



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 LECHE FRENCH TOAST (3) - 17

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

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.

CHICKEN MILANESA SANDWICH - 19

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

FRIED SWORDFISH SANDWICH - 23

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

CHEF-AÑEJO TEQUILA CURED SALMON TOAST - 19

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

*Food allergy notice: Food prepared in our restaurant may contain milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

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

 Vegetarian
 Vegan

 Gluten-Free
 Chef's Signature

A 3% processing fee will be added to all credit card payments.

A 20% gratuity is automatically added to parties of 6 or more. Thank you for your understanding.