



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.

*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.