



BRUNCH

Served from 10:00 am to 2:00 pm Saturdays & Sundays

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 Eggs, Cheddar & 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 & Sour Cream served with Breakfast Potatoes. 17 * Add Crab 12

Monte Cristo Lightly Battered & Cooked Golden Brown Ham, Turkey, Swiss, & Cream Cheese served with a side of Raspberry Jam. 19

Steak Hash Bistro Filet Tips, Bell Peppers, Onions, Breakfast Potatoes, served with our House-Made Bacon and Sausage Gravy & topped with Scramble Eggs. 26

French Toast Breakfast Combo French Toast with Whipped Butter, Scrambled Eggs, Bacon & Pork Sausage Link, Breakfast Potatoes, & a side of Maple Syrup. 19

Tower Bridge Breakfast Burrito Scrambled Eggs, Cheddar & Jack Cheese, Sausage, Bacon, Potatoes, wrapped in a Flour Tortilla served Wet-Style with Pasilla Red Pepper Sauce & 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. (Serves 5-6 Mimosas) 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 Crispy Fried Jumbo Calamari Rings & Lemon Wheels served with a side of Sriracha Aioli. 19

Ahi Nachos Ahi Tuna, Fresh Pineapple Salsa, Tomatoes, Green Bell Peppers, Red Onion, Cilantro Soy Lime Vinaigrette served over Crispy Wontons Chips & topped with Sesame Seeds & Green Onions. 22

Crab Cakes Lightly Dusted Crispy Red and Blue Crab, topped with Fresh Pineapple Salsa served with a side of Sriracha Aioli. 24

GF Italian Shrimp Cocktail Shrimp tossed in Extra Virgin Olive Oil, Salt, Pepper, & Parsley over Spring Mix served with Cocktail Sauce & a Lemon Wedge. 21

Sourdough Cheese Loaf Our Famous Sourdough Round filled with an indulging Three Cheese Blend on top of Balsamic Vinegar, Olive Oil, & Crushed Chili Flakes (Serves 4). 19

SOUP & SALADS

Clam Chowder Cup 8 Bowl 10 Bread Bowl 14

GF Red Crab and Shrimp Louie Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs tossed in our Louie Dressing, topped with Avocado, a Lemon Wedge, & Green Onions. 29

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

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

Add Grilled Chicken 9

Add Seared Tiger Prawns 10

Add Grilled Bistro Filet 12

Add Grilled Salmon 13

MID-DAY ENTREES

Salmon BLT² Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Sundried Tomato Aioli on Focaccia, served with French Fries. 23

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

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

Rio Wagyu Burger^{1,2} 100% Snake River Farms Wagyu cooked to medium with choice of Cheddar or White American Cheese, Brioche Bun, Lettuce, Tomato, Pickles, side of Caramelized Sweet Onion Aioli served with French Fries. 23

Sub Impossible Burger 23

Add Egg 2

Add Avocado 2

Add Bacon 2.5

Split Plate \$6, All Major Credit Cards Accepted

We ask that you respect a 2-hour maximum seating time during brunch to accommodate other guests and reservations.

We appreciate all the support that you have shown Rio City Café throughout the years!

Vegan Options Available Upon Request

GF Gluten Free (Gluten Free Bun Available; Some Entrees can be made Gluten Free - Ask your Server)

1 Served raw or undercooked or contains raw or undercooked ingredients.

2 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

West Coast Bliss

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

Red Sangria

Red Wine, Brandy, Cranberry Juice, Pineapple Juice, topped with Ginger Ale, & an Orange Slice. 13

White Sangria

White Wine, Citron Vodka, Peach Schnapps, Cranberry Juice, Pineapple Juice, Ginger Ale, & a Pineapple Slice. 13

Lemon Drop Martini

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

Bee's Knees

Garrison Honeydew Bourbon, Lemon Juice, Honey Syrup, & a Lemon Wheel. 13

Rum Runner

Mango Passionfruit, Cutwater Rum, Float of Cutwater Dark Rum, & a Cherry and a Pineapple Slice. 13

Boardwalk Bubbly

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

Moscow Mule

Tito's Vodka, Fever Tree Ginger Beer, Lime Juice, & a Lime Wedge. 13

Pink Linen

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

Blood Orange Margarita

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

Cucumber Basil

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

Quencher

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

Mojito

Bacardi Superior Rum, Mint, Fresh Lime Juice, Simple Syrup, Club Soda, & a Lime Wedge. 12
(Flavors: Traditional, Raspberry, Coconut, Mango)

Paloma

Cazadores Blanco, Lime Juice, Grapefruit Juice, Tajin Rim, & a Lime Wedge Squeezed. 13

Elderflower Manhattan

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

Classic Old Fashion

Woodford Reserve, Bitters, Luxardo Cherries, Orange, & a Splash of Soda Water 13

WINE LIST

Chardonnay

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| Bogle, California | 8/30 |
| Matchbook, Dunnigan Hills | 9/32 |
| Black Stallion, Napa | 12/44 |
| Ferrari Carano, Sonoma | 13/46 |
| Rodney Strong Chalk Hill, Sonoma | 13/46 |
| Sonoma-Cutrer, Russian River | 15/54 |
| Rombauer, Carneros | 22/80 |

Sauvignon Blanc

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| Angeline Reserve, California | 9/32 |
| Babich, New Zealand | 9/32 |
| Ferrari Carano Fume, Sonoma | 12/44 |

Other Whites

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| Beringer White Zinfandel, California | 9/32 |
| Ruffino Pinot Grigio, Delle Venizie, Italy | 9/32 |
| Chateau St Michelle, Riesling, Washington | 9/32 |
| Fleurs de Prairie Rose, France | 9/32 |
| Lange Twins Moscato, California | 9/32 |

Champagne

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

Sparkling Wines

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

Cabernet Sauvignon

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|---------------------------------------|-------|
| Bogle, California | 8/30 |
| St. Huberts (The Stag), Paso Robles | 12/44 |
| Roth, Alexander Valley | 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

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

Pinot Noir

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

Merlot

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| Bogle, California | 8/30 |
| Rodney Strong, Sonoma | 11/40 |

Other Reds

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| Bogle Petite Sirah, Clarksburg | 9/32 |
| Graffigna Malbec, Argentina | 13/48 |
| Boeger Terra D'Oro Barbera, Amador | 14/48 |
| Tinto Rey Tempranillo, Dunnigan Hills | 36 |
| Ferrari Carano Siena Blend, Sonoma | 58 |

BEER

Draft Beers

Coors Light, Tioga Sequoia Half Dome, Sierra Nevada Pale Ale, Stella Artois 8
Four Rotating Local Seasonal Beers (Ask your Server) 9

Bottled Beers

Bud Light, Blue Moon, Michelob Ultra, Modelo, Modelo Negra, Corona, Corona Light, Heineken, Guinness Can, Gowan's Heirloom Apple Cider, Kaliber Non-Alcohol 7

NON-ALCOHOLIC BEVERAGES

Cold Drinks

Pepsi, Diet Pepsi, Lemonade, Sierra Mist, Root Beer, Mountain Dew, Dr. Pepper, Raspberry Iced Tea, Unsweetened Iced Tea, Ginger Ale, Apple Juice, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Milk, Chocolate Milk, San Pellegrino, Voss Water 5

Hot Drinks

Coffee, Decaf Coffee, Hot Tea, Espresso 5
Hot Chocolate, Café Latte, Americano, Cappuccino 6
Café Mocha, Café White Mocha, Caramel Macchiato 7

*Add Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla 1