



TAKE-OUT

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  

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

Green Chile Polenta Tots Smoked Chile Butter 8

Candied Swine "Jolly Rancheros" 9



Corn Truffle & Wild Mushroom Tamale

Hatch Green Chile Tomatillo Salsa, Lime Pepitas, Cotija Cheese, Salsa Fresca 13 


SALADS

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

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14, AVOCADO +2


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

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14, AVOCADO +2

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

ADD CHICKEN +7, SALMON +11, SKIRT STEAK +14, AVOCADO +2

Chinese Chicken Salad Field Greens, Sesame-Soy Noodles, Curried Carrots, Almonds, Tahini Dressing 19⁵

Bitter-Butter Salad Wild Arugula, Butter Lettuce, Red Wine-Poached Pear, Toasted Pumpkin Seeds, Crispy Speck Ham, Duck Fat-Seared Figs, Goat Cheese, with Honey-Chipotle Vinaigrette 13 

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SANDWICHES & MORE

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

Quesadilla Of The Day with Guacamole 17

Russet Potato Skins Pork Belly, Jack and Cheddar Cheese, Three Salsas 16

Mediterranean Mussels Spanish Chorizo, Leeks, Shallots, IPA-Creole Butter, and Chipotle-Lime Fries 22

Signature Sandwiches

Please ask about our signature sandwiches
that are available for
Lunch from 11:30 - 4:00pm

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-Marinaded Skirt Steak Roasted Sweet Potato, Grilled Tomato, Green Beans 35

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

Grilled Prawns Penne Pasta, Leek, Pea & Bacon Creole Cream 31⁵

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

Braised Venison Ossobuco Red Chili Braised Agave, Sweet Corn On The Cob, Green Chile Mashed Potatoes, Crispy Corn Tortillas 26 

WINE & BEER

Wine By The Glass

Prosecco La Marca NV, Italy **10**

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

Rosé King Estate 2019, Oregon **13**

Sauvignon Blanc 13 Celsius 2018, New Zealand **12**

Albariño La Marea 2019, Monterey **13**

Chardonnay Bernardus 2017, Monterey County **17**

Chardonnay Scribe 2018, Sonoma Coast **15**

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

Pinot Noir Chock Rock 2014, Monterey County **14**

Malbec High Note 2017, Argentina **11**

Cabernet Sauvignon Smith & Hook 2017, Central Coast **14**

Rhône Blend Le P’tit Paysan 2017, Central Coast **14**

Bordeaux Blend Chappellet Mountain Cuvée 2018, Napa **19**

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

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 Roasted Yams

1 Pint Of Cole Slaw

BBQ Sauce

For 2 \$50, For 4 \$90, For 6 \$130

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

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**

Pumpkin Cheesecake Maria’s Cookie Crusted, Candied Ginger, Butterscotch, Raspberry Coulis **9**