



## SHARED PLATES

<b>CHIPS &amp; SALSA</b>	8
Tortilla chips house made salsa	
<b>FRIED PICKLES</b>	9
hand battered pickles chipotle ranch	
<b>CHICKEN WINGS</b>	14
Seasoned, choice of ranch blue cheese hot sauce honey mustard	
<b>CHIPOTLE SWEET POTATO TOTS</b>	11
honey chipotle sauce chive bacon kisses	
<b>GRILLED BRISKET NAAN BREAD</b>	16
white sauce grape tomato red onion mozzarella bbq drizzle micro cilantro	

## GREENS

ranch honey mustard italian citrus vinaigrette caesar  
add chicken 8 add salmon 9 add beef medallion 12

<b>SIDE SALAD</b>	8
mixed greens cucumber red onion grape tomato shredded cheese	
<b>SEARED AHI TUNA SALAD</b>	18
mixed greens mango avocado tomato red onion sesame vinaigrette	
<b>HOUSE SALAD</b>	14
mixed greens cucumber red onion grape tomato shredded cheese	
<b>CAESAR SALAD</b>	15
romaine lettuce parmesan cheese herb croutons caesar dressing	
<b>GRILLED CHICKEN CORN SALAD</b>	19
chicken fire roasted corn romaine cotija cheese parsley cilantro citrus aioli	
<b>BLEU STEAK SALAD</b>	23
sliced certified angus steak mixed greens avocado tomato mushrooms blue cheese crumbles	

## HANDHELD

choice of tater tots or fries  
add bacon 3

<b>RIO'S HOT FRIED CHICKEN SANDWICH</b>	16
tossed in rio's hot honey sauce lettuce tomato red onion pickle pepper jack	
<b>GRILLED CHEESE</b>	16
sourdough bread 3 cheeses applewood smoked bacon caramelized red onion leeks	
<b>RIO'S GRILLED CHICKEN SANDWICH</b>	16
mesquite grilled chicken mashed avocado lettuce tomato red onion rio sauce	
<b>WRANGLER BURGER</b>	17
kobe beef lettuce tomato onion american cheese pickles	
<b>RIO BURGER</b>	18
kobe beef bacon jam lettuce tomato rio sauce pecan smoked bacon american cheese	
<b>DOWN HOME BARBEQUE</b>	18
pulled pork creamy slaw pickled red onions pickles bbq drizzle	

## SURF

<b>RASPBERRY CHIPOTLE SALMON</b>	24
jasmine rice seasonal vegetables	
<b>RIO SHRIMP</b>	24
fried shrimp sweet chili sauce chive jasmine rice seasonal vegetables	
<b>BLACKEND GULF RED SNAPPER</b>	29
gulf snapper lump crab pineapple-mango cilantro jasmine rice seasonal vegetables	

## TURF

<b>CHICKEN FRIED STEAK</b>	18
chicken fried steak mashed potatoes gravy seasonal vegetables	
<b>FRIED CHICKEN TENDERS</b>	18
Crisp chicken tenders mashed potatoes gravy seasonal vegetables	
<b>SLICED BRISKET</b>	19
Sliced brisket mac n'cheese seasonal vegetables bbq sauce	

## STEAKS

our certified angus beef is served straight from the wood grill

served with garlic mashed potatoes & seasonal vegetables

Add on shrimp 9

<b>FILET MIGNON</b>	8oz	36
<b>NEW YORK STRIP</b>	12oz	34
	16oz	42
<b>RIBEYE STEAK</b>	12oz	35
	16oz	42

## SIDES

7.50 each

Baked potato - Jasmine rice

Mac N' Cheese- Fries

## TEXAS SWEETS

Add scoop of vanilla bean ice cream-\$2

<b>BROWNIE LA MODE</b>	\$10
<b>KEY LIME ALMOD CRUST</b>	\$10
<b>MAPLE WALNUT PIE</b>	\$10



## BY THE GLASS

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

## BOTTLED BEERS

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

## DRAFT BEER

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