



# BRUNCH

Served Saturday and Sunday 10 am – 3:00 pm

## Breakfast

**Pancakes** Your choice of Traditional, Chocolate Chip, Pineapple, or our Flavor of the Day served with Whipped Butter and Maple Syrup. 12

**Monte Cristo** Ham, Turkey, Swiss Cheese, and Cream Cheese, lightly battered cooked golden brown, served with Raspberry Jam and Fresh Fruit. 13.5

**Eggs Benedict** Canadian Bacon, Soft Poached Eggs, Hollandaise Sauce, served with Breakfast Potatoes and Fresh Fruit. 14.5

**Grilled Salmon Eggs Benedict** Grilled Salmon Filet, Soft Poached Eggs, Hollandaise Sauce, served with Breakfast Potatoes and Fresh Fruit. 18

**Dragon Gourmet Mushrooms on Toast** Brioche Toast, Dragon Gourmet Mushrooms, Soft Poached Eggs, and Hollandaise Sauce served with Fresh Fruit. 14

**House-Made Chorizo Breakfast Burrito** House-Made Chorizo, Scrambled Eggs, Black Beans, Cheese, and Spanish Rice wrapped in a Flour Tortilla and served with Breakfast Potatoes. 14

**\*Huevos Rancheros** Fried Eggs, Bacon, Corn Tortilla, Cheese, Pork Salsa Verde Sauce, Avocado, Sour Cream, with Spanish Rice and Black Beans. 13.5

**Asian Marinated Steak and Eggs** Grilled Marinated Prime Skirt Steak, Scrambled Eggs, and Breakfast Potatoes. 18

**Breakfast Combo** Choice of Pancakes or French Toast with Scrambled Eggs, Bacon, House-Made Pork Sausage, served with Breakfast Potatoes. 14.5

### No Substitutions Available on Breakfast Items

Children under 10 Breakfast Combo includes Beverage 9.5

**Bottomless Mimosas** 12 (Available only to guests ordering a brunch entrée. Rio reserves the right to limit service, please drink responsibly, **ID required**. Served until 3:30 pm)

## Sides Dishes

Breakfast Potatoes 4.5

\*Scrambled Eggs 4.5

\*House-Made Pork Sausage 4.5

\*Applewood Smoked Bacon 5.5

French Toast 7

Pancakes 7

\*Fresh Fruit 4.5

**\*Gluten Sensitive**, Split Plate \$4, All Major Credit Cards Accepted.

## Cocktail Specials

**Bloody Mary** 9  
Russian Standard Vodka and  
Bloody Mary Mix

**Rio City Mojito** 9  
Bacardi Rum, Fresh Lime Juice,  
Fresh Mint, and Soda

**Caipirinha** 10  
Leblon Cachaca, Fresh  
Lime Juice, Sugar

**Moscow Mule** 10  
Russian Standard Vodka,  
Fresh Lime Juice, Cock N' Bull  
Ginger Beer

**Dark and Stormy** 10  
Mount Gay Rum, Lime Juice,  
Cock N' Bull Ginger Beer

**Classic Old Fashioned** 11  
Bulleit Rye, Bitters, Sugar,  
Fresh Oranges, Cherry

**French 75** 10  
Bombay Gin Lemon Juice,  
Simply Syrup, Champagne

## Signature Cocktails

**Pink Linen** 10  
Effen Cucumber Vodka, Fresh  
Lime Juice, St. Germain, Mint,  
Soda, Cranberry

**West Coast Freeze** 11  
Coconut and Mango Rum,  
Crème De Banana, Strawberry,  
Pineapple Juice, Float of  
Captain Morgan Rum

**Tropical Breeze** 11  
Coconut Rum, Orange Juice,  
Pineapple Juice, Cranberry  
Juice, Grapefruit Juice,  
Float of Myers Rum

**Bridge to Bridge** 11  
Partida Tequila, Lime Juice,  
Agave Nectar, Soda,  
Blackberries

**Quencher** 11  
Deep Eddy Grapefruit Vodka,  
Fresh Lime Juice,  
Triple Sec, St. Germain

**Riverfront** 11  
Zaya Rum, Fresh Mint, Orange  
Juice, Pineapple

**Rio Loco** 11  
Bullet Rye, Allspice, Apple  
Bitters, Fresh Sweet and Sour,  
Cock N' Bull Ginger Beer



## Lunch

### Appetizers

**Crab Rolls** Red and Blue Crab, Celery, and Carrots rolled in a crispy Egg Roll Wrapper topped with Wasabi Aioli and served with Apple-Ginger Gastrique. 16

**Calamari** Lightly dusted fried Calamari and Lemon Wheels served with House Cocktail Sauce. 13

**Sour Dough Loaf** Our famous sourdough round, filled with an indulging 3 cheese blend on top of Balsamic Vinegar, Olive Oil and crushed Chili Flakes. (Serves 4) 18

### Soup and Salads

**Clam Chowder** Cup 7 Bowl 9 Bread Bowl 11

**Soup Du Jour** Cup 6 Bowl 8

**\*Crisp Wedge** Iceberg Wedge, Brown Sugar-Pepper Bacon, Red Onions, Tomatoes, Bleu Cheese Crumbles and Bleu Cheese Dressing. 10

**Caesar** Garden Fresh Chopped Romaine, Rosemary Croutons and Shaved Parmesan Cheese. Small 10 Large 12 *add Tequila Chicken 6 add Prawns 7*

**\*Tequila Lime Grilled Chicken Salad** Tequila Lime Marinated Chicken, Romaine Hearts, Tomato Wedges, Pickled Sweet Peppers, Grilled Cactus Salsa, Toasted Pumpkin Seeds, Citrus-Smoked Ancho Chili Dressing topped with Shaved Parmesan Cheese. 18

**\*Winter Harvest Salad** Shaved Fennel Bulb, Brussel Sprouts, and Baby Kale tossed in a Pomegranate Vinaigrette and topped with Pomegranate Seeds, Dried Cranberries, Toasted Pumpkin Seeds, and Candied Walnuts topped with Goat Cheese Mousse. 14

**\*Crab and Shrimp Louie** Freshly Chopped Romaine, Tomatoes, Egg, Cucumber, Avocados and Scallions, Louie Dressing. 23

### Lunch Entrées

**Grilled Salmon BLT** Grilled Salmon Filet, Apple Wood Bacon, Butter Lettuce, Tomatoes, and Spicy Mustard on Focaccia with Rosemary Garlic Fries. 15

**Crab Melt** Blue Crab, Cheddar and Swiss Cheeses on a Baguette, sliced Avocado, Coleslaw and Rosemary Fries. 18.5

**Pesto Prawns Fettuccine** Seared Prawns and Fettuccine tossed in Sundried Tomato-Pesto Cream Sauce and Shaved Parmesan Cheese topped with Micro Basil and Grilled Baguette. 23

**\*Jambalaya** Pan Seared Prawns, Assorted Seafood, Tender Chicken, Andouille Sausage, Pickled Sweet Peppers and Scallions tossed in our Creole Style Sauce over Jasmine Rice. 22

**Asian Marinated Skirt Steak Sandwich** Marinated Prime Angus Skirt Steak, Havarti Cheese, Grilled Onions, Pickled Sweet Peppers and Spicy Mustard on a Steak Roll with Rosemary Fries. 17

**Rio Burger** All natural American Kobe Blend cooked medium with Havarti Cheese, Garlic Rosemary Aioli on a Brioche Bun, with Rosemary French Fries. 14 *Add Bacon 2.5 Mushroom 1.5 Avocado 1.5*

**\*Gluten Sensitive**, Split Plate \$4, All Major Credit Cards Accepted.

### Martini Specials

**Jalapeno Martini** 9  
Hanger One Buddha's Hand  
Citron Vodka, Fresh Jalapeno,  
Triple Sec, Sweet and Sour

**Raspberry Lemon Drop** 11  
Absolut Rasberri, Chambord,  
Triple Sec, Fresh Sweet and Sour  
with a hint of Rosemary

**Watermelon Lemon Drop** 11  
Watermelon Vodka,  
Triple Sec, Sweet and Sour,  
Cranberry Juice

**Pomegranate Martini** 11  
Ketel One Citroen Vodka, Triple  
Sec, Pomegranate Juice

**Cucumber Basil Martini** 11  
Hendricks's Gin, St. Germain,  
Fresh Lime Juice, Cucumbers,  
Fresh Basil

**Classic Manhattan** 10  
Woodford Reserve Bourbon,  
Vermouth, Bitters,  
and Luxardo Cherries

**Elderflower Manhattan** 11  
Maker's Mark 46 Bourbon,  
Vermouth, St. Germain, Bitters,  
and Luxardo Cherries

**Blood Orange Martini** 10  
Grey Goose L'Orange Vodka,  
Triple Sec, Sweet and Sour, Fresh  
Blood Orange Juice, served with a  
sugar rim

**Top Shelf Lemon Drop** 11  
Hangar One Buddha's Hand  
Citron Vodka, Cointreau,  
Sweet and Sour

### Margaritas

**Top Shelf** 11  
Patron Reposado Tequila, Patron  
Citronage,  
Sweet and Sour

**Cadillac** 11  
Milagro Silver Tequila, Triple Sec,  
Sweet and Sour,  
Grand Marnier

**Skinny** 10  
Herradura Silver Tequila, Agave  
Nectar, Fresh Lime, Fresca

**Blood Orange** 10  
Corralejo Tequila, Fresh Blood  
Orange Juice, Cointreau,  
Sweet and Sour