



RIOT HOUSE

RESTAURANT & BAR

DINNER

5:00 PM - 10:00 PM

HAPPY HOUR | 5:00 PM - 7:00 PM DAILY

Sweet Pea Arancini

lemon and sorrel | 9

Marinated Olives

orange rind, chile, rosemary | 7

Parmesan Truffle Frites

parsley, black truffle | 7

Blistered Shishito Peppers

yuzu crema, fleur de sel | 7

Charred Octopus

chimichurri aioli | 11

Draft Beer | 7

bootleggers far out ipa
peroni nastro azzurro
house beer lager
slow brew blood orange hefe
coronado hazy pale ale

Bottled Beer | 5

stella artois • lagunitas ipa
sierra nevada pale ale
corona • coors light • crispin pear cider

Well Cocktails | 9

new amsterdam • ford's gin
tequila cabeza • four roses bourbon
caña brava rum

House Wine | 8

red, white, sparkling

Don't Kill My Vibe

campari, carpano antica
benvolio prosecco, orange | 12

SMALL PLATES

Marinated Olives

orange rind, chile, rosemary | 9

Blistered Shishito Peppers

yuzu crema, fleur de sel | 9

Parmesan Truffle Frites

parsley, black truffle | 9

Charred Octopus

chimichurri aioli | 14

Cheese and Charcuterie

house pickles, honey comb,
malbec mustard | 24

Sweet Pea Arancini

lemon and sorrel | 12

SALADS & SUCH

Baby Kale Caesar

aged parmesan, pepitas,
sour dough croutons | 14

Heirloom Beets

laurel chenel goat cheese, roasted stone fruit,
house croutons, pistachio, bitter greens | 15

LARGE PLATES

Mary's Farm Chicken Breast*

grilled spring onions, sweet peas,
orzo, pea shoots,
cherry tomatoes | 24

Sweet Corn Ravioli

brown butter, baby spinach,
corn shoots | 18

Slow-Roast Scottish Salmon*

purple cauliflower purée, sorrel leaf,
farro, roasted florets | 26

Sourdough Grilled Cheese

aged cheddar, gouda, horseradish,
pickled red onion, arugula | 15

DESSERT

Mocha Crème Brûlée

raspberry, fleur de sel,
crème chantilly | 12

Seasonal Ice Creams

salted caramel, chocolate,
vanilla, mango sorbet | 9

LATE NIGHT BITES

10:00 PM - 12:00 AM

Marinated Olives

orange rind, chile, rosemary | 9

Harvest Quinoa Bowl

foraged mushrooms,
spiced heritage carrots,
crispy kale, herb yogurt,
toasted pitas | 16

Protein Toppers

steak | 18
salmon | 13
chicken | 7

Ricotta Cavatelli

braised short rib, arugula walnut pesto,
marina, bell weather farm's ricotta,
shaved patty squash | 22

Riot House Vegan Burger*

plant based burger, soy mozzarella,
avocado, vegan smoked aioli | 19

Riot House Burger*

brioche, bacon, smoked aioli,
aged cheddar, avocado | 18

Prime New York Steak*

pommes purée, grilled asparagus,
crispy shallots, bordelaise | 34

Warm Buttermilk Apple Tarte Tartin

salted caramel
vanilla ice cream | 12

Mascarpone Cheesecake

almond streusel, lemon diplomat cream
macerated strawberries | 12

Cheese and Charcuterie

house pickles, honey comb
malbec mustard | 22

18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO ALL CHECKS

YOUR CHECK INCLUDES A 3% SURCHARGE TO HELP OFFSET THE COST OF STATE & CITY MINIMUM WAGE INCREASES. THE SURCHARGE IS NOT A TIP OR GRATUITY.

*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.



RIOT HOUSE

RESTAURANT & BAR

BEVERAGES

SUN - MON 5:00 PM - 10 PM
TUE - SAT 5:00 PM - 12 AM

CRAFT COCKTAILS

That's Hot

casamigos mezcal, fire water,
blood orange, pineapple | 15

Tiny Dancer

vodka, basil, ginger,
grand marnier, lemon, agave | 15

Bossed Up

bourbon, mint, fire water | 14

I'm Good Luv, Enjoy

rum, amaretto,
coconut cream/almond milk,
pineapple | 14

Don't Threaten Me With A Good Time

gin, strawberry jam, lemon, egg white | 15

Draft Beer

bootleggers far out ipa | 10
coronado hazy pale ale | 10
peroni nastro azzurro | 8
house beer lager | 8
slow brew blood orange hefe | 9

Valley Girl

kale, cucumber & lemon infused ving vodka,
grapefruit marmalade, citrus | 14

Dr. Feelgood's Elixir

andaz infused gin, tonic,
dehydrated fruits | 15

Punk Is Dead

vodka, pomegranate vinegar, agave | 15

Bad Bunny

tequila, lime, honey,
cherry tomatoes,
salt, pepper | 14

Bottled Beer | 8

stella artois • lagunitas ipa
sierra nevada pale ale
corona • coors light
crispin pear cider

WHITE, ROSÉ, BUBBLES

Blindfold - napa valley	white blend	16 45
Starmont - napa valley	sauvignon blanc	12 52
Foley Johnson - santa rita hills	chardonnay	16 65
St. Supéry - napa valley	sauvignon blanc	11 46
Trefethen - napa valley	chardonnay	14 57
Carmel Road - monterey	riesling	11 46
Terra d'Oro - napa valley	pinot grigio	11 46
Juvé & Camps - penedès, spain	sparkling rosé	12 50
Copain - mendocino county	rosé	12 52
JP Chenet - bordeaux, france	sparkling	10 44
Benvolio - italy	prosecco	10 44

RED

Au Bon Climat - santa barbara	pinot noir	15 65
Caricature - acampo, ca	red blend	10 45
J - monterey	pinot noir	13 57
Swanson - napa valley	'cygnet' merlot	14 60
Educated Guess - napa valley	cab sav	15 63
Yangarra PF - mclaren vale, aus	shiraz	15 63
Justin - paso robles, ca	cab sav	18 85
The Prisoner - napa valley	red blend	144
Morgan 'g 17' - monterey	syrah	14 60
Antiquum Farm Juel - willamette valley	pinot noir	125
Tapiz - argentina	malbec	12 50
Saintsbury - russian river, ca	pinot noir	130
Talbott - saint lucia highlands	pinot noir	17 74

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