



## 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. 15

**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 9**

**\*Huevos Rancheros** Fried Eggs, Bacon, Corn Tortilla, Cheese, Pork Salsa Verde Sauce, Avocado, Sour Cream, with Spanish Rice and Black Beans. 15

**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

**Monte Cristo** Ham, Turkey, Swiss Cheese, and Cream Cheese, lightly battered cooked golden brown, served with Raspberry Jam and Fresh Fruit. 15

### **No Substitutions Available on Breakfast Items**

Children under 10 Breakfast Combo includes Beverage 10

### Side Dishes

Breakfast Potatoes	6	French Toast	8
*Scrambled Eggs	6	*Fresh Fruit	6
*Pork Sausage Links	6		
*Applewood Smoked Bacon	6		

## APPETIZERS

**Calamari** Lightly Dusted Crispy Calamari and Lemon Wheels, served with Sriracha Aioli. 16

**Crab Cakes** Lightly Dusted Crispy Red and Blue Crab, served with Mango Salsa and Sriracha Aioli. 19

**Ahi Nachos** Seared Ahi Tuna, Mangos, Tomatoes, Green Bell Peppers, Red Onions, tossed in a Soy Lime Vinaigrette and topped with Sesame Seeds over Wonton Chips. 20

**Sourdough Cheese Loaf** Our famous Sourdough round filled with an indulging Three 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 15

*To Any Salad: Add Chicken 6 Add Prawns 8*

**Asian 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. 18

**\*Red Crab and Shrimp Louie** Chopped Hearts of Romaine, Tomatoes Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 24

**Steak Salad** Grilled Top Sirloin, Roasted Beets, Mandarin Oranges, Candied Walnuts, Red Onions, and Feta Cheese over Baby Arugula and shaved Brussel Sprouts tossed in Pomegranate Vinaigrette. 19

## LUNCH ENTRÉES

**Salmon BLT** Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Chipotle Lime Aioli on Focaccia, with Rosemary Fries. 19

**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, Halibut, Cod, Tender Chicken, Andouille Sausage and Bacon, Tossed in our Creole Style Sauce over Steamed Rice, topped with Scallions. 25

**Rio Burger** All natural American Kobe Blend cooked medium with Havarti Cheese, Rosemary Garlic Aioli on Brioche Bun, served with Rosemary Fries. 16 **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

## West Coast Freeze

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerrys Rum. 12

## 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

## Rio Rum Runner

Rum, Mango, and Passion Fruit blended and topped with Myers Dark Rum. 12

## 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