



STARTERS & BITES

Soup Of The Day 8

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

Fire-Roasted Castroville 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 

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

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

TAKE OUT MENU

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, Hatch Green Chile Polenta Cake 29

House-Smoked Half Chicken Smoked Chile Butter, Artichokes, Potatoes 27 

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

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 

DESSERT

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

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

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

WINE & BEER

Wine By The Glass

Prosecco La Marca NV, Italy **10**

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

Rosé Birichino 2018, Monterey County **11**

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

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**

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

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

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

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Full Wine List Also Available
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Bottled Beer

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**

FEATURED COCKTAILS

Full Bar & Cocktail Pitchers Also Available

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

‘83 Caddy Patron Reposado Barrel Select—Bottled Exclusively For Rio Grill, Cointreau, Fresh Lime, Grand Marnier Float **16**

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

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

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

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

SMOKED CHICKEN DINNER

1 Whole House Smoked Chicken

1 Tray Of Sautéed Baby Artichokes and Red Potatoes

Chile Butter

Family Meal \$50 

SMOKED RIBS DINNER

1 Full Slab

1 Tray Of Yam Gratin

1 Pint Of Cole Slaw

BBQ Sauce

Family Meal \$50

Order Must Be Placed With A 2 Hour Notice

TACO KIT

Build Your Own For 2, 4, or 6 People

Choice Of Protein

Red Chile Sirloin, Pork Carnitas, and Garlic Lemon Chicken

Side Of Black Beans

House Salad

Corn Tortillas

Avocado Crema

Fire Roasted Tomato Salsa

For 2 \$30, For 4 \$55, For 6 \$80

Order Must Be Placed With A 24 Hour Notice

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