



BRUNCH

Served Saturday and Sunday 10 am – 3:00 pm

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

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. 23

Frittata Eggs, Onions, Red and Green Bell Peppers, Spinach, Tomatoes, Cremini Mushrooms, Jack Cheese, Avocado, and Sour Cream, served with Breakfast Potatoes and Fresh Fruit. 14 **Add Lobster 9**

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, Chorizo Gravy and Scallions. 19

Loco Moco American Kobe blend Beef Patty served over Jasmine Rice and topped with Mushroom Gravy and Fried Eggs. 17

Monte Cristo Ham, Turkey, Swiss Cheese, and Cream Cheese, lightly battered cooked golden brown, served with Spicy Raspberry Jam and Fresh Fruit. 14

Prime Rib Chilaquilles Prime Rib, Corn Tortillas, Scrambled Eggs, Guajillo Sauce, topped with Jack Cheese, Tortilla Strips, Cotija Cheese and Avocado. 22

Breakfast Combo *Choice of Pancakes or French Toast* with Scrambled Eggs, Bacon, Pork Sausage Links, served with Breakfast Potatoes. 15

No Substitutions Available on Breakfast Items

Children under 10 Breakfast Combo includes Beverage 10

Bottomless Mimosas 13

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	5	French Toast	7
*Scrambled Eggs	5	Pancakes	7
*Pork Sausage Links	5	*Fresh Fruit	5
*Applewood Smoked Bacon	5		

APPETIZERS

Crab Cakes Red and Blue Crab, served with Pineapple-Avocado Salsa and Sriracha Aioli. 19

Calamari Lightly dusted crispy Calamari and Lemon Wheels served with Sriracha Aioli. 15

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)* 17

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 5 Add Prawns 7

BBQ Chicken Salad Chopped Hearts of Romaine, Tomatoes, Red Onion, Grilled Corn, Black Beans, Roasted Red Peppers, and Cheddar 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 Tostada Bowl Shredded Steak, Cotija and Jack Cheese, Fire Grilled Corn Salsa, Red Onions, Chopped Romaine, Tomatoes, Spanish Rice, Black Beans, Tortilla Strips, Avocado and Cilantro Lime Crema. 18

LUNCH ENTRÉES

Salmon BLT Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Smoked Tomato Aioli on Focaccia, with Rosemary Fries. 17

Crab Melt Red and Blue Lump Crab, Cheddar and Jack Cheese, and Sriracha Aioli served open face on sliced Sourdough Baguette with Cole Slaw and Rosemary Fries. 19

Rio Prime Rib Dip Shaved Prime Rib, Cheddar Cheese, Sautéed Cremini Mushrooms on a Steak Roll, served with Rosemary Fries and a side of Au Jus and Creamy Horseradish Sauce. 19

***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. 15 **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. 18

***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 Rum Runner

Rum, Passion Fruit, and Mango blended to perfection and a Float of Myers Dark Rum. 12

Bacardi Mojito

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

West Coast Freeze

Coconut Rum, Mango Rum, Crème de Banana, Strawberry, Pineapple Juice and Float of Sailor Jerry Rum. 12

Rio Bliss

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

Skinny Margarita

Azunia Blanco Tequila, Agave, Lime Juice, and Club Soda. 11

Specialty Cocktails

Ramos Fizz

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

Quencher

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

Cucumber Basil Martini

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

Golden Cadillac

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

Pink Linen

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

Classic Old Fashioned

Woodford Reserve Whiskey, Bitters, Sugar, Fresh Oranges, Cherries. 11

Tequila Sunset

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

Cadillac Margarita

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

Elderflower Manhattan

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

Lemon Drop Martini

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

Blood Orange Margarita

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

Rio Sidecar

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

Moscow Mule

Hanger One Vodka, Lime Juice, Cock n' Bull Ginger Beer. 10

French 75

Bombay Gin, Lemon Juice, Simple Syrup, Champagne. 10

Sutters Gold

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

Wine List

Chardonnay

Sycamore Lane, California	7/26
Matchbook, Dunnigan Hills	9/32
Benziger, Sonoma	10/36
Black Stallion, Napa	12/44
Raeburn, Russian River	12/44
Rodney Strong Chalk Hill, Sonoma	13/46
Sonoma-Cutrer, Russian River	15/54
Rombauer, Carneros	75

Sauvignon Blanc

Joel Gott, California	9/32
Babich, New Zealand	9/32
Ferrari Carano Fume, Sonoma	10/36

Other Whites

Montevina White Zinfandel	7/26
Coppola Pinot Grigio, Monterey	9/32
Banfi Centine Rose, Tuscany	9/32
Chateau St Michelle, Riesling, WA	9/32
Chateau St Michelle, Gewurztraminer, WA	30
Conundrum Blend, California	46

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
Conundrum Blanc de Blanc	44
Domaine Carneros Brut Rose	75

Cabernet Sauvignon

Sycamore Lane, California	7/26
Joel Gott No 815, California	12/44
Kenwood Ridge, Sonoma	17/60
Black Stallion, Napa	18/64
Kenwood Jack London	58
Conn Creek, Napa	70
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145
Robert Mondavi Oakville, Napa	155

Zinfandel

Sobon Old Vines, Amador	8/30
7 Deadly Zins, Lodi	9/32
Perry Creek ZinMan, Amador	12/44

Pinot Noir

Higher Ground, Monterey	12/44
Rodney Strong, Russian River	13/46
Davis Bynam, Russian River	16/58
Artesa, Carneros	58
Belle Glos, Santa Maria	85

Merlot

Sycamore Lane, California	7/26
Rodney Strong, Sonoma	11/40

Other Reds

Bogle Petite Sirah, Clarksburg	9/32
Ruta 22 Malbec, Argentina	10/36
Boeger Barbera, El Dorado	10/36
Matchbook Tempranillo, Yolo	10/36
Ferrari Carano Siena Blend, Sonoma	16/58
Twisted Rivers Raven Blend, Napa	32
Estancia Red Meritage Blend	58

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