

★ 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, asparagus 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*