

# 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.

8.00 mini 4.50

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.