



## DINNER

### 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 Castroville Artichoke

Sun-Dried Tomato Aioli **13** (BF) ✓

**Roasted Sweet Potato** Chipotle-Maple Honey,

Lime Crema, Pine Nuts **7** (BF) ✓

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

**Habanero Deviled Egg** Bacon Jam **6.5** (BF)

**Haystack Onion Rings** Guajillo Ketchup **8.5**

**Monterey Bay Squid** Orange-Sesame Dipping Sauce **13**

**Candied Swine** "Jolly Rancheros" **9**

#### Corn Truffle & Wild Mushroom Tamale

Hatch Green Chile Tomatillo Salsa, Lime Pepitas, Cotija Cheese, Salsa Fresca **13** (BF)

### 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** (BF) ✓

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 **19.5**

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

### 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**

### ENTREES

**Poblano Pepper** Quinoa, Corn, Beets, Cotija Cheese, Pea Shoots, Ancho Chile Broth **20** (BF) ✓

**Vegetable Risotto** Southwest Ratatouille, Asiago, Poblano-Basil Pesto **22** (BF) ✓

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

**Soy-Marinated Skirt Steak** Roasted Sweet Potato, Grilled Tomato, Green Beans **35**

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

**Grilled Prawns** Penne Pasta, Leek, Pea & Bacon Creole Cream **31.5**

**Pork Chop** Rosemary-Blue Cheese Butter, Braised Mushrooms, Polenta Tots **29**

**House-Smoked Half Chicken** Smoked Chile Butter, Baby Artichokes, Potatoes **27** (BF)

**Southwest Seafood Stew** Mix Seafood, Mussels, Shrimp, Polenta Tots, Ancho Chile Broth, Grilled Sourdough Bread with Chile Morita Aioli **28**

**16oz Prime Bone-In Ribeye** 21-Day Wet-Aged, Baker's Bacon Twice Baked Potato, Charred Petite Carrots, Fig-Habanero A Jus **65**

**Chicken Fried Rare Ahi** Stir-Fry Vegetables, Soy Vermicelli Noodles, Sesame-Soy Aioli, Crispy Wonton, Sriracha **30**

**Braised Venison Ossobuco** Agave-Red Chile Braised, Street Corn, Green Chile Mashed Potatoes, Crispy Corn Tortillas **26** (BF)

## 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 Cherrys **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** Volcan 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

Lunazal 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

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

**Artisan Sorbet** with House-Made Almond Wafers **7**

## 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** Joyce 2018, Monterey County **13**

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

**Albariño** La Marea 2019, Monterey **13**

**Chardonnay** Bernardus 2017, Monterey County **17**

## 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**

**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 Valley **19**

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

### Draft

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

**Pale Ale** Firestone “DBA” CA **9**


**IPA** Fort Point “Villager” CA **9**

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

## DESSERT

#### Pumpkin Cheesecake

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

**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**