



LUNCH

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)

Grilled Skirt Steak Salad Field Greens,

Balsamic Pear Tomatoes, Shallots, Blue Cheese **24**

SANDWICHES & MORE

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, 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**

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

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

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

Venison Ossobuco Agave-Red Chile Braised, Street Corn, Green Chile-Cheddar 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 Reposado 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**

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**

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 “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**