



BRUNCH

Eggs Benedict Canadian Bacon, Soft Poached, Eggs, Hollandaise Sauce, served with Breakfast Potatoes and Fresh Fruit. 18

Crab Cake Benedict Crab Cakes, Soft Poached Eggs, Hollandaise Sauce, with Breakfast Potatoes & Fresh Fruit. 24

***Rio City Omelet** Three eggs, cheese, Sausage, Bacon, Chorizo, and Pico de Gallo, served with Breakfast Potatoes and Fresh Fruit. 19

***Vegetable Frittata** Three Eggs, Onions, Bell Peppers, Spinach, Mushrooms, Jack Cheese, Avocado, and Sour Cream, served with Breakfast Potatoes and Fresh Fruit. 17 **Add Red Crab 12**

***Huevos Rancheros** Fried Eggs, Bacon, Corn Tortilla, Cheese, Pork Salsa Verde Sauce, Avocado, Sour Cream, with Cilantro Rice and Black Beans. 18

Country Fried Steak With scrambled Eggs, Breakfast Potatoes, and Bacon topped with Country Gravy. 25

Short Cake & Mixed Berry French Toast Whipped Mascarpone Topping Two Eggs Any Style, Bacon, and Pork Sausage Links, served with Breakfast Potatoes. 18

Tower Bridge Breakfast Burrito Scrambled Eggs, Sausage, Chorizo, Potatoes, Cheese, Served "Wet Style" with Salsa Verde and Sour Cream with a side of Fresh Fruit. 18

No Substitutions Available on Breakfast Items

Children under 10 Breakfast Combo includes Beverage 12

Bottomless Mimosas 20

Available only to guests ordering a Brunch or Lunch Entrée. Rio reserves the right to limit service, please drink responsibly, ID required. Served until 2:00 pm

Side Dishes

*Breakfast Potatoes 7
*Two Eggs Any Style 7
*Three Pork Sausage Links 7
*Four Applewood Smoked Bacon 7

French Toast 8
Buttermilk Pancakes 9
*Fresh Fruit 7

APPETIZERS

Jumbo Calamari Rings with Fried red bell Peppers & Red Onion Lightly Dusted Crispy Calamari and Lemon Wheels, served with Sriracha Aioli. 19

Crab Cakes Lightly Dusted Crispy Red and Blue Crab, served with Pineapple Salsa and Sriracha Aioli. 24

Ahi Nachos Ahi Tuna, Pineapple, 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) 19

BBQ Chicken Flat Bread

Gorgonzola Cheese Sauce, Mozzarella, Diced Red Onion, Cherry Tomato & Cilantro. *Make it Gluten Free with Cauliflower Flatbread instead.* 17

SOUP AND SALADS

Clam Chowder Cup 8 Bowl 10 Bread Bowl 14

Caesar Chopped Hearts of Romaine, Rosemary Garlic Croutons, Shaved Parmesan and Caesar Dressing. Small 12 Large 17

To Any Salad: Add Chicken 9 Add Prawns 10

***Grilled Salmon Chopped Salad** Romaine, Cucumber, Tomato, Red Onion, Bell Pepper, Candied Walnut, Chopped Bacon & Creamy Lemon Basil Vinaigrette 22

Thai Seared Ahi Tuna Togarashi seasoned Ahi Napa and Red Cabbage, Red Bell Pepper Candied Walnuts, Edamame, Jasmine Rice, Soy Lime Vinaigrette, and Spicy Thai Chili Glaze. 24

***Red Crab and Shrimp Louie** Chopped Hearts of Romaine, Tomatoes Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 29

LUNCH ENTRÉES

Salmon BLT Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Chili Crème Fraiche on Focaccia, with Rosemary Fries. 22

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. 26

Rio Burger All natural American Beef cooked medium with Cheddar Cheese, Rosemary Garlic Aioli on Brioche Bun, served with Rosemary Fries. 19 **Add Bacon 2.5 Avocado 2 Mushroom 2**

Fish and Chips Beer Battered and Golden Brown Alaskan Cod, served with Coleslaw, Rosemary French Fries and Tartar Sauce. 26

***Gluten Free**, Split Plate \$5, 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.

Vegan available upon request.

***A 3% surcharge will be added to each check that will go directly to our hardworking Kitchen Staff. If you have any questions please ask for a Manager and we will happily answer them for you! We appreciate all of the support that you have shown Rio City Café throughout the years!*

Seasonal Cocktails

West Coast Bliss

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerrys Rum. 13

Quencher

Deep Eddy Grapefruit Vodka, St-Germain, Lime Juice, Cointreau, and Cranberry. 12

Bacardi Mojito

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, and Club Soda. Flavors: Traditional, Raspberry, or Coconut. 12

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. 11

Pink Linen

Effen Cucumber Vodka, St-Germain, Lime Juice, Mint, Club Soda, and Cranberry. 13

Classic Old Fashioned

Woodford Reserve Whiskey, Bitters, Sugar, Fresh Oranges, and Cherries. 13

Golden Cadillac

White Crème de Cocoa, Galliano and Half and Half. 11

Cadillac Margarita

Cazadores Blanco Tequila, Cointreau, Sweet and Sour, and Grand Marnier. 13

Elderflower Manhattan

Makers Mark, St-Germain, Sweet Vermouth, Bitters, and Luxardo Cherries. 14

Tequila Sunset

Cazadores Blanco Tequila, Orange Juice, Grapefruit Juice and Grenadine. 12

Blood Orange Margarita

Patron Reposado Tequila, Blood Orange Puree, Cointreau, and Sweet and Sour. 13

Rio Sidecar

Hennessey VS, Cointreau, Lime Juice, Sweet and Sour, and Splash of Orange Juice. 13

Lemon Drop Martini

Absolut Vodka, Triple Sec, Sweet and Sour. Flavors: Blood Orange, Pomegranate, Watermelon, Raspberry, or Jalapeno. 12

Berry Burst

Absolut Vodka, Strawberry Puree, Lemonade, Basil, Splash of Club Soda. 12

Classic Negroni

Bombay Gin, Sweet Vermouth, and Campari. 12

Moscow Mule

Tito's Vodka, Lime Juice, and Cock n' Bull Ginger Beer. 11

Cucumber Basil

Hendricks Gin, St-Germain, Fresh Lime Juice, Cucumbers, and Fresh Basil served on the rocks. 13

Paper Plane

Templeton Rye, Amaro, Aperol, and Fresh Lemon Juice. 12

Wine List

Chardonnay

Sycamore Lane, California	8/30
Matchbook, Dunnigan Hills	9/32
Diora, Monterey	10/38
Black Stallion, Napa	12/44
The Farm, Arroyo Seco	11/40
Ferrari Carano, Sonoma	13/46
Rodney Strong Chalk Hill, Sonoma	13/46
Sonoma-Cutrer, Russian River	15/54
Rombauer, Carneros	22/80

Champagne

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

Zinfandel

Sobon Old Vines, Amador	8/30
7 Deadly Zins, Lodi	9/32
Rombauer, El Dorado	22/80

Sparkling Wines

Chandon Rose Split	14
Avissi Prosecco Split	15
Mumm, Napa	13/46
Domaine Carneros Brut Rose	75

Pinot Noir

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

Sauvignon Blanc

Joel Gott, California	9/32
Babich, New Zealand	9/32
Ferrari Carano Fume, Sonoma	12/44

Cabernet Sauvignon

Sycamore Lane, California	8/30
Joel Gott No 815, California	12/44
Roth, Alexander Valley, Sonoma	15/54
Black Stallion, Napa	18/64
Kenwood, "Jack London", Sonoma	58
Hall, Napa	75
Lion Tamer, Napa	85
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145
Robert Mondavi Oakville, Napa	85

Merlot

Sycamore Lane, California	8/30
Rodney Strong, Sonoma	11/40

Other Whites

Beringer, White Zinfandel, CA	9/32
Coppola Pinot Grigio, Monterey	9/32
Chateau St Michelle, Riesling, WA	9/32
Tres Chic Rose, France	9/32
Lange Twins, Moscato, CA	9/32

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

Beer

Draft Beers

Coors Light, Tioga Sequoia Half Dome, Sierra Nevada Pale Ale, Stella Artois, 4 Local/Seasonal Beers (Ask your Server)

Bottled Beers

Bud Light, Blue Moon, Michelob Ultra, Modelo Negra, Corona, Corona Light, Heineken, Guinness can, Gowan's Heirloom Apple Cider, Kaliber Non-Alcohol