



SHARED PLATES

FRIED PICKLES hand battered pickles chipotle ranch	9
CHARRED BROCCOLINI fried garlic red pepper vinaigrette shaved parmesan	10
PRETZEL STICKS 4 pretzel sticks local lager beer cheese	10
CHIPOTLE SWEET POTATO TOTS honey chipotle sauce chive bacon kisses	11
RIO SHRIMP fried shrimp sweet chili sauce chive	14
GRILLED BRISKET NAAN BREAD white sauce grape tomato red onion mozzarella bbq drizzle micro cilantro	15

GREENS

ranch honey mustard italian citrus vinaigrette caesar	
SIDE SALAD mixed greens cucumber red onion grape tomato shredded cheese	8
HOUSE SALAD mixed greens cucumber red onion grape tomato shredded cheese	14
CAESAR SALAD romaine lettuce parmesan cheese herb croutons caesar dressing	15
CAPRESE STACK mixed greens heirloom tomato mozzarella basil balsamic drizzle	18
GRILLED CHICKEN CORN SALAD chicken fire roasted corn romaine cotija cheese parsley cilantro citrus aioli	19
BLEU STEAK SALAD sliced certified angus steak mixed greens avocado tomato mushrooms blue cheese crumbles	23

HANDHELD

choice of tater tots or fries
add bacon 3

RIO'S HOT FRIED CHICKEN SANDWICH tossed in rio's hot honey sauce lettuce heirloom tomato red onion pickle pepper jack brioche bun	16
RIO'S GRILLED CHICKEN SANDWICH mesquite grilled chicken mashed avocado lettuce heirloom tomato red onion rio sauce brioche bun	16
WRANGLER BURGER beef patty lettuce tomato onion american cheese pickles brioche bun	17

RIO BURGER beef patty bacon jam lettuce tomato rio sauce pecan smoked bacon steak american cheese brioche bun	18
--	----

DOWN HOME BARBEQUE pulled pork creamy slaw pickled red onions pickles bbq drizzle brioche bun	18
--	----

LAND AND WATER sliced certified angus beef steak fresh lump crab citrus horseradish aioli french bread	20
---	----

SURF

RASPBERRY CHIPOTLE SALMON jasmine rice seasonal vegetables	25
--	----

SHRIMP AND GRITS sautéed shrimp jalapenos cheese grits shiner bock gravy seasonal vegetables	25
---	----

SEARED GULF RED SNAPPER gulf snapper lump crab pineapple-mango cilantro rice seasonal vegetables	30
---	----

TURF

our certified angus beef is served straight from the wood grill
served with garlic mashed potatoes & seasonal vegetables

FILET MIGNON	8oz	36
---------------------	-----	----

NEW YORK STRIP	12oz	34
	16oz	42

RIBEYE STEAK	12oz	35
BONE IN RIBEYE STEAK	18oz	48

SIDES

7.50 each

baked potato-baked sweet potato-jasmine rice
fries-lemon asparagus-broccolini

TEXAS SWEETS

BERRY CRUMBLE berry trio sugar cookie fresh whipped cream mint balsamic drizzle	7
--	---

CHOCOLATE TORTE CAKE flourless chocolate cake	8
---	---

CARAMEL APPLE PIE buttery caramel toffee granny smith apples shortbread crust	9
---	---

WHEN PIGS FLY marshmallow bar chocolate graham cracker toasted marshmallow bacon kisses	10
--	----



BY THE GLASS

WHITE	6oz	9oz	RED	6oz	9oz
Robert Mondavi <i>Chardonnay</i> California	7.75	11.00	Columbia Crest <i>Cabernet Sauvignon</i> Washington	11.25	14.00
Starmont <i>Chardonnay</i> California	11.25	17.00	Federalist <i>Cabernet Sauvignon</i> California	13.50	20.00
Kendall Jackson <i>Chardonnay</i> California	10.50	16.00	Simi Cabernet <i>Sauvignon</i> California	14.50	21.00
Wente <i>Chardonnay</i> California	11.25	17.00	Louis Martini <i>Cabernet Sauvignon</i> California	15.25	22.00
Sonoma Cutrer <i>Chardonnay</i> California	14.50	21.00	Beringer <i>Cabernet Sauvignon</i> California	7.50	10.50
Matanzas Creek <i>Sauvignon Blanc</i> California	11.25	17.00	Seven Falls Cellars <i>Merlot</i> Washington	10.50	16.00
Matua <i>Sauvignon Blanc</i> New Zealand	7.75	11.00	Chateau St. Jean <i>Merlot</i> California	8.75	13.50
Esk Valley <i>Sauvignon Blanc</i> New Zealand	13.00	19.00	Robert Mondavi <i>Merlot</i> California	7.50	10.50
Kim Crawford <i>Sauvignon Blanc</i> New Zealand	10.50	16.00	Acrobat <i>Pinot Noir</i> Oregon	13.00	19.00
Castello Banfi <i>Pinot Grigio</i> Italy	14.75	18.00	Acacia <i>Pinot Noir</i> California	11.25	17.00
Beringer <i>Pinot Grigio</i> California	7.50	10.50	Meiomi <i>Pinot Noir</i> California	14.00	19.50
Oyster Bay <i>Pinot Gris</i> New Zealand	8.75	13.00	Robert Mondavi <i>Pinot Noir</i> California	7.75	11.00
Chateau St. Michelle <i>Riesling</i> Washington	8.25	12.00	Bodega Norton <i>Malbec</i> Argentina	15.00	22.00
Beringer <i>White Zinfandel</i> California	7.50	10.50	Gascon <i>Malbec</i> Argentina	10.75	16.25
Woodbridge <i>Moscato</i> California	8.50	12.75	19 Crimes <i>Red Blend</i> Australia	9.00	13.00
Noble Vines <i>Rose</i> California	8.75	13.00	Bogle Old Vine <i>Zinfandel</i> California	8.00	11.50

BOTTLED BEERS

DOMESTIC	Style	\$	IMPORT	Style	\$
Angry Orchard	Hard Cider	5.50	Corona	Lager	6.00
Blue Moon	Wheat Ale	5.50	Corona Light	Light lager	6.00
Bud Light	Light Lager	5.00	Dos Equis Amber	Vienna Lager	6.00
Budweiser	Light Lager	5.00	Dos Equis Lager	Lager	6.00
Coors Light	Light Lager	5.00	Heineken	Euro Pale Lager	6.00
Lagunitas IPA	Pale Ale	5.50	Guinness	Stout	6.50
Michelob Ultra	Light Lager	5.00	Modelo Especial	American Lager	6.00
Miller Lite	Light Lager	5.00	Modelo Negra	American Lager	6.00
Omission	Pale Ale	6.00	Stella Artois	Pilsner	6.00
Sam Adams	Boston Lager	5.50	Heineken	Non-alcoholic	4.75
Shiner Bock	Dark Lager	5.00			

DRAFT BEER

	Style	16oz	23oz
Blue Moon	Wheat Ale	6.25	8.25
Karbach Love Street	Kolsch Blonde	6.50	9.50
Bud Light	Light Lager	6.25	8.25
Goose Island	IPA	6.50	9.50
Saint Arnolds Art Cart	Pilsner	6.50	9.00
Shiner Bock	Dark Lager	6.50	9.00
Sierra Nevada	Pale Ale	6.50	9.50
Stella Artois	Pilsner	7.25	9.50

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.
 *Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.