

APPETIZERS

CHIPOTLE HOMINY HUMMUS (VG) - 19

Creamy hominy, chipotle, tahini, lemon, cumin, garlic, cilantro EVO, seasonal vegetables, plantain chips.

HOUSE GUACMOLE - 21

Freshly smashed avocados, roasted corn, pico de gallo, queso fresco, cilantro, lime, sea salt, tortilla chips.
Add lobster +\$16

FRITO MIXTO - 26

Blue corn flour fried calamari, shrimp, fish, scallion, jalapeño, avocado tartar sauce, lemon.

MAINE LOBSTER EMPANADAS (2) - 24

Lobster-cream cheese filling, scallion, bell pepper, parsley, salsa criolla, cilantro, ají amarillo aioli.

PEI MUSSELS - 22

Pan roasted P.E.I. mussels, onions, peppers, peas, corn, ají Amarillo cream sauce, toasted bread.

CAUSA (GF) 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.

ANTICUCHOS (GF) - 21

Pineapple achiote-panca chile marinated skewers, corn cobs, yucca fries, salsa criolla, ají Amarillo sauce. Choice of Prime picanha, chicken or king mushrooms (VG)

SOUP & SALADS

CHEF'S SOUP OF THE DAY MP

Ask your server about today's preparation.

COBB SALAD - 17

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.

Salad Add-Ons

Chicken +6 • Salmon +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.

FRIED RIPE PLANTAINS - 14

Salsa criolla, sour cream.



BRUNCH MENU

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)

CHORIZO OMELET - 20

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

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)

SEAFOOD OMELET - 38

Lobster, jumbo shrimp, 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.

STEAK & EGGS - 36

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

RANCHERO VERDE - 19

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

SOURDOUGH TOAST BENEDICT - 19

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

CHOCOLATE PANCAKES (3) - 16

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

TRES LECHES 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, mango, jasmine rice.

BIRRIA - 19

Slow-braised birria, pinto beans, Pico de Gallo, roasted corn, avocado, pickled red onions, guacamole, queso fresco, Mexican crema, salsa verde, jasmine rice.

CHIPOTLE HONEY-GLAZED SALMON - 20

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

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

Ceviche mignonette trio: passion fruit, tamarind, ponzu, escabeche, Mexican saltine crackers, lime.

SIZZLING CAST-IRON SEAFOOD PLATTER

- 110 -

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

RAW BAR & CEVICHES

HOUSE-MADE PLANTAIN CHIPS - 8

Sea salt, garlic.

EAST COAST OYSTERS (GF) - 22 | DOZ. 40

Ceviche mignonette trio: passion fruit, tamarind, ponzu, escabeche, Mexican saltine crackers, lime.

EAST COAST OYSTERS STUFFED OYSTERS - 22 | DOZ. 40

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's, 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 (GF) - 24

Salmon, passion fruit, lime, Amarillo chile, jalapeño, red onion, bell pepper, cilantro oil, rocoto oil, sea salt, choclo, cancha, sweet potato.

PONZU TIRADITO - 28

Ahi tuna, soy, lemongrass, fresno chile, scallions, black sesame, truffle oil, cancha.

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, 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.*

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 —