

★ LUNCH ★

STARTERS

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

RIO CLASSICS

- Chinese Chicken Salad** *field greens, sesame-soy noodles, curried carrots, almonds* 19.5
- Grilled Skirt Steak Salad**
field greens, balsamic pear tomatoes, shallots, blue cheese 24
- Crispy Rock Shrimp** *chopped romaine, smoked avocado ranch, fried lemon, chile cotija cheese, crispy black beans* 18



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

Add: Chicken 7, Salmon 11, Skirt Steak 14



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  
- Duck Tamale** *mole, salsa fresca* 9
- Garlic Fries** *rosemary-chipotle aioli* 7

SANDWICHES

- Rio Diablo Burger** *spanish chorizo, pork belly, and ground chuck, ghost chile-american cheese, pickled jalapeños, chipotle-onion marmalade, red fresno chile, rosemary-chile aioli, jalapeño fries* 19
- Grilled Prawn Wrap** *brie, baby spinach, Hatch green chiles, sweet potato fries* 17
- Smoked Turkey Breast** *applewood smoked bacon, guacamole, tomato chutney* 16
- Dungeness Crab Roll** *brioche roll, apple-jicama slaw, fingerling potato chips* 21
- Salmon BLT** *avocado, fingerling potato chips* 19
- Angus Burger** *fries* 16
Add "The Works": cheese, avocado, bacon, mushrooms, grilled onions 5



ENTREES

- Vegetable Risotto** *saffron risotto, vegetable ratatouille, ancho chile broth, house made guacamole, lime pepitas, shredded red pepper* 17  
- Loch Duart Salmon** *pumpkin seed crusted, red pepper-potato cake, chipotle-lime vinaigrette* 28.5
- Prime Sirloin** *green chile polenta tots, blue cheese butter, garlic jus, spicy green beans* 24 
- Almond Wood Smoked BBQ Pork Back Ribs**
fries, coleslaw 26
- Tacos - different every day** *cumin-chipotle black beans, salad* 17
- Poblano Pepper** *quinoa, corn, beets, Cotija cheese, pea shoots* 20  

RIO CLASSICS

- Grilled Prawns** *penne pasta, leeks, peas, 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 ★

(NO BOOZE FOR YOU) 5

Thirsty Lizard Grapefruit, ginger ale, lime

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

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

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

Fentiman's Sparkling Rose Lemonade

Bundaberg Ginger Beer

Abita Root Beer

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

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



COCKTAILS

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

Rio-chelada *Pacifico lager, house-made michelada mix, chipotle salt rim* 10

British MarTEAni *house infused earl grey gin, lemon juice, honey syrup, sugar rim* 13

Takes 2 to Mango *Herradura silver tequila, mango puree, cucumber, lime, tajin-salt rim* 14

Venus Fly Trap *serrano tequila, house made hibiscus syrup, lime, tajin-salt rim, hibiscus flower* 14

There's Something About Rosemary *Belvedere vodka, rosemary syrup, basil, ginger beer, lime* 13

Blue Havana *Bacardi silver rum, Blue Curacao, Ketel One peach-orange botanical, orgeat syrup, pineapple, lime* 14



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

Water & refills upon request only

