

— Cold Bar —

RIVIERA TOWER 115
lobster, mussels, shrimp cocktail,
oysters, hamachi, mignonette,
harissa, cocktail

OYSTERS
mignonette, harissa, cocktail
1/2 dozen 18 | dozen 32

SHRIMP COCKTAIL 18
mignonette, harissa, cocktail

— Tartines — 16 each

SMOKED SALMON
taramosalata, pickled onions, green
olive vinaigrette

CRAB
lemon crème fraîche, cucumber,
apple, dill

STEAK TARTARE
“caeser tartine,” sauce verte,
parmigiano, pickled pearl onions

WHIPPED RICOTTA
apricot mostarda, salted honey,
black pepper

AVOCADO
six minute egg, ricotta salata,
harissa spice



— Shared —

LABNEH PARFAIT* 11
granola, macerated berries,
orange blossom honey

MEDITERRANEAN SPREADS* 14
trio of hummus, baba ganoush,
tzatziki, pita

LAMB MEATBALLS 14
eggplant purée,
kefalograviera cheese, chives

GRAPE LEAVES** 12
rice, herbs, tomato, pine nuts

TRUFFLED ASPARAGUS 18
soft poached egg, mustard
aioli, bleu cheese

SEARED TUNA NICOISE 21
tonnato sauce, cucumber,
hard boiled egg, mint

GREEK GARDEN SALAD* 17
tomato, cucumber, peppers,
onions, feta, kalamata olives

LAMB PIE 16
braised lamb, feta, phyllo



— Sweet —

TIRAMISU FRENCH TOAST 18
coffee chocolate syrup,
whipped mascarpone

LEMON RICOTTA PANCAKE 19
blueberry compote, lemon syrup,
whipped cream

BAKLAVA WAFFLE 19
brown butter glaze, strawberry

— Sides —

LA VIE BACON 8
POTATO & PEPPER HASH* 8
MERGUEZ SAUSAGE 8
FOCACCIA TOAST* 3
**BISCUITS & BROWN BUTTER
GLAZE*** 4

*vegetarian
†contains nuts

— Savory —

— Benedicts —

butter croissant, served
with harissa hollandaise,
poached egg

MAINE LOBSTER 32

BLUE CRAB 32

MORTADELLA 24

MUSHROOM & KALE* 22

MERGUEZ MUFFIN 24
fried egg, harissa aioli,
lamb

SOFT SCRAMBLE 17
summer squash, focaccia toast,
garlic yogurt

LA VIE OMELETTE 17
raclette fondue, grilled
asparagus, mushrooms

CAST IRON FRITTATA 19
sofrito, cheese curds,
italian sausage

SHORTRIB HASH 23
confit potatoes, horseradish
crème, buttermilk biscuit

NY STEAK & EGGS 34
harissa hollandaise,
charred peppers, cherry tomato

SHAKSHUKA 21
tomatillo, grilled avocado, n'duja,
lime crème

DUCK CONFIT CARBONARA 25
fried egg, radiatore pasta,
balsamic onions

LA VIE BURGER ROYALE 24
“chorizo style” bacon, raclette
fondue, pickles, la vie sauce
add egg +2

L'AMÉRICAIN 24
fried egg, lamb & beef sausage,
hashbrowns, bacon, toast

no substitutions or modifications, please. if you or any of your guests have an
allergy or dietary restriction, please inform your server



*consuming raw or undercooked eggs, beef, poultry, pork, seafood, or shellfish may increase your chances of food borne illness.



Cocktails & Drinks

— Brunch Drinks —

draft cocktails by the glass or carafe

ROSÉ SANGRIA 12/48
pisco, citrus, apple, tropical tea, agave

ST GERMAIN SPRITZ 14/56
st. germain, maurin quina, falernum, sparkling wine

CRAZY PINEAPPLE 15/60
vodka, pineapple, rooibos tea, szechuan peppercorn, citrus

RIVIERA HIGBALL 14/56
vodka, st. germain, huckleberry, citrus, soda

WORD OF MOUTH 15/60
mezcal, lime, vanilla, green chartreuse

OYSTER SHOOTER 8
oyster, bloody mary, vodka

RISE & SHINE 15
irish whiskey, cold brew, hazelnut, cream

— Mimosas —

BUILD YOUR OWN MIMOSA
each bottle served with choice of two juices: orange, grapefruit, pineapple, cranberry

CRICOVA 38

PIERRE SPARR 55

VEUVE CLICQUOT 99

KRUG 250

additional juice, 4 per carafe

BLOODY MARY 12
vodka, bloody mary mix

BLOODY MARY "TERRE ET MER" 20
grey goose vx voda, bloody mary mix, shrimp

MIMOSA 12
prosecco, orange juice

— Wine —

by the glass, see our wine list for bottles

SPARKLING

DOM PÉRIGNON 99/500
pinot noir/chard I champagne, fr

VEUVE CLICQUOT BRUT 29/135
pinot noir/chard I champagne, fr

PIERRE SPARR CREMANT 14/70
pinot blanc I alsace, fr

RIONDO PROSECCO 12/60
glera I veneto, it

LOVISOLO ROSÉ 11/55
nebiolo I piemonte, it

ROSÉ

BIELER PERE & FILS 13/50
grenache I provence, fr

CUNE RIOJA 12/40
tempranillo I rioja, esp

WHITE

STAGS LEAP 17/70
chardonnay I Napa Valley, ca

LODALI 13/55
chardonnay I langhe, it

DOMAINE BELLEVUE 13/55
sauvignon blanc I touraine, fr

LUNARDI 12/50
pinot grigio I delle venezie, it

RED

DUCKHORN 26/90
cabernet sauvignon I napa, ca

ALCESTI NARKE POETI 13/55
cab/nero d'avola I sicily, it

M. CHAPOUTIER 12/50
grenache/syrah I rhone, fr

CHATEAU FAMAY 12/50
malbec I cahors, fr

FATTORIA DEL CERRO 13/55
sangiovese I montepulciano, it

COPAIN 14/56
pinot noir I sanoma coast, ca



— Coffee & Tea —

COFFEE 4
ESPRESSO 4
DOUBLE ESPRESSO 6
CAPPUCCINO 6
LATTE 6
regular, vanilla, caramel
COLD BREW 8
TEA 5

— Bottled Beer —

AMSTEL LIGHT 7
BUD LIGHT 7
DOS EQUIS 7
HEINEKEN 0.0% 7
STELLA CIDER 7
3 STARS WHITE IPA 8
DC BRAU PUBLIC PALE ALE 8

— Draft Beer —

STELLA 8
pale lager, belgium, 5.0%

TROEGS DREAMWEAVER 9
hefewizen, pa, 4.8%

GOOSE ISLAND SOFIE 8
saison, illinois, 6.5%

DC BRAU 8
american porter, dc, 5.5%

PERONI 8
pale lager, italy, 5.1%

MAHOU 8
pale lager, spain, 5.5%

DEVIL'S BACKBONE 8
ipa, va, 6.2%

— Non-Alcoholic —

CITRON PRESSÉ 9
house-made lavender lemonade

SEAS THE DAY 10
lime, strawberry, mint, aged balsamic vinegar

GRAPE BASIL REFRESHER 10
lemon, basil, grape, ginger beer