



APPETIZERS

Calamari Rings Golden Crisp Calamari and Lemon Wheels, served with Sriracha Aioli. 19

Jumbo Coconut Prawns Crispy Fried Tiger Prawns, served with Thai Sweet Chili Sauce. 20

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

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

SOUP AND SALADS

Clam Chowder Cup 8 Bowl 10 Bread Bowl 14

GF Red Crab and Shrimp Louie Romaine, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs, topped with Avocado, Lemon Wedge, Scallions, and a side of Louie Dressing. 29

Caesar 1 Romaine, Rosemary Garlic Croutons, Shredded Parmesan tossed in Caesar Dressing. Small 12 Large 17

GF Rio Harvest Organic Arcadian Lettuce Blend, Pears, Red Onions, Tomatoes, Almonds, Blue Cheese Crumbles tossed in Strawberry Pomegranate Vinaigrette. Small 12 Large 17

Add To Any Salad Grilled Chicken 9

Seared Tiger Prawns 10

Grilled Salmon 12

Grilled Bistro Filet 12

LUNCH ENTRÉES

Salmon BLT 2 Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Chili Crème Fraiche on Focaccia, served with Rosemary Fries. 22

Crab Melt Red and Blue Crab, Cheddar and Jack Cheese, Sriracha Aioli, open faced on French Baguette, served with Cole Slaw, Rosemary Fries. 26

Fish and Chips Golden Crisp Beer Battered Alaskan Cod, served with Coleslaw, Rosemary Fries and side of Dill Pickle Tartar Sauce. 26

Rio Burger All natural American Kobe Blend cooked to medium with Cheddar Cheese, Lettuce, Tomato, Pickles, Rosemary Garlic Aioli on a Brioche Bun, served with Rosemary Fries. 19 *Add Bacon 2.5 Avocado 2*

Vegan Options Available Upon Request

GF *Gluten Free (Gluten Free Bun Available, Some Entrees can be made Gluten Free, please ask your Server)*

1 *Served raw or undercooked or contains raw or undercooked ingredients*

2 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Split Plate \$6, All Major Credit Cards Accepted

**A 3% surcharge will be added to each check that supports 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!

Specialty Cocktails

West Coast Bliss

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerry's Rum, and an Orange Slice. 13

Lemon Drop Martini

Absolut Vodka, Triple Sec, Sweet and Sour, and a Lemon Wheel.

Flavors: Traditional, Raspberry, Blood Orange, Pomegranate, Watermelon, or Jalapeno. 12

Boardwalk Bubbly

Grey Goose Orange Vodka, Peach Schnapps, Strawberries, and Champagne. 12

Pink Linen

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

Blood Orange Margarita

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

Berry Burst

Absolut Vodka, Strawberry Puree, Lemonade, Basil, a Splash of Club Soda, and a Lemon Wedge. 12

Cucumber Basil

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

Tequila Sunset

Cazadores Blanco Tequila, Orange Juice, Grapefruit Juice, Fresh, Grenadine, and an Orange Slice. 12

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

Quencher

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

Bacardi Mojito

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

Flavors: Traditional, Raspberry, Coconut, or Mango. 12

Boulevardier

Maker's Mark, Sweet Vermouth, Campari, and an Orange Peel. 13

Elderflower Manhattan

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

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
Tower Rose, Central Coast	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
Robert Mondavi Oakville, Napa	85
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145

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 & 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, 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, Four 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