



Rio Grill

BITES *NEW*

104. Smoked Pork Belly	\$4.00
105. Blistered Chiles	\$4.00
106. House Smoked BBQ Pork Ribs	\$5.00
107. Lamb-Cotija Meatballs	\$6.00

APPETIZERS

1. Housemade Soup	\$6.99
2. Castroville Artichoke	\$9.90
<i>Marinated and fire roasted with sun dried tomato aioli.</i>	
3. Dungeness Crab Cakes	\$11.95
<i>with roasted red pepper-cumin vinaigrette and cucumber salad</i>	
4. Empanadas	\$8.75
<i>with smoked tri-tip, hatch green chiles and avocado crema.</i>	
5. Quesadilla (different everyday)	\$8.50
6. Russet Potato Skins	\$7.99
<i>with jack and cheddar cheeses, chipotle sour cream and tree salsas.</i>	
7. Crispy Calamari	\$8.95
<i>Squid heads and bodies, comes with a warm orange sesame dipping sauce, garnished with lemon and cilantro</i>	
8. Buffalo Carpaccio	\$10.85
<i>with crispy capers, shallots, chile morita aioli and asiago cheese.</i>	
9. Grilled Flatbread	
<i>dinner \$8.00, lunch \$7.00. topped with smoked chile-chickpeas puree, tapenade & Cotija</i>	
10. Trio of Ceviche	\$13.95
<i>Tuna (Honduran), Shrimp (Ecuadorian) and Scallop (Peruvian)</i>	

SALAD

10. Mixed Greens	\$7.95
<i>with pecorino cheese, seasoned walnuts and curry vinaigrette</i>	
11. Butter Leaf with Beets	
<i>dinner \$8.60, lunch \$8.99. blue cheese, candied pecans, diced tomatos and roasted beets with jalapeno-raspberry vinaigrette</i>	
13. Iceberg Wedge	\$8.25
<i>with point reyes blue cheese vinaigrette, and garlic bread crumbs granished with 3 roma tomatos wedges</i>	
15. Hearts of Romaine	\$8.90
<i>with ceaser dressing, asiago and sousemade croutons</i>	

16. Chinese Chicken Salad	\$14.85
<i>Poached chicken breast, pickled cucumbers, candied almonds, pickled ginger, curried carrots, soy dressed vermicelli noodles. garnished with cilantro & 4 tomato wedges. Served with Tahini dressing</i>	
80. Wild Arugula	\$8.40
<i>with hearts of palm, pickled onion, grapfruit and agave-pumpkin seed vinaigrette</i>	
81. Grilled Skirt Steak Salad (LUNCH ONLY)	\$15.95
<i>on mixed greens, with balsamic pear tomatoes, blue cheese and crispy shallot rings</i>	
82. Ahi Tuna (LUNCH ONLY)	\$13.99
<i>with arugula, tomatoes, soft boiled egg, green beans, potato and olive vinaigrette.</i>	

FROM THE OAKWOOD SMOKER

17. Baby Back Ribs	\$19.40
<i>Half-slab 6-7ribs barbequed...with potato-cheddar corn hash served with coleslaw and a spud cookie.</i>	
18. House Smoked Half Chicken	\$20.90
<i>3 1/2 lb chicken with mild smoked chile butter, baby artichokes and red potatoes</i>	

FROM THE WOOD-BURNING GRILL

19. Grilled Prawns on Penne Pasta	
<i>dinner \$23.00, lunch \$15.95. with a leek, pea and bacon creole cream</i>	
20. Prime Angus NY Steak (dinner only)	\$39.95
<i>with roasted garlic herb jus served with bacon cheddar twice baked potato and house vegetables</i>	
21. Mustard-Soy Skirt Steak	
<i>medium-rare \$0.00, medium-well \$0.00, rare \$0.00, well \$0.00, medium \$0.00. with gratin sweet potatoes</i>	
83. Pork Tenderloin (Dinner only)	\$19.40
<i>marinated in balsamic-chile, with honey-onion-chipotle marmalade.</i>	
84. Mahi Mahi (dinner only)	\$24.00
<i>toastada with papaya-mango salsa, cumin black beans, queso fresco and lime crema.</i>	
85. Poblano Pepper	\$18.00
<i>Stuffed with quinoa, corn, beets, Cotija cheese and pea shoots.</i>	

FROM THE PAN

23. Pumpkin Seed Crusted Salmon	
<i>Dinner \$23.80, Lunch \$17.95. 6oz salmon filet. with chipotle-lime vinaigrette and red roasted pepper-potato cakes and green beans. (lunch 17.95 / dinner 23.80)</i>	
26. Tacos, (different daily, Lunch only)	\$13.95
<i>(Different daily, Lunch only)</i>	
28. Crispy Pork Shank (Dinner only)	\$20.99
<i>Served with red pepper-mashed potatoes, chile verde and apple-jicama slaw</i>	
85. Tri Color Fusilli	
<i>dinner \$19.95, lunch \$14.75. with buffalo bolognese and grated asiago.</i>	
86. Duck Breast (dinner only)	\$27.70
<i>with squash chilaquiles, mole rojo and duck confit tamale</i>	

87. **Dr. Pepper Braised Short Rib (dinner only)** **\$25.95**
with corn-queso fresco whipped potatoes and parsnip chips
88. **Angel Hair Pasta** **\$19.25**
Angel hair pasta blistered pear tomatoes, corn, grilled squash, fresh mozzarella and pesto.

SANDWICHES

29. **Wood Grilled "Certified Angus" Hamburger** **\$10.50**
with lettuce, tomato, red onion, and pickle. served with fries
30. **Grilled Prawns Wrap (lunch only)** **\$12.95**
4 oz grilled marinated prawns with baby spinach roasted jalapenos, bri cheese, sundried tomato aioli wrapped with chiptle wrap. served with sweet potato fries an honey chipotle dipping aioli
33. **Smoked Turkey Breast Sandwich (Lunch ONLY)** **\$11.95**
4oz. watercress, with apple-smoked bacon, guacamole, and tomato chutney, whole grain mustard/mayo. served with coleslaw served on a francese roll.
88. **Smoked Tri-Tip (Lunch Only)** **\$14.95**
with spinach, sliced tomato, crispy shallot rings and rosemary-chile aioli
89. **Salmon B.L.T (lunch only)** **\$13.85**
with sliced avocado on herbed focaccia
90. **Peanut Butter and "Belly" (lunch only)** **\$12.25**
with olallieberry jam and crispy cornmeal fennel fries
91. **Smoked Chicken Salad (lunch only)** **\$10.95**
Pita sandwich with green apple, jicama and pinenuts.

SIDES & CONDIMENTS

92. **French Fries with Rosemary Chili Aoli** **\$3.95**
93. **Yam Gratin** **\$3.60**
94. **Roasted Chili Polenta** **\$3.60**
95. **Cayenne-Potato-Yam Cake** **\$3.60**
96. **Mixed Veggies** **\$3.75**
97. **BBQ Duck Tamale** **\$5.75**
98. **Tortilla Squash Chilaquiles** **\$3.85**
99. **Avocado Salsa** **\$3.95**
100. **Side of Herbed Balsamic Vinegar and Olive Oil** **\$1.25**
101. **Bread and Butter**
102. **Potato Cheddar Corn Hash** **\$3.25**
103. **Sautéed Spinach** **\$4.95**

DESSERTS

35. **Bittersweet Choc. Torte w/ Malt ball ice cream** **\$6.90**
and chocolate sauce

36. **Caramel Apple Bread Pudding** **\$7.25**
pudding (sourdough bread and vanilla apple sauce baked w/ a cinnamon nutmeg custard, served on whiskey crème anglaise)
37. **Olallieberry Pie** **\$7.75**
from Gizdich Ranch
38. **Ice Cream Sandwich** **\$7.00**
House made vanilla ice cream between almond wafers topped w/ chocolate sauce, strawberries and candied walnuts
45. **Caramelized Banana Sundae** **\$7.50**
banana, spit down the middle, over butterscotch with candied pecans and housemade vanilla ice cream and chocolate sauce
46. **Skillet Pineapple Upsidedown Cake** **\$6.95**
Caramelized pineapples, toasted pine nuts and bourbon soaked cherries with cinnamon ice cream
47. **Myer Lemon Tart** **\$7.00**
Citrus Creme Fraiche
48. **Mocha Flan** **\$5.95**
Dark chocolate espresso custard with caramel sauce.
49. **Mascarpone Cheesecake** **\$7.95**
Graham cracker almond crust and drunken amaretto cherries
50. **House Made Sorbets** **\$5.40**
52. **2 Scoops of Ice Cream** **\$3.75**

FOR KIDS

39. **Kids Penne Pasta** **\$7.95**
Includes a Kids Sundae
40. **Kids Chicken Fingers** **\$7.95**
French Fries or Brocolini. Includes a Kids Sundae
41. **Kids Cheese Quesadilla** **\$7.95**
Includes a Kids Sundae
42. **Kids Kung Foo Noodles** **\$7.95**
With Steamed Veggies. Includes a Kids Sundae
43. **Kids Hamburger or Cheeseburger** **\$7.95**
French Fries or Broccolini. Includes a Kids Sundae.

BEVERAGES

99. **Chateau Christina Merlot** **\$46.00**
99. **Ferrari Cerano** **\$45.00**
99. **Truchard Merlot** **\$51.00**

Misc

100. **Special Request Misc**