



## BREAKFAST

**Eggs Benedict** Soft Poached Eggs, Canadian Bacon, Hollandaise Sauce on English Muffins, served with Breakfast Potatoes. 18

**Crab Cake Benedict** Soft Poached Eggs, Crab Cakes, Hollandaise Sauce on English Muffins, served with Breakfast Potatoes. 28

gf **Rio City Omelet** Scrambled Eggs, Cheddar and Jack Cheese, Sausage, Bacon, topped with Pico de Gallo, served with Breakfast Potatoes. 19

gf **Vegetable Frittata** Eggs, Jack Cheese, Onions, Bell Peppers, Mushrooms, topped with Avocado and Sour Cream, served with Breakfast Potatoes. 17  
*Add Crab 12*

**Monte Cristo** Ham, Turkey, Swiss, and Cream Cheese, lightly battered and cooked golden brown, served with Raspberry Jam. 19

**Country Fried Steak** Topped with Country Gravy, served with Scrambled Eggs, Bacon and Breakfast Potatoes. 25

**French Toast Combo** French Toast with Whipped Butter, Scrambled Eggs, Bacon and Pork Sausage Links, served with Breakfast Potatoes. 19

**Tower Bridge Breakfast Burrito** Scrambled Eggs, Cheddar and Jack Cheese, Sausage, Bacon, Potatoes, Wet-Style with Pasilla Red Pepper Sauce and Sour Cream. 18

Children under 10 – French Toast Kids Combo (includes a Beverage). 12

### Mimosa Carafe

A Bottle of Champagne with your Choice of One Juice: Orange, Cranberry, Grapefruit, or Pineapple. 30

## SIDES

gf Two Eggs Any Style 7

gf Three Pork Sausage Links 7

gf Four Applewood Smoked Bacon 7

French Toast 8

gf Fresh Fruit 7

gf Breakfast Potatoes 7

## APPETIZERS

**Calamari Rings** Golden Crisp Calamari and Lemon Wheels, served with Sriracha Aioli. 19

**Jumbo Coconut Prawns** Crispy Fried Tiger Prawns, served with Thai Sweet Chili Sauce. 20

**Crab Cakes** Lightly Dusted Crispy Red and Blue Crab, served with Pineapple Salsa and Sriracha Aioli. 24

**Sourdough Cheese Loaf** Our famous Sourdough Round filled with an indulging Three Cheese blend on top of Balsamic Vinegar, Olive Oil and crushed Chili Flakes. (Serves 4) 19

## SOUP AND SALADS

**Clam Chowder** Cup 8 Bowl 10 Bread Bowl 14

gf **Red Crab and Shrimp Louie** Romaine, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs, topped with Avocado, Lemon Wedge, Scallions, and a side of Louie Dressing. 29

**Caesar** 1 Romaine, Rosemary Garlic Croutons, Shredded Parmesan tossed in Caesar Dressing. Small 12 Large 17

gf **Rio Harvest** Organic Arcadian Lettuce Blend, Pears, Red Onions, Tomatoes, Almonds, Blue Cheese Crumbles tossed in Strawberry Pomegranate Vinaigrette. Small 12 Large 17

*Add to Any Salad Grilled Chicken 9*

*Seared Tiger Prawns 10*

*Grilled Salmon 12*

*Grilled Bistro Filet 12*

## LUNCH ENTRÉES

**Salmon BLT** 2 Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Sundried Tomato Aioli on Focaccia, served with Rosemary Fries. 22

**Crab Melt** Red and Blue Crab, Cheddar and Jack Cheese, Sriracha Aioli, open faced on French Baguette, served with Cole Slaw, Rosemary Fries. 26

**Fish and Chips** Golden Crisp Beer Battered Alaskan Cod, served with Coleslaw, Rosemary Fries and side of Dill Pickle Tartar Sauce. 26

**Rio Wagyu Burger 100% Snake River Farms Wagyu** cooked to medium with Provolone or White American Cheese, Lettuce, Tomato, Pickles, Caramelized Sweet Onion Aioli on a Brioche Bun, served with Rosemary Fries. 23

*Add Bacon 2.5 Avocado 2*

*Sub Impossible Burger 22*

Split Plate \$6, All Major Credit Cards Accepted

In order to accommodate other guests and reservations we ask that you respect a 2 hour maximum seating time during brunch. We appreciate all the support that you have shown Rio City Café throughout the years!

# Specialty Cocktails

## West Coast Bliss

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerry's Rum, and a Orange Slice. 13

## Lemon Drop Martini

Absolut Vodka, Triple Sec, Sweet and Sour, and a Lemon Wheel.  
*Flavors: Traditional, Raspberry, Blood Orange, Pomegranate, Watermelon, or Jalapeno.* 12

## Boardwalk Bubbly

Grey Goose Orange Vodka, Peach Schnapps, Strawberries, and Champagne. 12

## Pink Linen

Effen Cucumber Vodka, St-Germain, Lime Juice, Mint, Club Soda, and Cranberry, and a Lime Wedge. 13

## Blood Orange Margarita

Patron Reposado Tequila, Blood Orange Puree, Cointreau, and Sweet and Sour, and a Lime Wedge. 13

## Berry Burst

Absolut Vodka, Strawberry Puree, Lemonade, Basil, a Splash of Club Soda, and a Lemon Wedge. 12

## Cucumber Basil

Hendricks Gin, St-Germain, Fresh Lime Juice, Cucumbers, and Fresh Basil served on the rocks. 13

## Tequila Sunset

Cazadores Blanco Tequila, Orange Juice, Grapefruit Juice, Fresh, Grenadine, and an Orange Slice. 12

## Elderflower Manhattan

Makers Mark, St-Germain, Sweet Vermouth, Bitters, and Luxardo Cherries. 14

## Quencher

Deep Eddy Grapefruit Vodka, St-Germain, Lime Juice, Cointreau, Cranberry, and a Lemon Wedge. 12

## Bacardi Mojito

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Club Soda, and a Lime Wedge.  
*Flavors: Traditional, Raspberry, Coconut, or Mango.* 12

## Boulevardier

Maker's Mark, Sweet Vermouth, Campari, and an Orange Peel. 13

# Wine List

## Chardonnay

Sycamore Lane, California	8/30
Matchbook, Dunnigan Hills	9/32
Diora, Monterey	10/38
Black Stallion, Napa	12/44
The Farm, Arroyo Seco	11/40
Ferrari Carano, Sonoma	13/46
Rodney Strong Chalk Hill, Sonoma	13/46
Sonoma-Cutrer, Russian River	15/54
Rombauer, Carneros	22/80

## Sauvignon Blanc

Joel Gott, California	9/32
Babich, New Zealand	9/32
Ferrari Carano Fume, Sonoma	12/44

## Other Whites

Beringer, White Zinfandel, CA	9/32
Coppola Pinot Grigio, Monterey	9/32
Chateau St Michelle, Riesling, WA	9/32
Tower Rose, Central Coast	9/32
Lange Twins, Moscato, CA	9/32

## Champagne

Taittinger Brut La Francaise	60
Moet & Chandon Imperial Brut	85
Veuve Cliquot Yellow Label	90

## Sparkling Wines

Chandon Rose Split	14
Avissi Prosecco Split	15
Mumm, Napa	13/46
Domaine Carneros Brut Rose	75

## Cabernet Sauvignon

Sycamore Lane, California	8/30
Joel Gott No 815, California	12/44
Roth, Alexander Valley, Sonoma	15/54
Black Stallion, Napa	18/64
Kenwood, "Jack London", Sonoma	58
Hall, Napa	75
Lion Tamer, Napa	85
Robert Mondavi Oakville, Napa	85
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145

## Zinfandel

Sobon Old Vines, Amador	8/30
7 Deadly Zins, Lodi	9/32
Rombauer, El Dorado	22/80

## Pinot Noir

Rodney Strong, Russian River	13/46
Davis Bynam, Russian River	16/58
Belle Glos Clark & Telephone, Santa Maria	85

## Merlot

Sycamore Lane, California	8/30
Rodney Strong, Sonoma	11/40

## Other Reds

Bogle Petite Sirah, Clarksburg	9/32
Graffigna Malbec, Argentina	13/48
Boeger Barbera, El Dorado	10/36
Tinto Rey Tempranillo, Dunnigan Hills	10/36
Ferrari Carano Siena Blend, Sonoma	16/58

# Beer

## Draft Beers

Coors Light, Tioga Sequoia Half Dome, Sierra Nevada Pale Ale, Stella Artois, Four Local Seasonal Beers (*Ask your Server*)

## Bottled Beers

Bud Light, Blue Moon, Michelob Ultra, Modelo Negra, Corona, Corona Light, Heineken, Guinness Can, Gowan's Heirloom Apple Cider, Kaliber Non-Alcohol