



LONE STAR STARTERS

SMOKED CHILI WINGS

tossed in Rio Ranch's black sauce.

served with house made creamy bleu cheese dressing {14}

SHRIMP SALSA

with tortilla chips {12}

FRIED CALAMARI

with a sweet and spicy dipping sauce {13}

CHICKEN QUESADILLAS

a blend of onion, bell pepper and cheeses.

served with guacamole and sour cream on the side {11}

GRILLED SHRIMP

with mango bbq dipping sauce {13}

TEXAS SAMPLER

shrimp salsa, calamari and smoked chili wings {18}

SOUPS AND GREENS

CHICKEN TORTILLA SOUP

CUP {4} BOWL {6}

LOADED BAKED POTATO SOUP

CUP {4} BOWL {6}

RANCH'S TURKEY SALAD

turkey, golden raisins, cucumber, tomatoes, bacon, black olives, croutons, mushrooms, pecans and feta cheese {17}

CHICKEN CAESAR SALAD

romaine lettuce, parmesan cheese and croutons {17}

SIGNATURE CHICKEN SALAD

mixed greens, bacon, avocado, chopped pecans and cotija cheese {17}

BUTTERMILK FRIED CHICKEN SALAD

mixed greens, avocado, croutons and cotija cheese {18}

GRILLED SHRIMP SALAD

mixed greens, avocado, red onion, black olives, tomatoes and feta cheese {21}

BLEU RIBEYE SALAD

romaine and arugula, avocado, tomato, mushrooms and bleu cheese crumbles {22}

BURGERS & SANDWICHES

BURGERS AND SANDWICHES ARE SERVED WITH STEAK FRIES. SUBSTITUTE YOUR STEAK FRIES FOR SWEET POTATO FRIES OR ONION RINGS FOR \$2

TEXAS ANGUS BEEF CHEESEBURGER*

cheddar cheese, tomato, lettuce and onion {16}

PULLED PORK SLIDERS

Texas barbeque sauce and coleslaw, together on slider buns {16}

WRANGLER BURGER*

Monterey jack cheese, avocado, applewood bacon, lettuce, tomato and onion {17}

PIMENTO MELT

Pimento cheese, sautéed onions and tomato on Texas toast {16}

MUSHROOM SWISS BURGER*

Swiss cheese, sautéed mushrooms, lettuce, tomato and onion {17}

SWEET TURKEY RIO

sliced turkey, bacon, Monterey cheese, raspberry preserves, on Texas toast {16}

RIO'S SPICY FRIED CHICKEN SANDWICH

tossed in Rio's Black sauce topped with our bleu cheese dressing, lettuce, tomato and onion {16}

RIO'S FAVORITES

RIO'S FAVORITES (EXCEPT THE ENCHILADAS AND THE GRILLED CHICKEN BOWL) ARE SERVED WITH YOUR CHOICE OF A COUNTRY SIDE (BAKED POTATO ADD {2})
ADD A TOSSED GREEN SALAD OR A SIDE CAESAR SALAD FOR {3}

CHICKEN ENCHILADAS

topped with tomatillo sauce and sour cream. served with cowboy beans and rice {17}

GRILLED CHICKEN BOWL

grilled chicken breast and served atop steamed veggies {17}

CHICKEN FRIED STEAK

topped with peppered gravy {22}

RAINBOW TROUT

drizzled with a lemon pepper butter sauce and topped with lump crabmeat {23}

GRILLED SALMON*

mesquite grilled and brushed with a smoky ancho chili blend marinade {28}

PEPPER FILET*

pepper crusted filet, seared then topped with a mushroom red wine reduction
6oz. {31} 10 oz. {43}

RIBEYE STEAK*

topped with ancho-chili butter
8 oz. {21} 16 oz. {38}

VEGETARIAN

add grilled chicken {3} or grilled shrimp {5}

VEGETARIAN PASTA

linguine pasta with mixed vegetables, marinated sun dried tomatoes and parmesan cheese {17}

VEGETABLE BOWL

cheddar cheese cauliflower mash topped with sautéed mushrooms, asparagus and broccoli {16}

MEAT + 2 LUNCH SPECIAL {13}

CHOOSE 2 SIDES

MONDAY

BUTTERMILK FRIED CHICKEN BREAST

TUESDAY

BEEF* & SAUSAGE BROCHETTE

WEDNESDAY

PORK CHOP

THURSDAY

MESQUITE SAVORY CHICKEN

FRIDAY

BLACKENED TILAPIA

MASHED POTATOES

CAULIFLOWER MASH

STEAK FRIES

BUTTERED CORN

GREEN BEANS

TORTILLA SOUP

LOADED BAKED POTATO SOUP

SIDE SALAD

SIDES

COUNTRY MASHERS {4}

COWBOY BEANS {4}

RICE {4}

STEAK FRIES {4}

SAUTÉED MUSHROOMS {4}

GREEN BEANS {4}

CHEESY CAULIFLOWER MASH {4}

SWEET POTATO FRIES {5}

CRISPY BRUSSEL SPROUTS {5}

ASPARAGUS {5}

BAKED POTATO {6}

* Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions

**Parties of 6 or more will have a 20% gratuity added to the check.



BY THE GLASS

WHITE

	6 oz	9 oz
La Marca Prosecco ITALY	187 ml	15.00
Chandon Brut CALIFORNIA	187 ml	13.00
Michelle Brut WASHINGTON	11.00	15.00
Woodbridge Moscato CALIFORNIA	8.50	12.75
Noble Vines 515 Rosè CALIFORNIA	8.75	13.00
Beringer White Zinfandel CALIFORNIA	7.50	10.50
Chateau St. Michelle Riesling WASHINGTON	8.25	12.00
Beringer Pinot Grigio CALIFORNIA	7.50	10.50
Stellina Di Notte Pinot Grigio ITALY	8.75	13.00
Matua Sauvignon Blanc NEW ZEALAND	7.75	11.00
Esk Valley Sauvignon Blanc MARLBOROUGH	13.00	19.00
Canyon Road Chardonnay CALIFORNIA	7.50	10.50
Kendall Jackson Vintner's Reserve Chardonnay CALIFORNIA	10.50	16.00
Wente Vineyards Estate Grown Chardonnay CALIFORNIA	11.25	17.00
Sonoma-Cutrer Chardonnay CALIFORNIA	14.50	21.00

RED

	6 oz	9 oz
Canyon Road Pinot Noir CALIFORNIA	7.50	10.50
Meiomi Pinot Noir CALIFORNIA	13.00	19.50
Erath Winery Pinot Noir OREGON	14.00	20.50
Canyon Road Merlot CALIFORNIA	7.50	10.50
Chateau St. Jean Merlot CALIFORNIA	8.75	13.50
Ravenswood Zinfandel CALIFORNIA	8.00	11.50
Don Miguel Gascon Malbec ARGENTINA	10.75	16.25
19 Crimes Red Blend AUSTRALIA	9.00	13.00
Canyon Road Cabernet Sauvignon CALIFORNIA	7.50	10.50
14 Hands Cabernet Sauvignon CALIFORNIA	9.25	14.00
Kendall Jackson Cabernet Sauvignon CALIFORNIA	12.00	18.00
Federalist Cabernet Sauvignon CALIFORNIA	13.50	20.00
Louis Martini Cabernet Sauvignon SONOMA	15.25	22.00

Domestic Bottles

	ABV	CITY	STYLE	\$
Angry Orchard	5.0	Walden, NY	Hard Cider	5.50
Budweiser	5.0	USA	Lager	5.00
Bud Light	4.2	USA	Lager	5.00
Coors Light	4.2	USA	Ale	5.00
Fat Tire	5.2	Fort Collins, Colorado	Belgian Style Ale	5.00
Hopston (can)	6.2	Houston, TX	American IPA	5.50
Lagunitas IPA	6.2	Petaluma, California	IPA	5.50
Michelob Ultra	4.2	USA	Light Lager	5.00
Miller Light	4.17	USA	Light Lager	5.00
Omission (Gluten Free)	5.8	Portland, Oregon	American Pale Ale	6.00
Rodeo Clown (can)	9.5	Houston, TX	Double IPA	6.50
Shiner Bock	4.4	Shiner, TX	Bock	5.50
Saint Arnold's Elissa	7.1	Houston, TX	IPA	5.50

Import Bottles

	ABV	COUNTRY	STYLE	\$
Corona	4.6	Mexico	Lager	6.00
Corona Light	4.1	Mexico	Light Lager	6.00
Dos Equis Amber	4.7	Mexico	Vienna Lager	6.00
Dos Equis Lager	4.3	Mexico	American Lager	6.00
Heineken	5.0	Netherlands	Euro Pale Lager	6.00
Guinness	4.3	Ireland	Stout	6.50
Modelo Especial	4.4	Mexico	American Lager	6.00
Negra Modelo	5.4	Mexico	Vienna Lager	6.00

Non-Alcoholic

St. Pauli's		Germany		4.75
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DRAFT BEERS

	ABV	CITY	STYLE	16oz \$	23oz \$
Bearded Fox's Aunt Rose	5.4	Tomball, TX	Red Lager	6.50	8.50
Blue Moon	5.4	Colorado	Belgian White	6.25	9.00
Karbach Love Street	4.9	Houston, TX	Kölsch	6.50	8.50
Sam Adams	5.0	Boston	Lager	6.50	9.50
Bud Light	4.2	Saint Louis	Lager	6.25	8.25
Stella Artois	5.0	Belgium	Lager	7.25	9.50
Shiner Bock	4.4	Shiner, TX	Bock	6.50	9.00
Saint Arnold's Art Car	7.17	Houston, TX	IPA	6.50	9.50

Don't forget

Happy Hour

in the Saloon
Monday - Friday 4pm - 7pm

**Drink & Food
Specials**