

★ BRUNCH ★

Smashed Avocado Toast *crushed tomato, poached egg, Baker's bacon* 16.5


Fritos Rancheros *two eggs, fritos, black beans, chorizo, chipotle cream, tomatillo salsa* 15

Egg in a Nest *free range egg in french toast, crispy chicken, maple glazed gooseberries, mint* 15

Smoked Prime Rib Sandwich *sunnyside up egg, horseradish cream, spinach, pepper havarti* 16.5

Bison-Sweet Potato Hash *two eggs over easy, bison short rib, sweet potato, morita chile aioli* 17

Steak & Egg Skillet *grilled skirt steak, two fried eggs, red chile chilaquiles, lime crema* 24

Pork Carnitas Omelette *peppers, onions, spinach, jack and cheddar cheese* 17 

Breakfast Quesadilla *scrambled eggs, Baker's bacon, country potatoes* 15.5

Rio Benedicts: *Pork Belly* 17 *Crab Cake* 22

STARTERS

Crispy Calamari

orange-sesame dipping sauce 12

Fire-Roasted Castroville Artichoke

sun dried tomato aioli 13  

Buffalo Carpaccio

crispy capers, shallots, morita chile aioli, asiago 16

Empanadas *smoked NY steak, pickled jalapeño, jack and cheddar, smoked chile-bbq aioli* 12


SALADS

RIO CLASSICS



Chinese Chicken Salad *field greens, soy noodles, curried carrots, candied almonds* 19.5

Grilled Skirt Steak *field greens, balsamic pear tomatoes, shallots, blue cheese* 24

Mixed Greens

truffle-pecorino, seasoned walnuts, curry vinaigrette 11 



Butter Lettuce

crispy quinoa, grapefruit, mint leaves, blood orange mimosa vinaigrette 11  

Romaine

caesar dressing, asiago cheese, white anchovy 11

Spinach

roasted beets, blue cheese, pecans, jalapeño-raspberry vinaigrette 12.5  

Add: Chicken 7, Salmon 11, Skirt Steak 14

SANDWICHES

Grilled Prawn Wrap

brie, baby spinach, Hatch green chiles, sun dried tomato aioli 17

Smoked Turkey Breast

Applewood smoked bacon, guacamole, tomato chutney 16

Salmon BLT

avocado, fingerling potato chips 19

Angus Burger



fries 16
Add "The Works": cheese, avocado, bacon, mushrooms, grilled onions 5

ENTREES

Almond Wood Smoked BBQ Pork Back Ribs *fries, coleslaw* 26

Loch Duart Salmon *pumpkin seed crusted, red pepper-potato cake, chipotle-lime vinaigrette* 28.5

Poblano Pepper

quinoa, corn, beets, Cotija cheese, pea shoots 20  


Prime Sirloin *green chile polenta tots, blue cheese butter, garlic au jus, spicy green beans* 24

RIO CLASSICS



Grilled Prawns

penne pasta, leek, pea & bacon creole cream 22

House-Smoked Half Chicken

smoked chile butter, artichokes, potatoes 27 

Executive Chef: Eduardo Coronel / Sous Chefs: Salvador Merlin, Lalo Cruz

 **Vegetarian**  **These dishes are gluten free. Our kitchen is not.** • Split Entrée \$4

★ LIBATIONS ★

MIMOSAS

Single 11

Bottomless 18 (Served until 3pm)

Start with our Brut Sparkling, then create your own:

- Orange
- Blood Orange
- Pineapple
- Grapefruit
- Pomegranate
- Cranberry

EYE OPENERS

Rio-chelada Pacifico lager, house-made michelada mix 10

Tea Party High West "Double Rye," peach puree, sport tea, lemon 13

Champagne Mule Ketel One cucumber-mint botanical, prosecco, ginger beer, fresh lime 12

Call Me Ishmael Gray Whale gin, St. Germain, peach puree, lemon, orange & angostura bitters 14

Hell Mary Absolut Peppar vodka, muddled serrano chiles, house-made mix, chipotle salt rim 11.5

Rio Rita Mi Campo blanco tequila, Cointreau, orange, lime 13

WINES BY THE GLASS

Prosecco, **La Marca** NV, Italy 10

Champagne, **Moet & Chandon** "Brut," NV, France 17

*Sparkling, **Schramsberg** "Brut Rosé" 2015, North Coast 19

*Champagne, **Louis Roederer** "Brut Premier" NV, France 22

Sauvignon Blanc, **13 Celsius** 2018, New Zealand 12

Rosé, **Barrymore** 2017, Monterey County 12

Chenin Blanc, **Dry Creek** 2017, Clarksburg 11

Picpoul, **Bonny Doon** 2018, Arroyo Seco 12

Chardonnay, **Martin Ray** 2017, Sonoma Coast 14

Chardonnay, **Bernardus** 2017, Monterey County 16

Pinot Noir, **Ex** by Wrath 2017, Monterey County 14

Pinot Noir, **McIntyre** 2016, S.L.H. 17

Malbec, **High Note** 2016, Argentina 11

Merlot, **Hunt & Harvest** 2013, Napa Valley 13

Cabernet Sauvignon, **Newton** "Skyside" 2017, North Coast 16

Rhone Blend, **Le P'tit Paysan** 2017, Central Coast 14

Grenache, **Birichino** 2017, Central Coast 16

BEERS & CIDER

DRAUGHTS

Pilsner, **North Coast** "Scrimshaw" CA 8

Pale Ale, **Firestone** "DBA" CA 8.5

IPA, **Fort Point** "Villager" CA 9

IPA, **Alvarado Street Brewery** "Mai Tai" CA 10



BOTTLES

Lager, **Pacifico** Mexico 7.5

Lager, **Stella Artois** Belgium 8

Hefeweizen, **Weinstephaner** Germany 8.5

Belgian, **North Coast** "La Merle" CA 10

Sour, **Mikkeller** "Passion Pool" CA 12 (16oz)

Red Ale, **Coronado** "Mermaid Red" CA 8

Pale Ale, **Fort Point** "Mosaic Park" CA 8

Organic Cider, **Samuel Smith** UK 10



(NO BOOZE FOR YOU) 5

Thirsty Lizard Grapefruit, ginger ale, lime

No-Jito Cranberry, pineapple, mint, lemon, spalsh sprite & soda

Prickly Porcupine (R.I.P.) Pineapple, serrano, peppercorn, lime zest, chipotle salt rim

Citrus Sunset Blood orange, lime, orange, spalsh ginger ale & soda

Fentiman's Sparkling Rose Lemonade

Bundaberg Ginger Beer

Abita Root Beer

Wine Director: Gabe de la Vega ~ Bar Manager: Lucas Flores

Water & refills upon request only