



DINE-IN MENU

STARTERS & BITES

House-Made Herb-Truffle Bread
with maple-chipotle butter 4 Pieces **3**

Soup Of The Day **8**

Empanadas Smoked NY Steak, Avocado Crema,
Jack and Cheddar, Smoked Chile BBQ Aioli **12**

Fire-Roasted Castrovilla Artichoke
Sun-Dried Tomato Aioli **13**  

Quesadilla Of The Day **12** ADD GUACAMOLE 4.5

Roasted Sweet Potato Chipotle-Maple Honey,
Lime Crema, Pine Nuts **7**  

Green Chile Polenta Tots Smoked Chile Butter **8**

Habanero Deviled Egg Bacon Jam **6.5** 

Russet Potato Skins Jack and Cheddar Cheese,
Three Salsas **11**



Mediterranean Mussels Spanish Chorizo, Leeks,
Shallots, IPA-Creole Butter **17**

Haystack Onion Rings Guajillo Ketchup **8.5**


SALADS

Iceberg Wedge Garlic Bread Crumbs,
Roma Tomatoes, Blue Cheese Dressing **12** 

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14

Butter Lettuce Crispy Quinoa, Grapefruit,
Mint Leaves, Blood Orange-Mimosa Vinaigrette **11**  

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14

Mixed Greens Truffle-Pecorino,
Seasoned Walnuts, Curry Vinaigrette **11** 

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14

Spinach Roasted Beets, Blue Cheese, Candied Pecans,
Raspberry-Jalapeño Vinaigrette **12.5**

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14

Chinese Chicken Salad Field Greens,
Sesame-Soy Noodles, Curried Carrots, Almonds,
Tahini Dressing **19.5**

Grilled Skirt Steak Salad Field Greens,
Balsamic Pear Tomatoes, Shallots, Blue Cheese **24**

SANDWICHES



Grilled Prawn Wrap Brie, Baby Spinach,
Hatch Green Chiles, Sun-Dried Tomato Aioli, Fries **17**

Smoked Turkey Breast Applewood Smoked Bacon,
Guacamole, Dijonnaise, Tomato Chutney, Coleslaw **16**

Salmon BLT Avocado, Rosemary-Chile Aioli, Fries **19**

"The Works" Burger ½ Pound Certified Angus Beef
Cheese, Avocado, Bacon, Mushrooms, Grilled Onions,
and Fries **21**

ENTREES

Poblano Pepper Quinoa, Corn, Beets, Cotija Cheese,
Pea Shoots, Ancho Chile Broth **20**  

Vegetable Risotto Southwest Ratatouille, Asiago,
Poblano-Basil Pesto **22**  

Atlantic Salmon Pumpkin Seed Crusted, Red Pepper-
Potato Cake, Green Beans, Chipotle-Lime Vinaigrette **28**

Soy-Marinated Skirt Steak Yam Gratin, Grilled Tomato,
Green Beans **35**

Almond Wood-Smoked BBQ Pork Back Ribs
Fries, Coleslaw **26**

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** 

Tacos Of The Day Cumin-Chipotle Black Beans,
House Salad **17**

Southwest Seafood Stew Mix Seafood, Mussels,
Shrimp, Polenta Cake, Ancho Chile Broth,
grilled sourdough bread with chile morita aioli **28**

KID'S MENU

CHILDREN 12
& UNDER

¼ Pound Burger with Cheddar Cheese and Fries **8**


Grilled Skirt Steak and French Fries **15**

Quesadilla with Jack and Cheddar Cheese **7** 

House Smoked Baby Back Ribs BBQ Sauce and Fries **12**

Grilled Prawns Penne Noodles, Peas, Bacon, and Cream **16**

Wood-Grilled Salmon Herb Buttered Broccolini **14** 

Grilled Chicken Breast Sautéed Red Potatoes,
Green Beans **11** 

FEATURED COCKTAILS

Seasonal Cocktails

The Pigeon

Patron Reposado Barrel Select—Bottled Exclusively For Rio Grill, Fresh Grapefruit, Agave, Soda **15**

Grand Manhattan

“Nitro Charged” Woodinville Rye & Bourbon, Grand Marnier, Sweet Vermouth, Orange Bitters **15**

Signature Margaritas

Venus Fly Trap

House-Made Serrano Infused Tequila and Hibiscus Syrup, Lime, Tajin-Salt Rim, Hibiscus Flower **14**

Silver Coin

Herradura Silver, Cointreau, Fresh Lime **15**

Blood Orange

Banhez Ensemble Mezcal, Agave, Blood Orange, Lime, Tajin-Salt Rim **15**

Barrel-Aged Cocktails

Rio Rye High West “Double Rye,” Carpana Antica, St. Germain, Luxardo Cherries **15**

“No Booze For You” 5

Thirsty Lizard Grapefruit, Ginger Ale, and Lime

No-Jito Cranberry, Pineapple, Mint, Lemon, Splash Sprite & Soda

Prickly Porcupine

(R.I.P) Pineapple, Serrano, Peppercorn, Lime Zest, Tajin-Salt Rim

Apricot Bulleit

Bulleit Bourbon, Lillet Blanc, Amaro, Apricot Liqueur, Splash Orange **15**

British Mar-TEA-ni

House Infused Earl Grey Gin, Lemon Juice, Honey Syrup, Sugar Rim **13**

Rio Chelada Pacifico Lager, House-Made Michelada Mix **10**

Rio Rita Mi Campo Blanco, Cointreau, Agave Syrup, Orange, Lime **13**

‘83 Caddy Patron

Resposado Barrel Select—Bottled Exclusively For Rio Grill, Cointreau, Fresh Lime, Grand Marnier Float **16**

Takes 2 To Mango

Frida Blanco, Mango Puree, Muddled Cucumber, Triple Sec, Lime, Tajin-Salt Rim **14**

Tequila Me Softly

La Gritona Reposado, Del Maguey “Vida” Aged in Our “Rio Rye” Barrels, Finished with Orange Bitters and a Hint of Agave **15**

Citrus Sunset

Blood Orange, Lime, Orange, Splash Ginger Ale & Soda

Fentiman’s Sparkling Rose Lemonade

Bundaberg Ginger Beer

Abita Root Beer

WINE

Wine By The Glass

Prosecco La Marca NV, Italy **10**

Champagne Moët & Chandon “Brut” NV, France **17**

Sparkling Schramsberg “Brut Rosé” NV, North Coast **19**

Rosé Birichino 2018, Monterey County **11**

Sauvignon Blanc/Semillon Cape Mentelle 2018, Australia **10**

Pinot Gris King Estate 2017, Oregon **13**

Chardonnay Bernardus 2017, Monterey County **17**

Chardonnay Scribe 2018, Sonoma Coast **15**

Pinot Noir McIntyre 2016, Santa Lucia Highlands **17**

Pinot Noir Joyce 2018, Monterey County **13**

Malbec High Note 2017, Argentina **11**

Cabernet Sauvignon Smith & Hook 2018, Central Coast **14**

Syrah Le P’tit Paysan 2017, Central Coast **12**

Bordeaux Blend Chateau Lassegue “Les Cardans” 2015, France **16**

Zinfandel Rockwall 2016, Contra Costa County **13**

BEER

Bottles & Cans

Lager Pacifico Mexico **7**

Lager Stella Artois Belgium **8**

Hefeweizen Weinstephaner Germany **9**

Belgian North Coast “La Merle” CA **10**

Red Ale Coronado “Mermaid’s Red” CA **8**

Organic Cider Samuel Smith UK **10**

Barrel-Aged Stout Dragon’s Milk (11%) MI **13**

Double IPA, Fort Point “Dipper” CA **8**

Draft

Pilsner, North Coast “Scrimshaw” CA **8**

Pale Ale, Firestone “DBA” CA **9**


IPA, Fort Point “Alta” CA **9**

IPA, Alvarado Street Brewery “Mai Tai” CA **10**

DESSERT

Caramel-Apple Bread Pudding Sourdough Bread, Caramel and Vanilla Apples, Whiskey Crème Anglaise **8.5**

Trio of Artisan Sorbets with House-Made Almond Wafers **7**

Bittersweet Flourless Chocolate Torte Vanilla Ice Cream, House-Made Chocolate Sauce **7.5** 

Mocha Flan Chocolate-Espresso Custard, House-Made Caramel Sauce **7**

Olallieberry Cobbler Served Warm with Vanilla Ice Cream **8.5**

Ice Cream Sandwich Almond Wafers, Chocolate Sauce, Vanilla Ice Cream, Strawberries, Walnuts **8.5**