



BRUNCH

Served Saturday and Sunday 10 am – 3:00 pm

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 Red Crab 8**

***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

Breakfast Combo French Toast with Scrambled Eggs, Bacon, and Pork Sausage Links, served with Breakfast Potatoes. 15

No Substitutions Available on Breakfast Items

Children under 10 Breakfast Combo includes Beverage 10

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

Spinach & Artichoke Dip Blend of Jack, Parmesan, and Cream Cheese, Spinach, and Artichokes topped with Panko Bread Crumbs, served with grilled Pita Bread. 14

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

***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

Oriental Chicken Salad Grilled Marinated Chicken, Napa and Red Cabbage, Iceberg Lettuce, Mandarin Oranges, Cashews, Chow Mein and Fried Rice Noodles, Cilantro, Green Onions, tossed in a Ginger-Hoisin Dressing. 17

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

LUNCH ENTRÉES

Salmon BLT Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Smoked Tomato Aioli on Focaccia, with Rosemary Fries. 18

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 Tiger Prawns, Salmon, Sea Bass, Cod, Tender Chicken, Andouille Sausage and Bacon, Tossed in our Creole Style Sauce over Jasmine Rice, topped with Scallions. 24

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**

Fish and Chips Beer Battered and Golden Brown Alaskan Cod, served with Coleslaw, Rosemary French Fries and Tartar Sauce. 17

***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

Mint Chocolate Chip

Absolut Vanilla Vodka, Green Crème de Menthe, Baileys Irish Cream, and topped with Chocolate Shavings. 11

Rio Bliss

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

Bacardi Mojito

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

Hot Buttered Rum

Bacardi 8 Rum with Butter, Cinnamon, and Nutmeg. 11

Quencher

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

Skinny Margarita

Patron Silver Tequila, Agave, Lime Juice, and Club Soda. 12

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

Tequila Sunset

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

Lemon Drop Martini

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

Moscow Mule

Hanger One 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

Cadillac Margarita

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

Blood Orange Margarita

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

French 75

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

Cucumber Basil Martini

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

Classic Old Fashioned

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

Elderflower Manhattan

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

Rio Sidecar

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

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
Black Stallion, Napa	12/44
Raeburn, Russian River	12/44
Morgan, Highlands	13/46
Rodney Strong Chalk Hill, Sonoma	13/46
Sonoma-Cutrer, Russian River	15/54
Rombauer, Carneros	22/80

Sauvignon Blanc

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

Other Whites

Montevina, Amador	7/26
Coppola Pinot Grigio, Monterey	9/32
Chateau St Michelle, Riesling, WA	9/32
Tres Chic Rose, France	9/32
Chateau St Michelle, Gewurztraminer, WA	30

Champagne

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

Sparkling Wines

Chandon Rose Split	14
Mumm Napa Split	15
Avissi Prosecco 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
Hall, Napa	75
Lion Tamer, Napa	85
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
Rombauer, El Dorado	22/80

Pinot Noir

Higher Ground, Monterey	12/44
Rodney Strong, Russian River	13/46
Davis Bynam, Russian River	16/58
Morgan 12 Clones, Highlands	16/58
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
Tinto Rey Tempranillo, Dunnigan Hills	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, Gowan's Heirloom Apple Cider, Kaliber Non-Alcohol