



APPETIZERS

 **CHIPOTLE HOMINY HUMMUS (VG) – 19**
Creamy hominy, chipotle, tahini, lemon, cumin, garlic, cilantro EVO, seasonal vegetables, plantain chips.

 **HOUSE GUACAMOLE – 21**
Freshly smashed avocados, roasted corn, pico de gallo, queso fresco, cilantro, lime, sea salt, tortilla chips.
Add lobster +16

★ **CRISPY FRIED CALAMARI - 21**
Pickled jalapeños, rocoto aioli, Tajín, lime, micro cilantro.

MAINE LOBSTER EMPANADAS (2) – 24
Lobster-cream cheese filling, scallion, bell pepper, parsley, salsa criolla, cilantro, aji amarillo aioli.

 **P.E.I. MUSSELS – 22**
Pan roasted P.E.I. mussels, onions, peppers, peas, corn, aji Amarillo cream sauce, toasted bread.

 **CAUSA – CHOICE OF AHI TUNA 23 | CHICKEN 21***
Chilled yellow chili and lime infused Yukon potato cake with avocado, salsa criolla, cilantro, chile aioli, egg, olive, and tomato.

SEARED JUMBO SEA SCALLOPS (2) (GF) – 29
Sweet potato purée, agave chile butter, escabeche.

BISON MEATBALLS - 21
Chipotle-tomato sauce, , pickled red onions and white rice.

SOUP & SALADS

CHEF'S SOUP OF THE DAY – MP
Ask your server about today's preparation.

 **JUMBO SHRIMP COBB SALAD – 21**
Romaine lettuce, queso fresco, corn, onion, tomato, avocado, chopped egg, creamy cilantro dressing.

CAESAR SALAD – 14
Chef-made Caesar dressing, romaine lettuce, shaved Parmesan, croutons.

 **RIO HOUSE SALAD – 14**
Mixed greens, chamoy dressing, dried & fresh mango, queso fresco, toasted pumpkin seeds.
Add salmon +8 or chicken +8

SHAREABLES

MAINE LOBSTER MAC & QUESO VERDE – 32
Five-cheese blend, roasted poblano chiles, corn, onion, cilantro, chipotle oil.

 **ASPARAGUS – 16**
Olive oil, sea salt, lemon.

 **ELOTE (STREET CORN) – 16**
Lime crema, cotija cheese, chile.

 **MAPLE-ROASTED SWEET POTATOES – 14**
Maple glaze (Mashed).

 **FRIED RIPE PLANTAINS – 14**
Salsa criolla, sour cream.

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◆ A RIO SIGNATURE EXPERIENCE ◆

★ GRAND RIO SHOWCASE

— 190 —



A refined, chilled seafood presentation crafted
for the table.

8 oz cold-water lobster tail
½ lb Dungeness crab
½ lb jumbo peeled shrimp
1 lb P.E.I. mussels

1 doz oysters
Passion fruit salmon ceviche
Shrimp aguachile ceviche

Accompanied by:

Served with: Ceviche mignonette trio — passion fruit, aguachile, ponzu,
escabeche, plantain chips, lime.

◆ SIZZLING CAST-IRON SEAFOOD PLATTER ◆

— 110 —

Mussels, shrimp, jumbo scallops, calamari, fish, Dungeness crab, potatoes, bell
peppers, red onion, cilantro, corn cobettes, agave chile butter, toasted baguette.

RAW BAR & CEVICHES ◆◆◆

 **HOUSE-MADE PLANTAIN CHIPS — 8**
Sea salt, garlic.

 **EAST COAST OYSTERS (GF) **
½ DOZ. 22 | DOZ. 40
Ceviche mignonette trio — passion fruit,
tamarind, ponzu, escabeche, Mexican saltine
crackers, lime.

 **EAST COAST OYSTERS — STUFFED OYSTERS **
½ DOZ. 32 | DOZ. 60

★ **SEAFOOD CHARCUTERIE BOARD ** — 62
Cream cheese lobster spread, anejo tequila
cured salmon, sous vide octopus, pineapple,
pickled walleye, poached shrimp, cream cheese,
queso fresco, plantain chips, crackers, crostini,
accompaniments.

FIVE ELEMENTS PERUVIAN CEBICHE (GF)  — 28
Fresh catch of the day, rocoto chile, red onion,
lime, sea salt, choclo (Peruvian corn), cancha
(toasted corn), sweet potato.

SHRIMP AGUACHILE VERDE  — 24
Poached shrimp, cured in jalapeño & serrano chile,
lime, cilantro, cucumber, garlic, onion, avocado,
tostadas.

 **PASSION FRUIT CEBICHE — 24 **
Salmon, passion fruit, lime, Amarillo chile, jalapeño,
red onion, bell pepper, cilantro oil, rocoto oil, sea
salt, choclo, cancha, sweet potato.

BLOODY MARIA SEAFOOD MIXTO  — 32
Clamato Bloody Mary mix, halibut, shrimp,
octopus, oyster, lime, chile, pico de gallo,
avocado, tortillas, rocoto aioli.

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LUNCH

AVAILABLE MONDAY-FRIDAY | 10:00 AM-3:00 PM

SPECIALTIES

CHILAQUILES – 19

Crispy corn tortillas, tossed in salsa verde, cecina beef, sour cream, queso fresco, cilantro, onions, fried egg.

CHICKEN ENCHILADAS – 19

Shredded chicken-stuffed corn tortillas, salsa verde, sour cream, queso fresco, mozzarella cheese.

CARNE TAMPIQUEÑA – 36

Seared picana steak, with chicken enchilada, salsa verde, guacamole, pinto beans, grilled onion, charred jalapeño, flour tortillas.

BLUE MASA WALLEYE – 26

Blue-masa-encrusted walleye, roasted poblano chile-corn relish, sweet pea velouté, chipotle oil.

SPECIALTY TACOS

FRIED SWORDFISH – 21

Flour tortillas, green mango slaw, avocado tartar sauce, chipotle honey, cilantro, lime.

QUESABIRRIA – 19

Crispy corn tortillas, slow-braised birria, melted mozzarella, onion, cilantro, lime.

GOBERNADOR SHRIMP – 20

Crispy corn tortillas, melted mozzarella, roasted poblano chile-corn salsa, guacamole, salsa criolla, cilantro.

FAJITAS

STEAK 24 • CHICKEN 20 OR RIO STYLE 26 (CHICKEN, SHRIMP AND STEAK)

Sizzling peppers and onions, pico de gallo, guacamole, sour cream, house salsa verde, corn or flour tortillas.

CRAFTED BOWLS

PONZU AHI TUNA – 23*

Ahi tuna, avocado, carrot, radish, cilantro, cucumber, tomato, green mango slaw, jasmine rice.

BIRRIA – 19

Slow-braised birria, pinto beans, Pico de Gallo, roasted corn, avocado, pickled red onions, guacamole, queso fresco, sour cream, jasmine rice.

CHIPOTLE HONEY-GLAZED SALMON – 20

Avocado, tomato, corn, bell pepper, cilantro, pinto beans, pickled red onions, jasmine rice.

HANDHELDS

RIO BURGER – 20

Certified 8 oz. Black Angus burger, fried plantain banana, tomato, rocoto chile aioli, queso fundido, salsa criolla, brioche bun, fries.

FRIED SWORDFISH SANDWICH – 23

Lettuce, tomato, avocado, pickled red onions, adobo aioli, adobo aioli, brioche bun, fries.

CHICKEN MILANESA SANDWICH – 19

Fried chicken breast, avocado, tomato, cilantro, pickled red onions, chipotle hot honey, sourdough bread, fries.

★ CHEF-AÑEJO TEQUILA CURED SALMON TOAST – 19

Avocado, Pico de Gallo, Tajín spice, salmon roe, micro cilantro, sourdough bread, side Rio salad.

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DINNER
AVAILABLE DAILY | 4:00 PM

GRAND PARRILLADA

SERVES 2 – 140 | SERVES 4 – 265

A showstopping fire-driven feast designed for the table.

Prime picanha, flame-grilled chicken, house chorizo, cold-water maine lobster tail, Patagonian salmon, colossal tiger shrimp. Each element fire-kissed to achieve bold, smoky depth and perfect char.

Accompaniments

Grilled panela cheese, cambray onions, street corn, blistered jalapeños and house-crafted salsas.
Served with corn or flour tortillas.

Cilantro white rice, slow-simmered pinto beans, fresh guacamole and pico de gallo.

ENTRÉES

STEAK AND LOBSTER – 71

USDA Prime 8 oz picanha steak, chimichurri, 8 oz. cold-water maine lobster tail, morita chili drawn butter, ancho guajillo chili potato gratin, mozzarella, sour cream.

RIBEYE STEAK – 71

USDA Prime 16oz ribeye steak, Argentinian chimichurri, ancho-guajillo chile potato gratin, mozzarella, sour cream.

LOMO SALTADO – 39

Stir fried prime picanha steak, tomatoes, onions, amarillo chiles, cilantro, wedge fries, soy-vinegar glaze, jasmine rice.

★ **RACK OF LAMB – 69**

16 oz. pan-roasted rack, seared cactus leaf, fried yuca, barbacoa sauce.

12 OZ DUROC BONE-IN PORK CHOP – 42

Fried plantain bananas, habanero-mezcal piloncillo (brown sugar) syrup, salsa criolla.

½ ROASTED AMISH CHICKEN – 36

Achiote-glazed chicken, pinto bean-rice cake, sautéed zucchini.

SEAFOOD TAGLIATELLE – 46

Squid ink tagliatelle pasta, swordfish, shrimp, calamari, P.E.I. mussels, roasted corn relish, amarillo chile cream sauce, pickled red onions, toasted baguette.

PAN-ROASTED HALIBUT – 43

Pan-roasted halibut, pinto bean-rice cake, escabeche sauce (vinegary peppers & onions).

SEARED AHI TUNA – 43

Seared rare ahi tuna, Spanish onion hashbrown, sautéed spinach, morita chile veal demi glace, fried onions.

★ **BLUE MASA WALLEYE – 36**

Blue masa-encrusted walleye, roasted poblano chile-corn relish, sweet pea velouté, chipotle oil.

PAN-ROASTED SALMON – 36

Pan-roasted salmon, cuttlefish black rice, corn, peppers, onions, cilantro, passion fruit beurre blanc.

★ **KING TRUMPET MUSHROOM MOLE – 36**

Sautéed king mushrooms, bell peppers, onions, cactus leaves, cilantro, mole sauce.

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BRUNCH

AVAILABLE SATURDAY & SUNDAY ONLY | 8:00 AM - 3:00 PM

OPEN-FACED OMELETS

BIRRIA OMELET - 21

Slow-braised birria, mozzarella, pinto beans, salsa verde, sour cream, corn.

Add hash browns or fresh fruit cup (+3)

HAM & CHEESE OMELET - 19

Hash brown potatoes, fluffy omelet, 6 oz. ham steak, queso fundido.

Add hash browns or fresh fruit cup (+3)

CHORIZO OMELET - 20

House-made chorizo, peppers, onions, guacamole, queso fresco, salsa verde.

Add hash browns or fresh fruit cup (+3)

★ SEAFOOD OMELET - 38

Lobster, jumbo shrimp, catch of the day fish, calamari, P.E.I. mussels, poblano chile-corn relish, mozzarella, amarillo chile cream sauce, salsa criolla.

SPECIALTIES

CHILAQUILES - 19

Crispy corn tortillas, tossed in salsa verde, cecina beef, sour cream, queso fresco, cilantro, onions, fried egg.

RANCHERO VERDE - 19

Crispy tostadas, refried beans, house-made chorizo, fried eggs, queso fundido, sour cream, salsa verde.

CHOCOLATE PANCAKES (3) - 16

Fluffy pancakes inspired by Mexican Abuelita hot chocolate, topped with whipped cream and chocolate syrup.

STEAK & EGGS - 36

8 oz. prime picanha, 2 eggs any style, pinto beans, guacamole, charred jalapeños and onion, corn tortillas.

SOURDOUGH TOAST BENEDICT - 19

Black Forest ham, avocado, poached eggs, amarillo chile hollandaise, hash browns.

TRES LECHES FRENCH TOAST (3) - 17

French toast soaked in tres leches cream, topped with strawberries and whipped cream.

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SUMMER COCKTAILS

MELIPONA MARGARITA – 16

Agave de los andes plateado, capurro quebranta pisco, casa di aristi xtabentun, dry curacao, orange blossom honey syrup, fresh lime juice.

PEPINO GIMLET – 16

Trakal patagonia, casa diega verde gin, charred poblano y pepino cordial, maleza citrus & floral and bitters, fresh lime juice.

RIO1854 OLD FASHIONED – 16

El jimador reposado tequila, legendario cenizo mezcal, coconut palm syrup, ancho Reyes chili liqueur, chocolate bitters, tobacco bitters.

PISCO PUNCH – 16

Capurro quebranta, jikuya white sweet potato shochu, acidified pineapple juice, pineapple gum syrup, fresh lemon juice.

PISCO STAR – 16

Capurro acholado pisco, singani 63, passion fruit liqueur, kota pandan liquer, passion fruit syrup, fresh lime juice.

WHITE MANHATTAN – 17

Palo santo infused maíz nation blanco whisky, fuerte pulque, g4 blanco, maleza flores bitters, blanco vermouth, house-infused corn oil.

EL FERNANDITO – 16

Fernet branca, mexican coca-cola.

SIGNATURE BRUNCH COCKTAILS

Available before 3:00

NAVY GROG PUNCH – 16

Spiced rum, white rum, St. Elizabeth dram, coconut palm syrup, fresh grapefruit, lemon & orange.

COCONUT CARAJILLO – 16

El Acabo Raicilla Sunset, licor 43, FAIR coffee, paranubes coffee, outrageous coconut milk liqueur, cafe bustelo.

EL JORGE 75 – 16

G4 blanco tequila, Yzaguire rose vermouth, jalapeño agave syrup, fresh lemon, brut rose.

RIO MIMOSA – 16

CHOOSE:
Passion fruit, mango, or dragon fruit.

MIMOSA FLIGHT – 25

MICHELADA – 17

House-michelada mix served with toña lager, pickled skewer.

Add : Mexican Candy Shot \$8

PATAGONIAN BREAKFAST – 17

House-bloody maria mix, trakal patagonia, pickled skewer.

NON-ALCOHOLIC SIGNATURE COCKTAILS

WATERMELON SPRITZ – 14*

Pineapple & Aperitivo, Everleaf Mountain aperitif, el Guapo summer berries, watermelon soda, mionetto prosecco.

NO FERNANDITO – 14

The pathfinder, mexican coca-cola.

EL CHILCANO – 14*

Aqara agave de los andes, Everleaf Mountain, dhos orange, ginger syrup, key lime juice.

EL CUBANO PERDIDO – 14

Aplos calme, everleaf mountain, hoja santa mint syrup, el guapo cuban & fuego bitters, mango soda, fresh lime juice.

* products may contain .05% alcohol or may have alcohol removed.



SPARKLING

CAVA | TORRE ORIA BRUT – 14/42

Bodegas – Utiel-Requena, Valencia, Spain

MOSCATO SPUMANTE | BIAGIO – 14/42

Biagio Cru & Estate Wines — Italy

SPARKLING ROSÉ | LOS DOS – 14/42

Los Dos — Mendoza, Argentina

CRÉMANT BRUT RESERVE* – 16/60

Maison Albert Bichot, Cremant De Bourgogne

WHITE

CHARDONNAY | THE VICE – 17/65

Russian River Valley

SAUVIGNON BLANC | KOYLE COSTA – 15/45

Viña Koyle — Colchagua Valley, Chile

ALBARIÑO | VIÑA ALMEIRA – 14/42

Rectoral do Umia — Rías Baixas, Galicia, Spain

RIESLING | SMITH-MADRONE – 16/48

Smith-Madrone Winery — Napa Valley, California

ROSÉ

ROSÉ-BLACKBIRD VINEYARDS* – 15/55

Arriviste Rosé Napa Valley

RED

CABERNET SAUVIGNON - FELINO* – 16/60

Mendoza, Argentina

TEMPRANILLO | SEÑORÍO DE PÉCINA CRIANZA – 17/51

Señorio de Pécina — Rioja, Spain

MALBEC | ALBERTI 154 – 14/42

Bodega Calle — Mendoza, Argentina

RED BLEND | ELQUI – 15/45

Elqui Wines — Elqui Valley, Chile

HOUSE SANGRIA

RED SANGRIA - 15

Red wine mix, stone fruit liqueur, pisco quebranta, dragon fruit, agave.

WHITE SANGRIA - 15

White wine mix, stone fruit liqueur, pisco acholado, passion fruit, agave.

BEER

DRAFT

Coors Light - 7
Modelo Especial - 8
Deschutes fresh squeezed - 8
Castle Danger Cream Ale - 8
Fashion Mullet IPA - Lupulin Brewing - 8
Seasonal Rotator - 8
Toña - 7
Corona Extra - 7
Modelo Especial - 7
Modelo Negra - 7
Pacífico - 7
Minneapolis Cider Co. Mango Habanero - 8
Downeast Peach Mango Cider - 8
Topo Chico Strawberry Guava - 8
Topo Chico Ranch Water - 8

DRBOTTLES & CANS/SAFT

NON-ALCOHOLIC

Corona N/A - 7
Athletic IPA - 7
No Dhos Paloma - 8
No Dhos Margarita - 8

DESSERTS

GF FLOURLESS BITTERSWEET CHOCOLATE CAKE - 12
Blackberry-balsamic gastrique.

COCONUT TRES LECHES - 12
Toasted coconut, whipped cream, chocolate sauce.

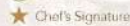
GF FLAN - 12
Velvety caramel custard, delicately baked and served with seasonal berries.

CHEF'S HOUSE-MADE ICE CREAM FLAVOR OF THE WEEK - 12
Three scoops ask your server.

★ TIRAMISÚ ON THE ROCKS - 18
Silky roasted corn mascarpone, Café de Olla-soaked ladyfingers, dark cocoa, chocolate shavings, and toasted cancha.

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