

## 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<sup>23</sup> - 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.

### 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 · 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.

### FRIED RIPE PLANTAINS - 14

Salsa criolla, sour cream.



### LUNCH MENU

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 piranha steak, with chicken enchilada, salsa verde, guacamole, pinto beans, grilled onion, charred jalapeno, 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, house salsa verde.

### 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<sup>23</sup> - 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, Mexican crema, salsa verde, jasmine rice.

### CHIPOTLE HONEY-GLAZED SALMON - 20

Avocado, tomato, corn, bell pepper, cilantro, mayocoba 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

Served with: 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)<sup>23</sup>

½ DOZ. 22 | DOZ. 40  
Ceviche mignonette trio- passion fruit, tamarind, ponzu, escabeche, Mexican saltine crackers, lime.

### EAST COAST OYSTERS<sup>23</sup>

STUFFED OYSTERS  
½ DOZ. 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)<sup>23</sup> - 28

Fresh catch of the day, rocoto chile, red onion, lime, sea salt, choclo (Peruvian corn), cancha (toasted corn), sweet potato.

### SHRIMP AGUACHILE VERDE<sup>23</sup> - 24

Poached shrimp, cured in jalapeño & serrano chile, lime, cilantro, cucumber, garlic, onion, avocado, tostadas.

### PASSION FRUIT CEBICHE (GF)<sup>23</sup> - 24

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

### PONZU TIRADITO<sup>23</sup> - 28

Ahi tuna, soy, lemongrass, fresco 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, 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.  
<sup>23</sup> 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 —