



## 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 spiced 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.*

*\*\*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, Dunningan Hills	9/32
Black Stallion, Napa	12/44
Raeburn, Russian River	12/44
Ferrari Carano, Sonoma	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	12/44

## 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

## Champagne

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

## Sparkling Wines

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

## 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

## 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
Belle Glos, Clark and Telephone, Santa Maria	85

## Merlot

Sycamore Lane, California	8/30
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, Dunningan 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