



## BRUNCH

Served Saturday and Sunday 10 am – 3:00 pm

**Pancakes** Your choice of Traditional or Chocolate Chip served with Whipped Butter & Maple Syrup. 12

**Monte Cristo** Ham, Turkey, Swiss Cheese, and Cream Cheese, lightly battered cooked golden brown, served with Spicy 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

**Vegetarian Frittata** Eggs, Onions, Red and Green Bell Peppers, Spinach, Tomatoes, Crimini Mushrooms, Smoked Gouda Cheese, Avocado, and Sour Cream, served with Breakfast Potatoes and Fresh Fruit. 14

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

**Country Fried Steak** Topped with Country Gravy and Served with Fried Eggs and Breakfast Potatoes. 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, served with Fire Roasted Red Pepper and Pineapple Chutney and Sriracha Aioli. 19

**Calamari** Lightly dusted crispy Calamari and Lemon Wheels served with Sriracha Aioli. 13

**Ahi Nachos** Ahi Tuna, Fresh Mango, Tomatoes, Peppers, Red Onion, Cilantro, Soy Lime Vinaigrette, Crispy Wonton Chips, Toasted Sesame Seeds and Scallions. 19

**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 Dressing and Crumbles. 10

**Caesar** Chopped Hearts of Romaine, Rosemary Garlic Croutons, Shaved Parmesan and Caesar Dressing. Small 10 Large 14

*To Any Salad: Add Chicken 6 Add Prawns 7*

**BBQ Chicken Salad** Chopped Hearts of Romaine, Tomatoes, Red Onion, Grilled Corn, Black Beans, Roasted Red Peppers, and Smoked Gouda Cheese, tossed In a Molasses BBQ Ranch Dressing, with Avocado, Tortilla Strips and Scallions. 17

**\*Red Crab and Shrimp Louie** Chopped Hearts of Romaine, Tomatoes Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 23

**\*Steak Spinach Salad** With Bistro Filet, Grilled Peaches, Red Onions, Candied Walnuts, Bleu Cheese Crumbles, Strawberries, Cranberries and Pomegranate Seeds, tossed In a Pomegranate Vinaigrette. 19

## LUNCH ENTRÉES

**Salmon BLT** Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Mango-Habanero Aioli on Focaccia, with Rosemary Fries. 17

**Crab Melt** Blue Lump Crab, Smoked Gouda and Swiss Cheese, and Sriracha Aioli served open face on sliced Sourdough Baguette with Cole Slaw and Rosemary Fries. 19

**Garlic Chicken Pasta** Capellini Pasta, Roma Tomatoes, Spinach, Roasted Garlic tossed in a Sun Dried Tomato Pesto Sauce, topped with Parmesan Cheese. 18

**\*Jambalaya** Seared Prawns, Salmon, Chicken, Andouille Sausage and Scallions tossed in our Creole Style Sauce over Jasmine Rice. 23

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

**Tower Bridge Burger** All natural American Kobe Blend cooked medium with Grilled Peaches, Caramelized Onions, Sweet Pepper Bacon, Spinach, Spicy Jalapeno Jam, Mango Habanero Aioli on Brioche Bun, with Rosemary Fries. 17 **Add Bacon 2.5 Avocado 1.5 Mushroom 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

## West Coast Freeze

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Captain Morgan Rum. 11

## Rio Bliss

Grey Goose Orange Vodka, Peach Schnapps, and Strawberries topped with Champagne. 11

## Bacardi Mojito

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, and Soda Water. 12

## Rio Rum Runner

Rum, Orange Juice, Pineapple Juice, and Passion Fruit topped with Myers Dark Rum. 12

## Hot and Smokey Margarita

Illegal Mezcal, Fresh Lime Juice, Agave Syrup, Pineapple Juice, and Jalapenos. 12

## Light and Easy Martini

Belvedere Vodka, Ginger Zest, Fresh Lemon Juice, and Simple Syrup. 11

# Specialty Cocktails

## Ramos Fizz

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

## 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

## Lemon Drop Martini

Absolut Vodka, Triple Sec, Sweet and Sour,  
**Flavors:** Blood Orange, Pomegranate, Watermelon, Raspberry, Jalapeno. 11

## Moscow Mule

Russian Standard Vodka, Lime Juice, Cock n' Bull Ginger Beer. 10

## Quencher

Deep Eddy Grapefruit Vodka, Lime Juice, Cointreau, St-Germain, Cranberry. 11

## Pink Linen

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

## Bridge to Bridge

Frida Kahlo Blanco Tequila, Lime Juice, Agave Nectar, Soda Water, Blackberries. 12

## Cadillac Margarita

Cazadores Blanco Tequila, Cointreau, Sweet and Sour, Grand Marnier. 12

## Blood Orange Margarita

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

## French 75

Malfy Lemon Gin, Lemon Juice, Simple Syrup, Champagne. 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

Bulleit Whiskey, Bitters, Sugar, Fresh Oranges, Cherries. 10

# 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 |
| Ammunition, Sonoma               | 14/50 |
| Sonoma-Cutrer, Russian River     | 15/54 |
| Rombauer, Carneros               | 75    |

## 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,<br>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   |

## Merlot

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

## 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    |

## Other Reds

|                                    |       |
|------------------------------------|-------|
| Bogle Petite Sirah, Clarksburg     | 8/30  |
| Terrazas 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 Reserve, 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