

RIO GRANDE

Mexican Restaurant

WEEKEND BRUNCH 11A-4P

THE CLASSIC RIO MARG

The legendary mixture of tequila, salt, and lime makes the world a better place. Available on the rocks or frozen.

8.50 mini 4.95

TRY IT MANGO, STRAWBERRY OR MANBERRY

MIMOSA 8.00

Sparkling wine split with fresh squeezed O.J.

LUNA 10.00

Cold brew coffee, Marble Moonlight coffee liqueur,
Gran Centenario añejo, 1921 Crema de Tequila, cocoa powder

BLOODY MARY 8.50

Rio's own spicy mix

FRESH-SQUEEZED O.J. 2.95

FAVORITES

STEAK & EGGS* 14.50

Grilled steak, two eggs, potatoes, black beans,
side of house-made flour tortillas & salsa roja

HUEVOS RANCHEROS* 10.95

Corn tortillas, two eggs smothered w/ ranchero sauce, jack,
potatoes, black beans, side of house-made flour tortillas

BREAKFAST BURRITO 11.50

Scrambled eggs*, jack, choice of sauce
w/ GRILLED STEAK, BRAISED PORK, OR HOUSE-MADE CHORIZO
TRY IT WITH PAPAS

MAKE IT BRUNCH*

Add two eggs any style to any entrée for \$2 during brunch

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.