



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 Vegetable Frittata Eggs, Jack Cheese, Onions, Bell Peppers, Mushrooms, topped with Pico de Gallo, Avocado, Sour Cream served with Breakfast Potatoes. 17

*Add Bacon 3 *Add Sausage 3 *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

STARTERS

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

Popcorn Shrimp Tempura Beer Batter Fried Shrimp served with a side of Cocktail Sauce. 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, Sriracha Aioli on Focaccia, served with French Fries. 23

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

Crab Melt Red and Blue Crab, Cheddar & Jack Cheese, Sriracha Aioli, open-faced on French Baguette, served with Cole Slaw & French Fries. 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 Rio Sauce served with French Fries. 23

Sub Impossible Burger 23

Add Egg 2 Add Avocado 2 Add Bacon 3

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.

Thank you for supporting our locally family-owned Rio City Cafe for 30 years!

Vegan Menu 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

Bloody Mary

Our House Made Bloody Mary Mix, Svedka Vodka, Salted Rim, Celery Stick, Lime Wedge, Peppercorn, & an Olive. 11

Mimosa

Champagne with your Choice of Juice: Orange, Cranberry, Grapefruit, or Pineapple. 10 (Carafe 30)

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

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

Lemon Drop Martini

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

WINE LIST

Chardonnay

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

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

Other Whites

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

Taittinger Brut La Francaise	60
Moët & 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

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

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

Pinot Noir

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

Merlot

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

Other Reds

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, Truly Hard Seltzer, Kaliber Non-Alcohol 7
Gowan's 16.9 oz Heirloom Apple Cider 12

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