

# ★ DINNER ★

## STARTERS

- Russet Potato Skins** *jack and cheddar, three salsas* 10.5 🍷 ✓
- Buffalo Carpaccio** *crispy capers, asiago, morita chile aioli, shallots* 16
- Empanadas** *smoked NY steak, avocado crema, jack and cheddar, smoked chile-bbq aioli* 12
- Stuffed Pepper** *dungeness crab, artichoke, spinach, green chile, Oaxacan cheese* 18
- Mediterranean Mussels** *chorizo, leeks, shallots, garlic, IPA, creole butter* 17
- Fire-Roasted Castroville Artichoke** *sun-dried tomato aioli* 13 🍷 ✓
- Quesadilla** *different every day* 12 (add guacamole 4.5)
- Crispy Calamari** *orange-sesame dipping sauce* 12

## RIO CLASSIC

**Candied Swine "Jolly Rancheros"** 9



## SALADS

- Iceberg Wedge** *garlic bread crumbs, roma tomatoes, blue cheese dressing* 12 ✓
- Spinach** *roasted beets, blue cheese, pecans, raspberry-jalapeño vinaigrette* 12.5 🍷 ✓
- Butter Lettuce** *crispy quinoa, grapefruit, mint leaves, blood orange-mimosa vinaigrette* 11 🍷 ✓
- Mixed Greens** *truffle-pecorino, seasoned walnuts, curry vinaigrette* 11 ✓
- Romaine** *caesar dressing, asiago cheese, white anchovy, croutons* 11

## RIO CLASSIC

**Chinese Chicken Salad** 19.5



## OVEN

- Poblano Pepper** *quinoa, corn, beets, cotija cheese, pea shoots* 20 🍷 ✓
- Braised Bison Short Ribs** *green chile-cheddar mashed potatoes, grilled squash* 29 🍷
- Vegetable Risotto** *southwest ratatouille, asiago, poblano-basil pesto* 22 🍷 ✓
- Loch Duart Salmon** *pumpkin seed crusted, red pepper-potato cake, green beans, chipotle-lime vinaigrette* 28.5
- Duck Breast** *red mole, tortilla-squash chilaquiles, duck confit tamale* 32
- Southwest Seafood Stew** *mixed seafood, clams, mussels, ancho chile broth, polenta* 28
- Pork Shank** *red pepper mashed potatoes, salsa verde, queso fresco* 29 🍷

## GRILL

- Soy-Marinated Skirt Steak** *yam gratin, grilled tomato, green beans* 34
- Almond Wood Smoked BBQ Pork Back Ribs** *fries, coleslaw* 26
- Mixed Grill** *skirt steak, salmon, grilled prawns, bbq pork back ribs, red pepper mashed potatoes* 36
- Prime New York** *bacon butter, honey roasted carrots, ancho chile jus, Hatch chile whipped potatoes* 40 🍷
- Angus Burger** *fries* 16  
*Add "The Works": cheese, avocado, bacon, mushrooms, grilled onions* 5

## RIO CLASSICS

- Grilled Prawns** *penne pasta, leek, pea & bacon creole cream* 31.5
- Pork Chop** *rosemary-blue cheese butter, braised mushrooms, polenta cake* 29 🍷
- House-Smoked Half Chicken** *smoked chile butter, artichokes, potatoes* 27 🍷



## BITES

- Haystack Onion Rings** *guajillo ketchup* 8.5 ✓
- Roasted Sweet Potato** *chipotle-maple honey, crema, pine nuts* 7 🍷 ✓
- Green Chile Polenta Tots** 8 🍷
- Blistered Chiles** *sea salt* 7.5 🍷 ✓
- Habanero Deviled Egg** *bacon jam* 6.5 🍷
- Duck Tamale** *mole, salsa fresca* 9

Executive Chef: Eduardo Coronel / Sous Chefs: Salvador Merlin & Lalo Cruz  
✓ Vegetarian 🍷 These dishes are gluten free, our kitchen is not. • Split Entrée \$4



# ★ LIBATIONS ★

## SEASONAL COCKTAILS

- British MarTEAni** *house infused earl grey gin, lemon juice, honey syrup, sugar rim* 13
- Tequila Me Softly** *La Gritona reposado, Del Maguey "Vida" mezcal, agave, bitters, smoked ice ball* 15
- There's Something About Rosemary** *Belvedere vodka, rosemary syrup, muddled basil, ginger beer, lime* 13
- Blue Havana** *Bacardi silver, Blue Curacao, Ketel One peach-orange botanical, orgeat syrup, pineapple, lime* 14
- The Ancient Enemy** *Warbringer mesquite smoked bourbon, Carpana Antica, Angostura bitters* 16

## SIGNATURE MARGARITAS

- Rio Rita** *Mi Campo blanco, Cointreau, agave syrup, orange, lime* 13
- Venus Fly Trap** *serrano infused tequila, house-made hibiscus syrup, lime, tajin-salt rim, hibiscus flower* 14
- Wine About It** *Frida blanco, triple sec, agave, lime, McIntyre Pinot Noir float* 15
- Takes 2 to Mango** *Herradura silver, mango puree, muddled cucumber, triple sec, lime, tajin-salt rim, spicy candied mango* 14
- '83 Caddy** *Patron Reposado, Cointreau, fresh lime, Grand Marnier float* 16
- Silver Coin** *Herradura silver, Cointreau, fresh lime* 15
- Blood Orange** *Banhez Ensemble Mezcal, agave, blood orange, lime, Tajin-salt rim* 15

## 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
- Red Ale, **Coronado** "Mermaid Red" CA 8
- Pale Ale, **Fort Point** "Mosaic Park" CA 8
- Organic Cider, **Samuel Smith** UK 10
- Seasonal beer, (ask server for details) --Prices Vary

## RIO CLASSICS

- Rio Rye** *High West "Double Rye," Carpana Antica, St. Germain, luxardo cherry (Barrel Aged In House)* 15
- Apricot Bulleit** *Bulleit bourbon, Lillet Blanc, Amaro, Apricot liqueur, orange* 15

## 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
- Picpoul, **Bonny Doon** 2018, Arroyo Seco 12
- Chenin Blanc, **Dry Creek** 2017, Clarksburg 11
- Chardonnay, **Martin Ray** 2017, Sonoma Coast 14
- Chardonnay, **Bernardus** 2017, Monterey County 16
- Pinot Noir, **Ex** by Wrath 2016, Monterey County 14
- Pinot Noir, **McIntyre** 2016, Santa Lucia Highlands 17
- Grenache, **Birichino** 2017, Central Coast 16
- Malbec, **High Note** 2016, Argentina 11
- Merlot, **Hunt & Harvest** 2013, Napa Valley 13
- Rhone Blend, **Le P'tit Paysan** 2017, Central Coast 14
- Cabernet Sauvignon, **Newton** "Skyside" 2017, North Coast 16
- \*Cabernet Sauvignon, **Round Pond** "Kith & Kin" 2017, Napa Valley 24

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

Water & refills upon request only

