

Desserts

Flan (Caramel Custard) 6.00

Cuban Style Caramel Custard
Creamy Rich and Velvety Smooth

Chocolate 3 Milks Cake (Tres Leches) 6.00

Simple But Decadent. Chocolate Cake Soaked in
Three Milks and Chocolate under Silky Cream

Authentic Key Lime Pie 6.00

Just Like Key West, Creamy and Tart with Lots
Of Fluff



www.caferivera.net

About Us

Owners Bruce and Lucinda Rivera are thrilled to have found a home in downtown Greer to share the food of Bruce's culinary journey. Raised in Miami by his father Sam, a Master Pastry Chef, Bruce discovered early his passion for creating memorable cuisine. With over 40 years in kitchens from Miami to Atlanta, Tampa to Knoxville and lots of stops in between, he has now become fluent in the language of food from areas all over the world. Their talented staff has a combined experience of over 125 years in the restaurant business and strives to create a comfortable, relaxed environment where everyone is welcome to enjoy great food, attentive service and good times. Whether it's just a quick bite with friends or an important client meeting over lunch or dinner, Rivera's is the place.

Check out our website for upcoming events:
www.caferivera.net



Lunch Menu

117 E. Poinsett Street
Greer, SC 29651
864.877.9600
www.caferivera.net

Lunch Hours:
Tues.-Sat. 11:30—2:30

Dinner Hours:
Tues.- Sat. 5:00—Until

Appetizers

Crispy Firecracker Shrimp 12.00
6 Crispy Rice Paper Wrapped Shrimp
with Sweet and Spicy Thai Chili Sauce and Wasabi Sesame

Cuban Ham Croquettes 8.00
Light and Crisp Croquettes with Chimi Churri and
Horseradish Tomato Aioli

Empanadas 8.00
Crispy Spanish Beef Turnovers with Pico de Gallo and Capers

Bloody Mary Shrimp Cocktail 12.00
Chilled Sweet Water Shrimp with Pepper Vodka, Pico de Gallo
and Pickled Vegetables

Fried Plantains 7.00
Sweet Plantains with Roasted Garlic Aioli and Chimi Churri

Soups & Salads

Traditional Black Bean Soup
Slow Cooked Bean Soup Topped with Cup 4.00
Crème Fraiche, Pickled Onions and Pico de Gallo Bowl 5.00

Fresh Chunky Chicken Salad 9.00
Herb Roasted Chicken Salad with Dried Cranberries on
Romaine with Tomatoes, Red Onion & Candied Pecans

Grilled Tomatoes and Goat Cheese 9.00
Grilled Tomato Topped with Goat Cheese, Red Onion,
Lime Juice, Red Wine Vinegar, and Extra Virgin Olive Oil

House Salad 6.00
Crunchy Romaine Lettuce, Sweet Red Onion, Roma Tomatoes,
Cheddar Cheese, Chopped Egg and Tortilla Crisps

Caesar Salad 6.00
Crisp Romaine Lettuce, Tossed in Traditional Caesar Dressing,
Dusted with Pecorino and Black Pepper with Tortilla Crisps

Bacon and Bleu Salad 9.00
Chopped Romaine Lettuce, Roma Tomato, Triple Smoked Bacon
and Creamy Bleu Cheese Crumbles

* Add 8 oz. Chicken, 4 Crispy Shrimp or 6 oz. Salmon Filet 7.00
* Add Grilled Skirt Steak 8.00

Dressings: Bleu Cheese, Balsamic Vinaigrette, Creamy Tarragon Vinaigrette,
or Our House Creamy Cilantro Lime

Burgers & Sandwiches

**All Burgers are 8 ounces of Angus Chuck and Served on our
Brioche Bun. Add American or Swiss for No Extra Charge.
Add Lettuce, Tomato and Onion to Your Burger for 1.00**

Our House Burger 9.00
Our Original Burger, Topped with Fries (Frita Style) and
Drizzled with Mojo

Portobello & Swiss Burger 10.00
Topped with Grilled Portobello Mushroom & Swiss Cheese

Bacon & Bleu Burger 10.00
Wearing Tons of Wisconsin Bleu Cheese and Bacon

Steakhouse Burger 9.00
Smothered with Grilled Onions and Our Housemade Steak Sauce

Juicy Luci 10.00
Burger Stuffed with 3 Slices of American Cheese, Served with
Fry Sauce and Dill Pickles

Cuban Sandwich 9.00
Ham, Roast Pork, Swiss Cheese, Mustard and Pickles
Pressed Crispy on Cuban Bread

Grilled Chicken Sandwich 10.00
Grilled Breast of Chicken Covered with Swiss Cheese, Lettuce,
Tomato and Fry Sauce

Portobello Sandwich 9.00
Oven Roasted Portobello with Goat Cheese, Grilled Tomato,
Sweet Plantain and Herbed Pesto on Our Brioche Bun

Pork Chop Sandwich 9.00
Crispy Boneless Pork Chop on our Brioche Bun with Lettuce,
Tomato and Cayenne Mayonnaise

Chicken Salad Sandwich 9.00
Our House Made Chunky Chicken Salad with Lettuce and Tomato
on our Brioche Bun

**Sandwiches come with Potato Salad or Hand Cut Fries
Substitute Black Beans and Rice for .50**

Lunch Entrees

Grilled Skirt Steak 13.00
Grilled Skirt Steak with Herbed Pesto Served over White
Rice and Black Beans with Sweet Plantains

Grilled Chicken 11.00
Marinated Grilled Chicken on Black Beans and Rice with Pico
de Gallo and Sweet Plantains

Cuban Roast Pork 10.00
Chunks of Roasted Fresh Pork on Black Beans and Rice with
Sweet Plantains

Pork Chop Plate 10.00
Crispy 6 ounce Boneless Chop over White Rice and Smothered
with Black Pepper Brown Gravy

Grilled Salmon 12.00
6 ounce Atlantic Silver Salmon Filet on Herbed Pesto Rice
Topped with Citrus Butter

Crispy Firecracker Shrimp 12.00
5 Crispy Rice Paper Wrapped Shrimp over Horseradish Rice
Topped with Sweet and Spicy Thai Chili Sauce

Smothered Burger Plate 10.00
8 ounce Angus Ground Chuck Steak with White Rice Topped
with Black Pepper Onion Gravy.
Add Grilled Portobellos for \$1.00

**All Entrees Arrive with Salt and Pepper Green Beans
Add a Side House or Caesar Salad to your Lunch for 4.00**

Beverages

Coke, Diet Coke, Dr. Pepper, Sprite, Mello Yellow, Lemonade 2.00
Tea or Coffee 2.00
Cuban Coffee 2.00
Coffee con Leche 4.00
Build Your Own Hot Tea or Lemonade 1.50

Domestic Beers 3.25

Import and Craft Beers 4.25

Wine List and Spirits Available