVERAGE LIST

WINE BY THE GLASS

SPARKLING

- AZIMUT, BRUT NATURE ROSÉ · CAVA DO · 15
Catalonia, Spain · mourvèdre, grenache · 2022
- ALAIN VINCEY, BRUT · CHAMPAGNE AOP · 28
Champagne, France · pinot meunier, chardonnay, pinot noir · NV
- MONGARDA, EXTRA DRY · PROSECCO DOCG · 16
Veneto, Italy · glera, perera, bianchetta, trevigiana · NV
- ULTRAVIOLET, SPARKLING ROSÉ · 14
California, USA · pinot noir · NV

WHITE

- THIBAUT & MAXIME PASDELOUP · SANCERRE AOP · 19
Loire valley, France · sauvignon blanc · 2024
- LADEIRAS DO XIL, O BARREIRO · VALDEORRAS DO · 18
Galicia, Spain · godello · 2023
- TABLAS CREEK, PATELIN DE TABLAS BLANC · 17
PASO ROBLES AVA · California, USA · Rhône blend · 2023
- TIBERIO · TREBBIANO D'ABRUZZO DOCG · 16
Abruzzo, Italy · trebbiano · 2023

ORANGE

- SPIRITUS TERRAE · TERRE DI CHIETI IGT · 14
Abruzzo, Italy · malvasia · 2024
- LTD EDITION, ORANGE CRUSH · WILLAMETTE VALLEY AVA · 16
Oregon, USA · pinot gris, muscat, riesling · 2022

ROSÉ

- CHATEAU L'ESCARELLE, RUMEURS · MÉDITERRANÉE IGP · 14
Provence, France · grenache, syrah, cinsault · 2024
- CHATEAU KEFRAYA, MYST · 15
Bekaa valley, Lebanon · syrah, cinsault · 2022
- MALOOF WINES, ROUGE DE GRIS · VAN DUZER CORRIDER AVA · 17
Oregon, USA · pinot gris · 2024

RED

- DOMAINE DES TOURELLES, CINSAULT VIELLES VIGNES · 18
Bekaa valley, Lebanon · 2020
- ERMANNO COSTA · BARBERA D'ALBA DOC · 17
Piedmont, Italy · barbera, 2019
- DOMAINE D'ANSIGNAN, PETITES GRAPPES · 15
CÔTES DU RHÔNE AOP · Roussillon, France · grenache, carignan · 2021
- SO FAR OUT, ALL THE RAGE · 16
California, USA · cabernet sauvignon, merlot, syrah, marselan · 2021
- DOMINO DE ATAUTA · RIBERA DEL DUERO DO · 15
Castile and León, Spain · tempranillo · 2019

BEER

IMPORTED

- ALMAZA · 9
pilsner, lebanon 4.2%, 11.2 oz
- PERONI NASTRO AZZURRO · 9
pale lager, italy 5.0% abv, 11.2 oz
- ESTRELLA GALICIA · 9
lager especial, spain, 5.5% abv, 11.2oz

DOMESTIC

- MAINE BREWING COMPANY · 12
ROTATING
IPA, Maine, 16.9oz

0% BOOZE

- 0% RASPBERRY COBBLER · 15
seedlip grove 42, lemon, pineapple, oj, lime, raspberry
- 0% LEMON BASIL · 15
basil-infused seedlip grove 42, lemon, celery, celery salt
- PERONI O.O · 9
- FREIXENET ALCOHOL REMOVED · 12
N/A sparkling white

N/A OFFERINGS

- AQUA PANNA · 9
- PELLEGRINO · 9
- MEXICAN COKE · 6
- DIET COKE · 6
- MEXICAN SPRITE · 6
- TOPO CHICO · 6
- STAPPI RED BITTER · 6



THANK YOU FOR COMING,

River Club