

— Mussel Pots —

22 each

GREEK

lemon potatoes, ouzo, feta

ITALIAN

fregola sarda, basil pesto, pickled chilies

FRENCH

fennel sausage, dijon butter, white wine

— Cold Bar —

RIVIERA TOWER ^{GF}

PETITE 75 GRAND 120

lobster, mussels, shrimp, oysters, snow crab, hamachi, mignonette sauce, harissa

OYSTERS ^{GF}

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

SHRIMP COCKTAIL ^{GF} 18

mignonette, harissa, cocktail

HAMACHI CRUDO 18

tomatillo apple relish, chilies, pickled mustard, red pearl onions, gochujang lime dressing



— For The Table —

MEDITERRANEAN SPREADS* 14

trio of hummus, melanzana salata, tzatziki, pita

STEAK TARTARE 16

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

GRILLED OCTOPUS 22

pea hummus, potatoes, cucumbers, radish, saffron aioli

GRAPE LEAVES ^{V*GFV} 12

rice, herbs, tomato, pine nuts, shallots

BURRATA 18

burnt eggplant puree, pickled cauliflower, pine nuts, radish, orange relish, za'atar oil

SEAFOOD MISTO 22

shrimp, calamari, shishito pepper, lemon aioli

TIGER SHRIMP 25

calabrian chili, skordalia, metaxa dill

FALAFEL 14

romesco, pickled mustard

ARANCINI 13

ratatouille, burrata, saffron aioli

GREEK MEATBALLS 15

beef & lamb, ricotta, truffle polenta

ROASTED LAMB 21

lamb shoulder, tabouleh, harissa, tzatziki, pita

— Salads —

LA VIE CAESAR 14

little gem, crispy lavash, pickled fresnos, parmigiano, shallots

TUNA TABOULEH 21

quinoa tabouleh, avocado sauce, harissa aioli, radish

GREEK GARDEN SALAD ^{GF} 15

tomatoes, cucumber, peppers, onions, feta, kalamata olives

BEET SALAD* ^{GF} 14

brown butter yogurt, red & golden beets, baby fennel, rainbow roasted carrots, candied walnuts



— Pasta & Risotto —

our pasta is made in house

FENNEL SAUSAGE RAGÙ 26

casarecce pasta, basil, pecorino fonduta

TRUFFLE GNOCCHI* 28

roasted wild mushrooms, hazelnut frico, parmigiano

SNOW CRAB RISOTTO 39

seafood soffrito, snow crab, jumbo lump crab, black garlic and saffron aioli

LOBSTER FRA DIAVOLO 42

fresh lobster, squid ink pasta, roasted tomatoes, crushed chilies flakes

SEAFOOD TAGLIATELLE 39

clams, shrimp, cuttlefish, garlic streusel, pecorino cream, parmigiano, chilies, clam broth

RICOTTA TORTELLINI*** 26

ricotta salata, pesto Genovese, pine nuts, shredded Pecorino

— Sea —

grilled, served with eggplant caponata and citrus beurre blanc

BRANZINO FILLETS 43

ATLANTIC SALMON 26

DAY-BOAT SCALLOPS 32

CATCH OF THE DAY *MP*

— Sides —

11 each

SAUTÉED MUSHROOMS ^{GF}

truffle, brandy, shallots

GARLIC MASHED POTATOES ^{GF}

cream cheese, garlic

BROCCOLINI ^{V GF}

harissa, garlic, chili flakes

SAUTÉED KALE ^{V GF}

cherry tomatoes, onion

ROASTED CARROTS ^{GF}

harissa spice, calabrian butter

CAULIFLOWER GRATIN

harissa aioli, parmigiano, garlic breadcrumbs

CRISPY BRUSSELS

pomegranate, honey yogurt

TRUFFLE FRITES

— Land —

LAMB CHOPS ^{GF} 38

celery root puree, marbled potatoes, parmigiano, caramelized red pearl onions, pickled fresno peppers

ROASTED CHICKEN* 29

pearl couscous, seasonal root vegetables, truffle chicken jus

LA VIE BURGER ROYALE 24

bacon, raclette fonduta, pickles, la vie sauce

STEAK FRITES 43

10 oz new york strip, truffle fries, béarnaise

DUCK CONFIT 36

duck leg, duck egg, herb aioli, maitake mushroom, fideo noodle

CHEF REQUESTS

if you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs

^V vegan
^{GF} gluten free
*** contains nuts



20% gratuity will be automatically added to parties of 5 or more

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

Cocktails & Drinks



— Dip your Toes —

light & refreshing

- ROSÉ SANGRIA** 15
martini & rossi rosé, lillet rosé, stoli vodka, peach, lemon
- CÉLANGE OF THE LAMBS** 15
sparkling rosé, lavender, citrus, tonic
- ST GERMAIN SPRITZ** 14
st. germain, maurin quina falernum, sparkling wine
- RIVIERA HIGHBALL** 15
grey goose vodka, st. germain, lime, huckleberry, soda
- LA VIE EN ROSE** 15
botanist gin, combier rose, cranberry, lime

— Dive In —

medium & bold

- CRAZY PINEAPPLE** 15
grey goose vodka, pineapple, rooibos tea, szechuan peppercorn, citrus
- LE PALOMA** 15
el silencio mezcal, aperol, grapefruit, lime, bergamot, grapefruit soda
- IMPERIAL ICED TEA** 15
hendricks, pimm's no.1, tropical tea, house-made cucumber peppercorn syrup, lemon, lavender bitters

— Off the deep end —

strong, don't drown

- LA VIE AF** 17
jim beam bourbon, Hennessy VSOP, herbs de provence, balsamic reduction, strawberry
- "THE SET UP"** 17
buffalo trace bourbon, Pedro Ximenez' Oxford 1970, Marion Berry liqueur, lemon, citrus aroma bubble
- ALL SMOKE, NO FIRE** * 17
redemption high rye, giffard peach, pecan chai simple syrup, lemon
- SUGAR, SPICE, AND EVERYTHING... TEQUILA?** * 19
patron reposado, amaretto, giffard apricot, orgeat, maple, lime

OYSTER SHOOTER 9
oyster, bloody mary, vodka

— Hot Tub —

hot cocktails

- CHOCOLATE EN BLANC'** 14
patron reposado, drambuie, ghiradelli hot white chocolate, cinnamon whip cream, topped with black pepper
- SUMMER TODDY'S ARE MADE IN THE WINTER** 14
makers mark, cinnamon ginger syrup, lemon juice, tiki bitters

— Bottled Beer —

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

— Lifeguard Duty —

non-alcoholic

- CITRON PRESSÉ** 9
house-made lavender lemonade
- SEAS THE DAY** 10
lime, strawberry, mint, aged balsamic vinegar

— Draft Beer —

- STELLA** 8
pale lager, belgium, 5.0%
- TROEGS DREAMWEAVER** 9
hefewizen, pa, 4.8%
- GOOSE ISLAND SOFIE** 8
saison, illinois, 6.5%
- DOS EQUIS AMBER** 7
lager, mexico, 4.7%
- MAHOU** 8
pale lager, spain, 5.5%
- DC BRAU CORRUPTION** 8
ipa, dc, 6.5%



ONE FOR ALL
turn any of the following cocktails into a carafe and have your whole party partake in the fun (serves 5)

- ROSÉ SANGRIA** 70
- CRAZY PINEAPPLE** 70
- LE PALOMA** 65
- RIVIERA HIGHBALL** 65

WINE
check our wine list for a large selection of wine from around europe, americas and oceania

menu and pricing subject to change

*straws are 100% compostable and available upon request only

