



BRUNCH

Served Saturday and Sunday 10 am – 3:00 pm

Pancakes Your choice of Traditional, Chocolate Chip, or Banana and Candied Nuts served with Whipped Butter & 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

Crab Cake Benedict Crab Cakes, Soft Poached Eggs, Hollandaise Sauce, with Breakfast Potatoes & Fresh Fruit. 21

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

Chorizo Breakfast Burrito House-Made Chorizo, Scrambled Eggs, Black Beans, Cheese, and Spanish Rice wrapped in a Flour Tortilla & 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

Steak Hash Tender Bistro Filet Tips, Potatoes, Red and Green Peppers, and Onions topped with Fried Eggs, Sausage Gravy and Scallions. 19

Breakfast Combo *Choice of Pancakes or French Toast* with Scrambled Eggs, Bacon, Pork Sausage Links, 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

Side Dishes

Breakfast Potatoes	4.5	French Toast	7
*Scrambled Eggs	4.5	Pancakes	7
*Pork Sausage Links	4.5	*Fresh Fruit	4.5
*Applewood Smoked Bacon	5.5		

APPETIZERS

Crab Cakes Red and Blue Crab Cakes served with Fire Roasted Green Chili Salsa and Charred Lemon, served with Sriracha Aioli. 19

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)* 16

SOUP AND SALADS

Clam Chowder Cup 7 Bowl 9 Bread Bowl 11

Soup Du Jour Cup 6 Bowl 8 Bread Bowl 10

***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 14 *add Chicken 6 add Prawns 7*

***Baja Steak Salad** Crisp Romaine, Tomatoes, Black Beans, Jicama and roasted Green Chilies tossed in a Creamy Baja Style Dressing and topped with Cotija Cheese, Avocado, Tortilla Strips, and Scallions. 19

***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, Avocado, and Chipotle Aioli on Focaccia with Rosemary Garlic Fries. 17

Crab Melt Blue Crab, Sriracha Aioli, Sliced Tomatoes, and Havarti cheese on Brioche served with Apple-Celery Root Slaw and Rosemary Fries. 19

Beef Stroganoff Tender Bistro Steak, Onions, Mushrooms, and Pappardelle Pasta tossed in a Red Wine Cream Sauce and topped with Crème Fraiche, Chives, and Spicy Garlic Cheese Bread. 22

***Jambalaya** Pan Seared Prawns, Assorted Seafood, Tender Chicken, Andouille Sausage, Pickled Sweet Peppers and Scallions tossed in our Creole Style Sauce over Jasmine Rice. 23

Parmesan Chicken Sandwich Parmesan Crusted Chicken Breast, Swiss Cheese, Lettuce, Tomatoes, Basil Aioli on Focaccia, served with Rosemary Fries. 16

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

In order to accommodate other guests and reservations we ask that you respect a 2 hour maximum seating time during brunch.

Seasonal Cocktails

Rio Bliss

Absolut Mandarin Vodka, Peach Schnapps, and Strawberries topped with Champagne. 11

Mint Chocolate Chip

Absolut Vanilla Vodka, Green de Menthe, Bailey's and Cream topped with Mini Chocolate Chips. 12

Hot Buttered Rum

Bacardi 8 Rum mixed with Butter, Cinnamon, Brown Sugar, and Nutmeg. 11

Sutters Gold

Angels Envy Whiskey, Grapefruit Bitters, Lemon Juice and Soda. 12

Specialty Cocktails

Ramos Fizz

Gin, Orange Flower Water, Lemon Juice, Sugar and Half and Half. 10

Raspberry Lemon Drop

Absolut Raspberry, Chambord, Cointreau, Sweet and Sour. 11

Jalapeño Martini

Absolut Citron, Cointreau, Sweet and Sour, and Fresh Jalapeño. 11

Watermelon Lemon Drop

Watermelon Smirnoff, Cointreau, Sweet and Sour, and Cranberry. 11

Pink Linen

Effen Cucumber Vodka, Lime Juice, St-Germain, Mint, Soda, Cranberry. 11

Golden Cadillac

White Crème de Cacao, Galliano, and Half and Half. 10

Good Morning Margarita

Frida Kahlo Blanco Tequila, Lime Juice, Agave Nectar, Soda, Blackberries. 11

Tequila Sunset

Cazadores Blanco, Orange Juice, Grapefruit Juice, and Grenadine. 11

Blood Orange Margarita

Frida Kahlo Repo Tequila, Blood Orange Juice, Cointreau, Sweet and Sour. 11

West Coast Freeze

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerrys Rum. 11

Bellini

Champagne, Pineapple Juice, Raspberry. 10

Cucumber Basil Martini

Hendricks Gin, St-Germain, Fresh Lime Juice, Cucumbers, Fresh Basil. 12

Elderflower Manhattan

Makers Mark 46, Sweet Vermouth, St-Germain, Bitters, Luxardo Cherries. 13

Classic Old Fashioned

Templeton Rye Whiskey, Bitters, Sugar, Fresh Oranges, Cherries. 11

Rio Sidecar

Hennessey, Cointreau, Sweet and Sour, Lime Juice, splash of Orange Juice. 12

Wine List

Chardonnay

Sycamore Lane, California	7/26
Matchbook, Dunnigan Hills	8/30
Toasted Head, Yolo County	9/32
Franciscan, Napa	10/36
Raeburn, Russian River	11/40
Rodney Strong Chalk Hill, Sonoma	12/44
Sonoma-Curter, Russian River	15/54

Sauvignon Blanc

Joel Gott, California	8/30
Babich, New Zealand	8/30
Ferrari Carano Fume, Sonoma	10/36

Other Whites

Beringer White Zinfandel, Napa	7/26
Coppola Pinot Grigio, Monterey	8/30
Banfi Centine Rose, Tuscany	8/30
Chateau St Michelle, Riesling, WA	8/30
Chateau St Michelle, Gewurztraminer, WA	30
Conundrum Blend, California	44

Champagne

Taittinger Brut La Francaise	60
Moet & Chandon White Star	85
Veuve Cliquot Yellow Label	90

Sparkling Wines

Chandon Rose Split	14
Mumm Napa Split	15
Piper Sonoma Blanc de Blanc	44
Domaine Carneros Brut Rose	75

Cabernet Sauvignon

Sycamore Lane, California	7/26
Joel Gott No 815, California	11/40
Newton Skyside, Sonoma	15/54
Black Stallion, Napa	18/64
Kenwood Jack London	58
Conn Creek, Napa	70
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145

Zinfandel

Sobon Old Vines, Amador	8/30
7 Deadly Zins, Lodi	9/32
Perry Creek Zinman, Amador	11/40

Pinot Noir

Greg Norman, Santa Barbara	10/36
Rodney Strong, Russian River	12/44
Davis Bynam, Russian River	16/58
Artesa, Carneros	58
Rex Hill, Oregon	70

Merlot

Sycamore Lane, California	7/26
Rodney Strong, Sonoma	10/36

Other Reds

Bogle Petite Sirah, Clarksburg	8/30
Terrazaz Malbec, Argentina	8/30
Boeger Barbera, El Dorado	9/32
Matchbook Tempranillo, Yolo	9/32
Ferrari Carano Siena Blend, Sonoma	15/54
Twisted Rivers Raven Blend, Napa	32
Estancia Red Meritage Blend	58
BV Tapestry, Napa	90

Beer

Draft Beers

Coors Light, Widmer Hefe, Newcastle, Stella Artois, 4 Local/Seasonal Beers (Ask your Server)

Bottled Beers

Bud Light, Blue Moon, Racer 5, Michelob Ultra, Modelo Negra, Corona, Corona Light, Sierra Nevada, Heineken, Guinness can, Angry Orchard, Kaliber Non-Alcoholic